RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/24/12	Time: 11:00	Collector: Joe Bri	scoe
Temperature Contr	ols: Raw: 42 °F	Processed: 2.5 °C	Size: Half Gallon
Processor/Distribu	tor: HOMELAND	CREAMERY LLC	ID#: 37-93

Sample Receipt:

Date: 09/25/12	Time: 08:00	
Temperature:	Raw: 0.5 °C	Processed: 0.5 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES092512-0142

	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
1328	10-7	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1329	10-5	1/2 Gallon	Lowfat	Not Found	Not Found	<1 EPCC/ml	270 PAC/ml			
1330	10-12	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1331	10-9	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1332	10-12	1/2 Gallon	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1333	10-9	1/2 Gallon	Chocolate	Not Found	Not Found	1 HSCC/mL	<250 EPAC/ml			
1334	10-15	1/2 Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1335		2 Ounces	In Plant Raw 42*		Not Found		320000 EPAC/ml	670000		

Analyzed By:	Darneice Lyons	
Plating Date:	09/25/12	Time: 09:50
Temperature when Analyzed:		0.5 °C
SSF: 4070		

Comment: Somatic cell count also requested for Lab #1335.

Approved By: Susan Beasley

Turan Baaley

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	