RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	09/29/14	Time:	14:30	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw:	°C	Processed:	1.5 °C	Size:	Pint
Process	or/Distributor:	Ran-Le	w Dairy #	40843		ID#:	37-167

Sample Receipt:

Date:	09/30/14	Time:	07:35		
Tempe	rature:	Raw:	°C	Processed:	2.0 °C
Receiv	ed by:	Denise Rich	ardson		

Environmental Microbiology

Sample Group: ES093014-0089

	SAMPLE INFORMATION			RA	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1414	10-17	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1415	10-12	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1416	10-15	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				

Analyzed By:	Darneice Owens			
Plating Date:	09/30/14	Time	:	C
Temperature w	/hen Analyzed:	2.0	° (С

Temperature when Analyzed:

Comment:

Approved By: Susan Beasley

Trean Branley

09:55

CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: ¹ Diluent and NB:	0/-
Incubation Te Inhibitor Test Inhibitor Posi Inhibitor Nega	Used: tive Control:	32.0 °C Delvo P5 Purple Yellow	