RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/12/2010	Time:	08:45	Collector:	Chris A	lexande	er
Temperature Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Processor/Distributor:	MILKC	O INC			ID#:	37-82

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 07/13/2010	Time:	07:45		
Temperature:	Raw:	°C	Processed:	1.5 °C
Received by:	Darnei	ce Lyons		

Sample Group: ES071310-0145

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
989	Jul 26	1/2 Gallon	Organic 2% Milk	Not Found	Not Found	1 PCC/ml	2400 PAC/ml			
990	Jul 26	1/2 Gallon	Organic Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
991	Jul 26	Gallon	Organic 1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
992	Jul 26	1/2 Gallon	Organic Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
993	Jul 27	8 Ounces	1 % Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
994	Jul 27	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
995	Jul 26	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
996	7/30/10	4 Ounces	Bag-N-Box - Homo 38*	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Susan Beasley		
Plating Date:	07/13/2010	Time:	09:00
Temperature when analyzed:		1.5 °C	;
SSF:			

Approved By: Susan Beasley

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CONTROLS:

PAC:	0	Equip: 0
Air Den	sity: 0 /15 min	Diluent and NB: 0 / -
Incubati	ion temperature:	32.5 °C
Inhibitor test used:		Delvo P5
Inhibitor Positive Control:		Purple
Inhibito	r Negative Control:	Yellow