## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:								Samp	ole Receipt:					
•			Collector:	ector: Ken Sykes			Date: 09/20/2011 Time		Time:	13:40				
Temperature Controls:		trols: R	Raw: 38 °F Processed:		38 °F <b>Size:</b> Ha		Half Gallon	Temp	erature:	Raw:	0.5 °C	Processed:	1.0 °C	;
Processor/Distributor:		utor: J	ACKSON DAI	RY		ID#:	37-89	Recei	ved by:	Darnei	ce Lyons			
Enviro	onmental M	licrobiolog	ЗУ								Sam	nple Group: E	6092111	I-0001
	SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS					
Lab No.	Code Date	Size	Descript	tion		esidual Phos	Inhibitor	Petrifilm Colif Count		n Aerol ount	bic DMSC	C PRI	BC P	RCC
1347	10-5	1/2 Gallo	n Skim		No	t Found	Not Found	<1 EPCC/ml	<250 EP	AC/ml				
1348	10-5	Gallon	1%		No	t Found	Not Found	<1 EPCC/ml	<250 EP	AC/ml				
1340	10-5	1/2 Gallo	n 2%		No	t Found	Not Found	<1 EPCC/ml	<250 FP	AC/ml				

				11/-		CONTAINENS				
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1347	10-5	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1348	10-5	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1349	10-5	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1350	10-5	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	6000 PAC/ml			
1351	10-5	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	5600 PAC/ml			
1352	9-20	2 Ounces	In Plant Raw (38)*		Not Found		4800 PAC/ml			
1353	9-20	2 Ounces	Farm Raw A (38*)		Not Found		64000 PAC/ml	12000		
1354	9-20	2 Ounces	Farm Raw B (38*)		Not Found		5000 PAC/ml	990000		

Analyzed by:	Joy Hayes	
Plating Date:	09/21/2011	Time: 09:00
Temperature wh	2.0 °C	
SSF:	4070	

Approved By:

Susan Beasley

## CONTROLS:

PAC: 0 Air Density: 3 /15 min	Equip: 0 Diluent and NB:	0/-
Incubation temperature: Inhibitor test used:	32.0 °C Delvo P5	
Inhibitor Positive Control: Inhibitor Negative Control:	Purple Yellow	