RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	07/10/17	Time:	12:00	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw:	37 °F	Processed:	2.5°C	Size:	Half Gallon
Process	or/Distributor:	DAIRY	FRESH-H	ligh Point		ID#:	37-102

Sample Receipt:

Date: 07/11/17	Time: 07:35		
Temperature:	Raw: 2.0 °C	Processed:	2.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES071117-0144

SAMPLE INFORMATION			DN .	RAW AND PROCESSED DAIRY PRODUCTS			CONTAINERS			
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1150	7-24	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1151	7-27	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1152	7-27	Quart	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1153	7-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1154	7-24	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1155	7-30	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1156	8-2	1/2 Gallon	Skim B.M.	Not Found		1 HSCC/g				
1157	8-4	Quart	Whole B.M.	Not Found		<1 EHSCC/g				
1158		100 mL	Past Cream Tk 10 40*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1159		100 mL	In Plant Raw #5 37*		Not Found		92,000 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	07-11-17	Time: 08:35			
Temperature when Analyzed:		2.0 °C			
Comment:					

Approved By: Susan Beasley

Turan Branley

CONTROLS:

PAC: 0		Equip: 1	
Air Density:	0 /15 min	Diluent and NB:	0/-
Incubation Ter	nperature:	32.0 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posit	ive Control:	Purple	
Inhibitor Nega	tive Control:	Yellow	