RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:07/26/2010Time:10:30Collector:Joe BriscoeTemperature Controls:Raw:37 °FProcessed:3 °CSize:Half GallonProcessor/Distributor:DAIRYFRESH LLC WinstonID#:37-83Salem

Sample Receipt:

Date: 07/27/2010	Time:	08:00		
Temperature:	Raw:	1.0 °C	Processed:	1.5 °C
Received by:	Susan E	Beasley		

Environmental Microbiology

SAMPLE INFORMATION

Sample Group: ES072710-0197

CONTAINERS

Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Phos Count DMSCC PRBC PRCC Size Inhibitor Count No. Date Description <1 EPCC/ml <250 EPAC/ml 8-7 Half Pint Whole Not Found Not Found 1063 8-7 2% <1 EPCC/ml <250 EPAC/ml 1064 Half Pint Not Found Not Found 1065 8-9 1/2 Gallon 1% Not Found Not Found <1 EPCC/ml 290 PAC/ml <250 EPAC/ml 8-9 1/2 Gallon Skim Not Found Not Found <1 EPCC/ml 1066 8-5 Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 1/2 Gallon Chocolate 1067 <250 EPAC/ml 1068 8-8 Half Pint 1% Chocolate Not Found Not Found <1 EHSCC/mL 8-7 Half Pint <1 EHSCC/mL <250 EPAC/ml 1069 Skim Chocolate Not Found Not Found 8-15 1/2 Gallon Whole Buttermilk Not Found <1 EHSCC/g 1070 1/2 Gallon <1 EHSCC/g 8-14 Fat Free Buttermilk Not Found 1071 6200 PAC/ml 4 Ounces In Plant Raw #2 37* Not Found 1072 Past Cream Tk #5 32* Not Found 15 HSCC/g 56000 PAC/g 4 Ounces Not Found 1073

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Susan Beasley		
Plating Date:	07/27/2010	Time:	09:00
Temperature when analyzed:		1.5 °C	;
SSF:			

Susan Beasley

Approved By:

Trean Baaley

CONTROLS:

PAC: 0	Equip: 1	
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	