# **RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

## Sample Collection:

Date:	08/02/16	Time:	12:30	Collector:	Michael	Dennis	
Tempera	ature Controls:	Raw:	°C	Processed:	5.0°C	Size:	Half Gallon
Processor/Distributor:		HUNTE	R FARM	S		ID#:	37-087

## Sample Receipt:

Date:	08/03/16	Time:	07:50		
Tempe	rature:	Raw:	°C	Processed:	1.5 °C
Receiv	ed by:	Darneice Ov	wens		

**Environmental Microbiology** 

#### Sample Group: ES080316-0131

SAMPLE INFORMATION		RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS			
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1356	Aug.21	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			
1357	Aug.21	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1358	Aug.18	1/2 Gallon	1%	Not Found	Not Found	3 PCC/ml	<250 EPAC/ml			
1359	Aug.16	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1360	Aug.21	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
1361	Aug.13	1/2 Gallon	Light Cream	Not Found	Not Found	<1 EHSCC/g	5000 PAC/g			
1362	Aug.12	1/2 Gallon	Whipping Cream	Not Found	Not Found	2 HSCC/g	<250 EPAC/g			

Analyzed By:	Denise Richards	on		
Plating Date:	08/03/16	Time: 09:25		
Temperature w	/hen Analyzed:	1.5 °C		
Comment:				

Approved By: Susan Beasley

Firsan Baasley

#### CONTROLS:

<b>PAC:</b> 0	Equip: 0
Air Density: 0 /15 min	Diluent and NB: 0 / -
Incubation Temperature:	32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Control:	Purple
Inhibitor Negative Control	I: Yellow