RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:							Sample Receipt:					
Date: 07/18/2011 T			11:00 Coll	ector: Jo	e Briscoe		Date: 07/19	/2011 Time: 07	7:45			
Temperature Controls: Processor/Distributor:		ols: Raw:	Raw: °C Processed: DAIRYFRESH SS-HIGH POINT				Temperatur	e: Raw:	°C	Processed:	°C	
		tor: DAIR				7-SS103	Received by	: Joy Hayes	6			
Environmental Microbiology									Sam	ole Group: ES071	1911-0106	
SAMPLE INFORMATION					RA	W AND PRO	CESSED DAIRY PR	ODUCTS	JCTS CONTAINERS			
Lab No.	Code Date	Size	Description		Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1041		Gallon	Gal 518							< 50	< 10	
1042		Gallon	Gal 522							< 50	< 10	
1043		Gallon	Gal 525							< 50	< 10	
1044		Gallon	Gal 526							< 50	< 10	
							CONTROLS:					
Analyzed by: Joy		Joy Hayes					1	PAC: 1		Equip: 0		
Plating Date:		07/19/2011	Time:	10:15				Air Density: 1 /15	min	Diluent and NB:	- / 1	
Temp	perature wh	nen analyzed:	°C									
SSF: Approved By: Si			Susan Beasley				Incubation temperature: Inhibitor test used: Inhibitor Positive Control:			32.0 °C		
		Susan Beas										

Inhibitor Negative Control:

ved By: Susan Beasley

Page 1 of 1