RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/21/2010	Time:	10	:30	Collector:	Michael Dennis			
Temperature Controls:	Raw:	4	°C	Processed:	3	°C	Size:	Half Gallon
Processor/Distributor:	HUNTER FARMS					ID#:	37-087	

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 09/22/2010	Time:	08:00		
Temperature:	Raw:	2.0 °C	Processed:	1.0 °C
Received by:	Darnei	ce Lyons		

Sample Group: ES092210-0164

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1357	Oct. 8	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1358	Oct. 8	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1359	Oct. 6	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	350 PAC/ml			
1360	Oct. 8	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1361	Oct. 8	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1362	Oct. 3	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	480 PAC/ml			
1363	Oct. 4	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1364	Oct. 7	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1365	Oct. 13	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1366		100 mL	Heat Treated Cream CT-2		Not Found		<2500 EPAC/g			
1367		100 mL	In Plant Raw - RT - 7		Not Found		46000 PAC/ml			

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Susan Beasley		
Plating Date:	09/22/2010	Time:	09:00
Temperature when analyzed:		1.0 °C	;
SSF:			

Susan Beasley

Approved By:

Firean Baasley

CONTROLS:

PAC: 0	Equip: 1	
Air Density: 1 /15 min	Diluent and NB:	0 / -
Incubation temperature:	32.0 °C	
Inhibitor test used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	