RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/14/13	Time: 09:30	Collector:	Jeff Richardson		
Temperature Controls:	Raw: 37 °F	Processed:	42 °F Size: Quart		
Processor/Distributor:	MILKCO INC		ID#: 37-82		

Sample Receipt:

Date:	10/15/13	Time: 07:50		
Tempe	rature:	Raw: 0.5 °C	Processed:	0.5 °C
Receive	ed by:	Darneice Lyons		

Environmental Microbiology

Sample Group: ES101613-0128

	SAMPLE INFORMATION RAW AND PROCESSED DAIRY PRODUCTS			CONTAINER		AINERS				
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1491	10/30	Half Pint	Sealtest 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1492	10/31	Half Pint	Sealtest FF Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1493	10/29	8 Ounces	Sealtest 1% Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1494	10/31	Half Pint	Sealtest Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml			
1495		2 Ounces	Reverse Osmosis RO		Not Found		<2500 EPAC/ml			
1496		2 Ounces	RT -11		Not Found		4300 PAC/ml			
1497		2 Ounces	RT -10		Not Found		7900 PAC/ml			

Analyzed By:	Darneice Lyons		
Plating Date:	10/15/13	Time:	10:15
Temperature when Analyzed:		0.5 °	С

Comment:

Approved By:

By: Susan Beasley

Freak Baaley

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 2 /15 min	Diluent and NB:	0/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	