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 Receipt:

Date: 07/13/2010	Time:	07:45		
Temperature:	Raw:	°C	Processed:	0.5 °C
Received by:	Susan	Beasley		

Sample Group: ES071310-0154

	SAMPLE INFORMATION RAW AN		W AND PRO	ND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
986 987	Jul 31 Jul 28	1/2 Gallon 1/2 Gallon	Whole BM Baking BM	Not Found Not Found		<1 EHSCC/g <1 EHSCC/g				
988	Jul 26	1/2 Gallon	1% Light & Lively	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

Analyzed by:	Susan Beasley		
Plating Date:	07/13/2010	Time:	09:00
Temperature when analyzed:		0.5 °C	;
SSF:			

Approved By:

Susan Beasley

CONTROLS:

PAC: 0	Equip: 0		
Air Density: 0 /15 min	Diluent and NB: 0/-		
Incubation temperature:	32.5 °C		
Inhibitor test used:	Delvo P5		
Inhibitor Positive Control:	Purple		
Inhibitor Negative Control:	Yellow		