RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	08/07/12	Time:	12:30	Collector:	Mic	chael	Dennis	
Tempera	ature Controls:	Raw: 5	5 °C	Processed:	7	°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	R FARM	S			ID#:	37-087

Sample Receipt:

Date: 08/08/12	Time: 07:20		
Temperature:	Raw: 1.5 °C	Processed:	1.0 °C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES080812-0148

SAMPLE INFORMATION			DN .	RAW AND PROCESSED DAIRY PRODUCTS				CONTAIN		AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1101	Aug. 24	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	2200 PAC/ml			
1102	Aug. 24	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	980 PAC/ml			
1103	Aug. 24	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	650 PAC/ml			
1104	Aug. 24	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	2500 PAC/ml			
1105	Aug. 24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	2100 PAC/ml			
1106	Aug. 22	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1107	Sept. 3	1/2 Gallon	Nonfat Buttermilk	Not Found		<1 EHSCC/g				
1108	Aug. 24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
1109	Sept. 27	8 Ounces	Sour Cream	Not Found		<1 EHSCC/g				
1110	Sept. 22	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1111	Sept. 21	16 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1112	Oct. 4	6 Ounces	Lite Nonfat Yogurt	Not Found		<1 EHSCC/g				
1113		100 mL	Heat Treated Cream CT-1		Not Found		<2500 EPAC/g			
1114		100 mL	In Plant Raw RT-5		Not Found		10000 PAC/ml			

Analyzed By:	Susan Beasley		
Plating Date:	08/08/12	Time:	09:00
Temperature v	when Analyzed:	1.0 °	С

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 0				
Air Density: 2 /15 min	Diluent and NB:	0/-			
Incubation Temperature:	32.0 °C				
Inhibitor Test Used:	Delvo P5				
Inhibitor Positive Control:	Purple				
Inhibitor Negative Control:	Yellow				