RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	08/31/15	Time:	11:00	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw: 3	38 °F	Processed:	2.5 °C	Size:	Half Gallon
Process	or/Distributor:	Ran-Le	w Dairy #	40843		ID#:	37-167

Sample Receipt:

Date: 09/01/15	Time: 07:30	
Temperature:	Raw: 2.0 °C	Processed: 3.0 °C
Received by:	Denise Richardson	

Environmental Microbiology

Sample Group: ES090115-0081

	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
1458	9-17	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1459	9-16	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1460	9-14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	40000 EPAC/ml			
1461	9-24	Pint	Buttermilk	Not Found		<1 EHSCC/g				
1462		100 mL	In Plant Raw #1 38*		Not Found		4600 EPAC/ml	490000		

SSF: 4050

Analyzed By:	Darneice Owens	
Plating Date:	09/01/15	Time: 08:10
Temperature w	3.0 °C	

Comment: Somatic Cell Count requested for In Plant Raw sample #1462.

Approved By: Susan Beasley

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CONTROLS:

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