RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/12/2010	Time:	11:00	Collector:	Mi	chael	J. Der	inis
Temperature Controls:	Raw:	3.5 °C	Processed:	4	°C	Size:	Half Gallon
Processor/Distributor:	HUNT	ER FARM	IS			ID#:	37-087

Sample Receipt:

RAW AND PROCESSED DAIRY PRODUCTS

Date: 10/13/2010	Time:	08:00		
Temperature:	Raw:	2.0 °C	Processed:	1.0 °C
Received by:	Darnei	ce Lyons		

Environmental Microbiology

SAMPLE INFORMATION

Sample Group: ES101310-0149

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1526	Oct. 29	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1527	Oct. 30	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1528	Oct. 30	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1529	Oct. 29	Gallon	1/2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1530	Oct. 30	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1531	Oct. 24	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	1100 PAC/ml			
1532	Nov. 8	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1533	Nov. 6	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1534	Nov. 8	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1535	Dec. 4	8 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1536	Dec. 9	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1537	Dec. 3	8 Ounces	Sour Cream	Not Found		7 HSCC/g				
1538		100 mL	Heat Treated Cream CT 1		Not Found	0	<2500 EPAC/g			
1539		100 mL	In Plant Raw RT - 5		Not Found		15000 PAC/ml			

Analyzed by:	Joy Hayes	
Plating Date:	10/13/2010	Time: 08:00
Temperature when analyzed:		1.0 °C
SSF:		

Susan Beasley

Approved By:

Turan Baaley

CONTROLS:

PAC: 0		Equip: 0	
Air Density:	0 /15 min	Diluent and NB:	0/-
Incubation te	mperature:	32.5 °C	
Inhibitor test	used:	Delvo P5	
Inhibitor Positive Control:		Purple	
Inhibitor Neg	ative Control:	Yellow	