RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sampl	e Collectio	n:			Sample Receipt:					
Date: 09/27/2011 Time: 08:00 Collector:				Chris Alexande	Chris Alexander		28/2011 Time: 08	3:00		
Temperature Controls: Raw:			°C Processe	d: 36 °F Size:	Half Gallon	Temperatu	ire: Raw:	°C	Processed:	0.5 °C
Proces	sor/Distribu	itor: MILK	CO INC	ID#:	37-82	Received b	oy: Susan Bea	Susan Beasley		
Enviro	nmental M	icrobiology						Samp	ole Group: ES	92811-0163
	SAMPLE INFORMATION RAW AND					ROCESSED DAIRY PRODUCTS CONTAINERS				
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1414	10/12	1/2 Gallon	Nutrish	Not Found	ł	<1 EHSCC/mL				
1415	10/15	1/2 Gallon	Fat Free BM	Not Found	Ł	<1 EHSCC/g				
1416	10/15	1/2 Gallon	Baking BM	Not Found	ł	<1 EHSCC/g				
1417	10/15	1/2 Gallon	Whole BM	Not Found	ł	<1 EHSCC/g				
1418	10/14	1/2 Gallon	Skim Delux	Not Found	d Not Found	<1 EPCC/ml	<250 EPAC/ml			
							c	ONTROLS	:	
Analyzed by:		Darneice Lyons					PAC: 0		Equip: 0	
Plating Date:		09/28/2011	Time: 09:3	0			Air Density: 2/15	min	Diluent and N	B: 0/-
	-	hen analyzed:	0.5 °C							
SSF:							Incubation temperature:		32.0 °C	
							Inhibitor test used:		Delvo P5	
							Inhibitor Positive Co	ntrol:	Purple	
Арр	oroved By:	Susan Bea	isley Turned	asley			Inhibitor Negative Co	ontrol:	Yellow	
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