RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/09/2010	Time:	11:00	Collector:	Joe Bris	scoe		
Temperature Controls:	Raw:	36 °F	Processed:	2.5 °C	Size:	Half Gallon	
Processor/Distributor:	DAIRYFRESH-High Point				ID#:	: 37-102	

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 08/10/2010	Time:	08:15		
Temperature:	Raw:	2.5 °C	Processed:	2.5 °C
Received by:	Darnei	ce Lyons		

Sample Group: ES081010-0183

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1134	8-23	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1135	8-23	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1136	8-23	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1137	8-23	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1138	8-30	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g					
1139	8-22	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1140		2 Ounces	40% Cream Tk 14 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1141		2 Ounces	In Plant Raw #1 36*		Not Found		55000 PAC/ml				

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:Joy HayesPlating Date:08/10/2010Time:09:30Temperature when analyzed:2.5 °CSSF:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0		Equip: 0	
Air Density: 0 /	'15 min	Diluent and NB:	0/-
Incubation tempe	32.5 °C		
Inhibitor test used	Delvo P5		
Inhibitor Positive	Control:	Purple	
Inhibitor Negative	e Control:	Yellow	