RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	08/25/15	Time: 10:00	Collector:	Jeff Rich	nardsor	I
Tempera	ature Controls:	Raw: 38 °F	Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	MILKCO INC			ID#:	37-82

Sample Receipt:

Date: 08/26/15	Time: 09:20	
Temperature:	Raw: 1.0 °C	Processed: 1.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES082615-0123

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS			CONTAINERS				
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1440	9/12	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1441	9/14	1/2 Gallon	Sealtest (NF) Baking Buttermil	Not Found		<1 EHSCC/g				
1442	9/15	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1443	9/13	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1444	9/16	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g				
1445	9/12	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	270 PAC/ml			
1446	9/11	Half Pint	So. Dairies Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1447		3 Ounces	Reverse Osmosis		Not Found		<2500 EPAC/ml			
1448		3 Ounces	RT - 3 Organic		Not Found		5100 PAC/ml			
1449		3 Ounces	RT - 6		Not Found		8500 PAC/ml			
1450		3 Ounces	RT - 7		Not Found		9200 PAC/ml			
1451		3 Ounces	RT - 8		Not Found		6800 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	08/26/15	Time: 10:40			
Temperature w	1.0 °C				

Approved By: Susan Beasley

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CONTROLS:

PAC: 0 Air Density: 1 /15 min	Equip: 0 Diluent and NB:	0/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	