RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	07/18/17	Time:	08:30	Collector:	Jeff Rich	ardson	
Tempera	ature Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 07/19/17	Time: 07:30	
Temperature:	Raw: °C	Processed: 1.0 °C
Received by:	Denise Richardson	

Environmental Microbiology

Sample Group: ES071917-0148

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1241	8-8	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	310 PAC/g			
1242	8-5	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	350 PAC/g			
1243	8-5	1/2 Gallon	Laura Lynn 1% Nutrish	Not Found		<1 EHSCC/mL				
1244	8-5	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	460 PAC/ml			
1245	8-5	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	930 PAC/ml			
1246	8-5	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	5,400 PAC/ml			
1247	8-5	1/2 Gallon	Southern Dairies 1%	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			

Analyzed By:	Denise Richardson			
Plating Date:	07-19-17	Time: 09:05		
Temperature w	1.0 °C			

Approved By: Susan Beasley

Freak Beasley

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 2 /15 min	Diluent and NB:	0/-
Incubation Temperature:	32.4 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	