RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	08/05/14	Time:	08:45	Collector:	Jeff Rich	ardsor	I
Tempera	ature Controls:	Raw:	°C	Processed:	40 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

Sample Receipt:

Date: 08/06/14	Time: 07:40	
Temperature:	Raw: °C	Processed: 0.5 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES080614-0133

	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
1165	8/23	1/2 Gallon	Laura Lynn 2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1166	8/26	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1167	8/23	1/2 Gallon	Southern Dairies Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1168	8/23	1/2 Gallon	Sealtest Fat Free	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1169	8/23	1/2 Gallon	Laura Lynn Nutrish	Not Found		0 EHSCC/mL				
1170	8/23	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1171	8/23	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed By:	Denise Richardson				
Plating Date:	08/06/14	Time: 11:35			
Temperature when Analyzed: 0.5 °C					
Comment:					
Approved By:	Susan Beas	iley 🤜 🙏			

Freak Braaley

CONTROLS:

PAC: 0 Air Density: 1 /15 min	Equip: ¹ Diluent and NB:	0/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	