RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Date: 08/03/2011 Time: 12:10 Collector:				Ken Sykes	Ken Sykes		3/2011 Time				
Temperature Controls: Raw: 36 °F Processed: Processor/Distributor: JACKSON DAIRY			36 °F Processed:	ed: °C Size: 2 Ounces		Temperatu	re: Raw	: 0.0 °C	Processed:	°C	
			ID#:	37-89	Received b	y: Joy I	Hayes				
Enviro	nmental M	icrobiology						Samp	ole Group: ES08	0311-0173	
SAMPLE INFORMATION					RAW AND PRO	CESSED DAIRY PR	ED DAIRY PRODUCTS			CONTAINERS	
Lab	Code			Residua	I	Petrifilm Coliform	Petrifilm Ae	robic			
No.	Date	Size	Description	Phos	Inhibitor	Count	Count	DMSCC	PRBC	PRCC	
1140	8-3	2 Ounces	In Plant Raw A (36*)		Not Found		19000 PAC/m	nl			
1141	8-3	2 Ounces	In Plant Raw B (36*)		Not Found		14000 PAC/m	nl			
1142	8-3	2 Ounces	Farm Raw B (36*)		Not Found		12000 PAC/m	al 320000			
1143	8-3	2 Ounces	Farm Raw A (36*)		Not Found		16000 PAC/m	al 380000			
								CONTROLS	:		
Analyzed by:		Joy Hayes					PAC: 0		Equip: 0		
Plating Date:		08/03/2011	Time: 14:00				Air Density:	2 /15 min	Diluent and NB:	0/-	
	-	hen analyzed:	0.0 °C								
SSF:		4050	0.0 C				Incubation tem	poraturo:	32.0 °C		
		4050					Inhibitor test us		Delvo P5		
_			SA				Inhibitor Positiv		Purple		
Арр	roved By:	Susan Bea	sley Turan Baa	aleg			Inhibitor Negati	ive Control:	Yellow		