RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	09/17/13	Time:	10:00	Collector:	Jeff Rich	ardson	1
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC S	INGLE SERVI	CE	ID#:	37-82

Sample Receipt:

Date: 09/18/13	Time: 07:50		
Temperature:	Raw: °C	Processed:	°C
Received by:	Darneice Lyons		

Environmental Microbiology

Sample Group: ES091913-0125

	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	
1352		Gallon	Jug Line 2						< 50	<10	
1353		Gallon	Jug Line 3						< 50	<10	
1354		Gallon	Jug Line 4						< 50	<10	
1355		Gallon	Jug Line 5						< 50	<10	

CONTROLS:

Analyzed By:	Susan Beasley			PAC:	0	Equip: 0	
Plating Date:	09/18/13	Time: 1	2:00	Air Dens	sity: 1 /15 min	Diluent and NB:	-/0
				Incubati	on Temperature:	31.8 °C	

Comment:

Approved By: Sus

Susan Beasley

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