RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:						Sample Re	ceipt:				
Date: 09/06/2011		т	ime: 11:30 Collector:	Ken Sykes		Date: 09/06	/2011 Time: 1	2:40			
Temperature Controls:		trols: R	aw: 39 °F Processed	I: 37 °F Size: H	alf Gallon	Temperature	e: Raw: 0	.5 °C	Processed:	0.5 °C	
Processor/Distributor:		utor: N	IAPLEVIEW FARM MILK (CO ID#: 37	7-90	Received by	r: Joy Haye	s			
Environmental Microbiology Sample Group: ES0906										090611-0037	
	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
				RA		CESSED DAIRT PRO	JUCIS			NIAINERS	
Lab	Code			Residual		Petrifilm Coliform	Petrifilm Aerobic				
Lab No.		Size	Description		Inhibitor			DMSCC			
	Code			Residual		Petrifilm Coliform	Petrifilm Aerobic				
No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count				
No. 1290	Code Date 9-22	Size Quart	Description Skim	Residual Phos Not Found	Inhibitor Not Found	Petrifilm Coliform Count <1 EPCC/ml	Petrifilm Aerobic Count <250 EPAC/ml				

Not Found

Not Found

Not Found

1 HSCC/mL

<1 EHSCC/g

Plating Date:	09/07/201	1 Time:	08:45	Air
Analyzed by:	Susan Bea	asley		PA
1 9-6	Quart	Glass Bottles		
) 9-6	Quart	Glass Bottles		
9-6	1/2 Gallon	Glass Bottles		
3 9-6	1/2 Gallon	Glass Bottles		

Not Found

Not Found

Plating Date:09/07/2011Time:Temperature when analyzed:2.0 °CSSF:4070

Pint

Quart

2 Ounces

2 Ounces

Chocolate

Buttermilk

In Plant Raw (39*)

Farm Raw (39*)

Approved By: Su

1294

1295

1296

1297

9-22

9-27

9-6

9-6

Susan Beasley

Trean Baaley

CONTROLS:

45000

< 25

25

< 10

< 10

< 5

< 5

< 2

< 2

<250 EPAC/ml

<2500 EPAC/ml

<2500 EPAC/ml

Equip: 0
Diluent and NB: 0 / 0
32.0 °C
Delvo P5
I: Purple
bl: Yellow