RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	08/19/14	Time:	11:30	Collector:	Michael	Dennis	
Tempera	ature Controls:	Raw:	°C	Processed:	6.0 °C	Size:	Quart
Process	or/Distributor:	ORIGIN	FOOD	GROUP		ID#:	37-165

Sample Receipt:

Date: 08/20/14	Time: 07:45	
Temperature:	Raw: °C	Processed: 1.5 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES082014-0162

	SAMPLE INFORMATION			RA	RAW AND PROCESSED DAIRY PRODUCTS			CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1283	Sept. 8	7 Ounces	1% Yogurt (Yogood)	Not Found		<1 EHSCC/g				
1284	Oct. 12	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1285	Oct. 22	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				

Analyzed By:	Denise Richard	dson	
Plating Date:	08/20/14	Time:	11:15

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0 / -
Incubation Tem	perature:	32.0 °C	