RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/23/2010	Time:	10:30	Collector:	Joe Bris	scoe	
Temperature Controls:	Raw:	36 °F	Processed:	2.5 °C	Size:	Half Gallon
Processor/Distributor:	DAIRY Salem	FRESHL	LC Winston		ID#:	37-83

Sample Receipt:

Date: 08/24/2010	Time:	08:00		
Temperature:	Raw:	1.0 °C	Processed:	2.0 °C
Received by:	Darnei	ce Lyons		

Environmental Microbiology

SAMPLE INFORMATION

Sample Group: ES082410-0130

CONTAINERS

Residual Petrifilm Coliform Code Petrifilm Aerobic Lab Phos Count DMSCC PRBC PRCC Size Inhibitor Count No. Date Description <1 EPCC/ml 560 PAC/ml 9-5 Half Pint Whole Not Found Not Found 1179 9-5 2% <1 EPCC/ml <250 EPAC/ml 1180 Half Pint Not Found Not Found 1181 9-4 Gallon 1% Not Found Not Found <1 EPCC/ml <250 EPAC/ml 360 EPAC/ml 9-6 1/2 Gallon Skim Not Found Not Found <1 EPCC/ml 1182 9-5 Not Found Not Found <1 EHSCC/mL <250 EPAC/ml 1/2 Gallon Chocolate 1183 <250 EPAC/ml 1184 9-6 Half Pint 1% Chocolate Not Found Not Found <1 EHSCC/mL 9-5 Half Pint <1 EHSCC/mL <250 EPAC/ml 1185 Skim Chocolate Not Found Not Found <250 EPAC/ml 9-6 Half Pint 1% Strawberry Not Found <1 EHSCC/mL 1186 9-12 1/2 Gallon Whole Buttermilk Not Found <1 EHSCC/g 1187 9-11 1/2 Gallon Skim Buttermilk Not Found <1 EHSCC/g 1188 2 Ounces In Plant Raw #2 36* 39000 PAC/ml 1189 <250 EPAC/g 1190 2 Ounces Past Cream 38* Not Found Not Found <1 EHSCC/g

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Joy Hayes			
Plating Date:	08/24/2010	Time: 09:00		
Temperature when analyzed:		2.0 °C		
SSF:				

Approved By:

Susan Beasley

Trean Baaley

CONTROLS:

PAC:	0		Equip:	0	
Air Density: 2 /15 min		2 /15 min	Diluent and NB:		
Incubati	on ten	nperature:	32.5 °C		
Inhibito	r test u	ised:	Delvo P5		
Inhibito	r Posit	ive Control:	Purple		
Inhibito	r Nega	tive Control:	Yellow		