RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	09/08/14	Time:	10:00	Collector:	Jeff Rich	ardson	I
Tempera	ature Controls:	Raw: 3	38 °F	Processed:	40 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

Sample Receipt:

Date: 09/09/14	Time: 07:30	
Temperature:	Raw: 0.0 °C	Processed: 0.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES090914-0109

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				AINERS			
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1339	9-28	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1340	9-24	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1341	9/26	1/2 Gallon	Sealtest Baking Buttermilk	Not Found		<1 EHSCC/g				
1342	9/30	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1343	9/27	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	<1 EPCC/ml	360 PAC/ml			
1344	9/27	3 Ounces	2% Bag in Box	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
1345		3 Ounces	RT-0 In Plant Raw		Not Found		7700 PAC/ml			
1346		3 Ounces	RT-3 In Plant Raw		Not Found		13000 PAC/ml			
1347		3 Ounces	RT-6 In Plant Raw		Not Found		24000 PAC/ml			
1348		3 Ounces	RO - Reverse Osmosis		Not Found		58000 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	09/09/14	Time:	09:25		
Temperature w	when Analyzed:	0.0 °	С		

Approved By: Susan Beasley

Firean Baasley

CONTROLS:

PAC: 0		Equip: 1	
Air Density:	0 /15 min	Diluent and NB:	0/-
Incubation Te	mperature:	32.0 °C	
Inhibitor Test	Used:	Delvo P5	
Inhibitor Posit	tive Control:	Purple	
Inhibitor Nega	tive Control:	Yellow	