RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/07/2010	Time:	10:30	Collector:	Ken Syl	kes	
Temperature Controls:	Raw:	40 °F	Processed:	35 °F	Size:	Half Gallon
Processor/Distributor:	MAPLE	VIEW FA	ARM MILK CO	1	ID#:	37-90

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 09/07/2010	Time:	13:20		
Temperature:	Raw:	1.0 °C	Processed:	0.5 °C
Received by:	Darnei	ce Lyons		

Sample Group: ES090710-0011

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1278	9-22	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1279	9-22	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1280	9-20	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1281	9-22	Pint	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1282	9-20	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1283	10-5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1284	9-7	2 Ounces	In Plant Raw (40*F)		Not Found	-	<2500 EPAC/ml			
1285	9-7	2 Ounces	Farm Raw (40*F)		Not Found		<2500 EPAC/ml	130000		
1286	9-7	1/2 Gallon	Glass Bottle						< 25	< 5
1287	9-7	1/2 Gallon	Glass Bottle						< 25	< 5
1288	9-7	Quart	Glass Bottle						< 10	< 2
1289	9-7	Quart	Glass Bottle						10	< 2

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Joy Hayes		
Plating Date:	09/08/2010	Time:	09:00
Temperature when analyzed:		2.0 °C	
SSF:	4050		

Approved By:

Susan Beasley 📈

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CONTROLS:

0		Equip:	2	
ity:	2 /15 min	Diluent and NB:		0/0
on ten	nperature:	32.5 °C		
test u	ised:	Delvo P5		
Inhibitor Positive Control:		Purple		
Nega	tive Control:	Yellow		
	on ten test u Posit	ity: 2 /15 min on temperature: test used:	ity:2 /15 minDiluent aron temperature:32.5 °Ctest used:Delvo P5Positive Control:Purple	ity:2 /15 minDiluent and NB:on temperature:32.5 °Ctest used:Delvo P5Positive Control:Purple