RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	09/15/15	Time:	11:35	Collector:	Ken Syk	es	
Tempera	ature Controls:	Raw: 3	38 °F	Processed:	34 °F	Size:	Pint
Process	or/Distributor:	MAPLE	VIEW FA	RM MILK CO		ID#:	37-90

Sample Receipt:

Date: 09/15/15	Time: 01:35	
Temperature:	Raw: 0.0 °C	Processed: 0.0 °C
Received by:	Darneice Owens	

Environmental Microbiology

Sample Group: ES091515-0180

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
1510	10-1	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1511	10-1	Quart	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1512	10-1	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1513	10-1	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1514	10-1	Pint	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1515	10-6	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1516	9-15	2 Ounces	In Plant Raw (38F)		Not Found		<2500 EPAC/ml			
1517	9-15	2 Ounces	Farm Raw (38F)		Not Found		<2500 EPAC/ml	210000		
1518	9-15	1/2 Gallon	Glass Bottle						< 25	<5
1519	9-15	1/2 Gallon	Glass Bottle						< 25	<5
1520	9-15	Quart	Glass Bottle						< 10	<2
1521	9-15	Quart	Glass Bottle						< 10	<2

SSF: 4050

Analyzed By:	Denise Richardson			
Plating Date:	09/16/15	Time:	09:35	
Temperature w	hen Analyzed:	2.5 °	С	

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Comment:

Approved By: Susan Beasley

Turan Branley

CONTROLS:

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