RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:									Sample F	Sample Receipt:						
Date: 10/18/2011 Time: 09:0			09:00	Collector:	C. Alex	C. Alexander			Date: 10/19/2011		Time:	08:00				
Temperature Controls:Raw:Processor/Distributor:MILKCO		ols: Raw:	°C	Processed:	34 °F	Size:	Half Gallon		Temperate	Temperature:		°C	Processed:	0.5 °C		
		O INC		ID#: 3		37-82	Received by		by:	Susan	Beasley					
Enviro	nmental Mi	icrobiology										Sam	ple Group: E	S10191 [.]	1-0159	
SAMPLE INFORMATION						RAW AND PROCESSED DAIRY PRODUCTS						S CONTAINERS				
Lab No.	Code Date	Size	Descript	ion	F	Residual Phos	Inhibitor	Pe	trifilm Coliform Count		lm Aero Count	bic DMSCC	PRE	BC F	PRCC	
1532	11/2	Gallon	1% Organic		N	Not Found Not Found		<1	EPCC/ml	<250 E	<250 EPAC/ml					
1533	11/5	Gallon 2% C		Organic		Not Found Not Found		<1	EPCC/ml	<250 E	<250 EPAC/ml					
1534	11/8	1/2 Gallon	Non-fat E	BM	N	ot Found		<1	EHSCC/g							
1535	11/8	1/2 Gallon	Whole B	N	N	ot Found		<1	EHSCC/g							
1536	11/4	1/2 Gallon	Skim Del	ux	N	ot Found	Not Found	<1	EPCC/ml	<250 E	PAC/ml					
												CONTROLS	:			
Analyzed by:		Joy Hayes								PAC: 0	1		Equip: 0			
Plating Date:		10/19/2011	Tii	me: 09:40						Air Densit	y: 2	/15 min	Diluent and	NB:	0/-	
Tem	nperature wh	nen analyzed:	0.8	5 °C							-					
SSF:										Incubatio	n tempe	erature:	32.0 °C			
										Inhibitor t	est use	d:	Delvo P5			
										Inhibitor F	ositive	Control:	Purple			
Арр	roved By:	Susan Beasl	ley 🍃	Trean Baas	leg					Inhibitor N	legativ	e Control:	Yellow			