RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	10/13/14	Time:	08:30	Collector:	Jeff Rich	nardsor	ı
Tempera	ture Controls:	Raw:	°C	Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

Sample Receipt:

Date: 10/14/14	Time: 07:25		
Temperature:	Raw: °C	Processed: 0.0 °C	;
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES101414-0122

	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	
1508	10/29	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL					
1509	10/31	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1510	10/29	1/2 Gallon	Laura Lynn Skim Delux	Not Found	Not Found	1 PCC/ml	<250 EPAC/ml				
1511	10/29	1/2 Gallon	Sealtest Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1512	11/1	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1513	10/29	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1514	10/29	1/2 Gallon	Sealtest 2% Milk	Not Found	Not Found	<1 EPCC/ml	250 PAC/ml				
1515	11/2	1/2 Gallon	Sealtest FF Buttermilk	Not Found		<1 EHSCC/g					

Analyzed By:	Denise Richardson			
Plating Date:	10/14/14	Time: 09:25		
Temperature v	0.0 °C			

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 0			
Air Density: 0 /15 min	Diluent and NB:	0/-		
	00.0			
Incubation Temperature:	32.0 °C			
Inhibitor Test Used:	Delvo P5			
Inhibitor Positive Control:	Purple			
Inhibitor Negative Control:	Yellow			