RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:						Sample Receipt:				
Date: 08/09/2010	Time: 15:00	Collector:	Joe Bris	scoe		Date: 08/10/2010	Time:	08:15		
Temperature Controls:	Raw: °C	Processed:	°C	Size:		Temperature:	Raw:	°C	Processed:	°C
Processor/Distributor:	Consolidated Containers -Greensboro			ID#:	37-SS90	Received by:	Susan	Beasley		

Environmental Microbiology

SAMPLE INFORMATION

RAW AND PROCESSED DAIRY PRODUCTS

CONTAINERS

Sample Group: ES081110-0165

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1154		Gallon	Container 500						< 50	< 10
1155		1/2 Gallon	Container 311						< 25	< 5
1156		Quart	Container 6 Yellow						< 10	< 2
1157		Pint	Container 4 Brown						< 10	< 2
1158		Pint	Container 14 Brown						< 10	< 2
1159		Pint	Container 2 Clear Pet						< 10	< 2

Analyzed by:	Susan Beasley		
Plating Date:	08/10/2010	Time:	09:45
Temperature wh	°C		
SSF:			

CONTROLS:

PAC:	0	Equip: 0				
Air Densit	:y: 1 /15 min	Diluent and NB:	- / 0			
Incubation	n temperature:	32.2 °C				
Inhibitor to	est used:					
Inhibitor F	Positive Control:					
Inhibitor Negative Control:						

Approved By:

Susan Beasley