RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/09/2010	Time:	14:00	Collector:	Jo	e Bris	scoe	
Temperature Controls:	Raw:	°C	Processed:	3	°C	Size:	Half Gallon
Processor/Distributor:	HOME	LAND CF	REAMERY LLC)		ID#:	37-93

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 08/10/2010	Time:	08:15		
Temperature:	Raw:	°C	Processed:	0.5 °C
Received by:	Susan	Beasley		

Sample Group: ES081010-0178

CONTAINERS

SAMPLE INFORMATION			RAW AND PROCESSED DAIRT PRODUCTS				CONTAINERS			
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1127	8-24	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1128	8-24	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	590 PAC/ml			
1129	8-24	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1130	8-22	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1131	8-22	1/2 Gallon	Cream	Not Found	Not Found	4 HSCC/g	<250 EPAC/g			
1132	8-24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1133	9-6	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Joy Hayes	
Plating Date:	08/10/2010	Time: 09:30
Temperature when analyzed:		0.5 °C
SSF:		

Approved By: Susan Beasley

Trean Baaley

CONTROLS:

PAC: 0	Equip: 0	
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	