RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/20/2010	Time:	08:30	Collector:	Chris Alexander		
Temperature Controls:	Raw:	°C	Processed:	38 °F	Size:	Half Gallon
Processor/Distributor:	MILKCO INC			ID#:	37-82	

Environmental Microbiology

Sample Receipt:

Date: 09/21/2010	Time:	08:00		
Temperature:	Raw:	°C	Processed:	0.5 °C
Received by:	Susan	Beasley		

Sample Group: ES092110-0164

	SAMPL	E INFORMAT	ION	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1331	Oct. 2	1/2 Gallon	Light-N-Lively	Not Found	Not Found	<1 EPCC/ml	17000 PAC/ml			
1332	Oct. 9	1/2 Gallon	Nonfat BM	Not Found		<1 EHSCC/g				
1333	Oct. 9	1/2 Gallon	Whole BM	Not Found		<1 EHSCC/g				
1334	Oct. 6	1/2 Gallon	Baking BM	Not Found		<1 EHSCC/g				
1335	Oct. 5	1/2 Gallon	Skim Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

Analyzed by:	Darneice Lyons		
Plating Date:	09/21/2010	Time:	09:35
Temperature when analyzed:		0.5 °C	;
SSF:			

Approved By:

Susan Beasley

Trean Baaley

CONTROLS:

PAC:	0		Equip:	0	
Air Density:		0 /15 min	Diluent and NB:		0/-
Incubati	on ten	nperature:	32.0 °C		
Inhibitor test used:		Delvo P5			
Inhibitor Positive Control:		Purple			
Inhibitor	r Nega	tive Control:	Yellow		