## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:						Sample R	Sample Receipt:				
Date:10/18/2011Time:09:00Collector:Temperature Controls:Raw:°CProcessed:Processor/Distributor:MILKCO INC			C. Alexander 34 °F <b>Size:</b> Half Gallon ID#: 37-82		Date: 10/1	19/2011 <b>Time:</b> 08:	00				
					Temperatu	ire: Raw:	°C	Processed: 0.5 °C			
					Received by: Susan B		easley				
Enviro	nmental M	icrobiology						Samp	ble Group: ES10	1911-0161	
	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS			RODUCTS	CONTAINERS			
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1547	11/5	1/2 Gallon	40% Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1548	10/31	1/2 Gallon	Light n Lively	Not Found	Not Found	<1 EPCC/ml	980 PAC/ml				
1549	11/8	1/2 Gallon	Fat Free BM	Not Found		<1 EHSCC/g					
1550	11/2	1/2 Gallon	Nutrish	Not Found		<1 EHSCC/mL					
1551	10/31	1/2 Gallon	1/2 & 1/2	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
							co	ONTROLS	:		
Analyzed by:		Joy Hayes					<b>PAC:</b> 0		Equip: 0		
Plating Date:		10/19/2011	Time: 09:40				Air Density: 2 /15 m	nin	Diluent and NB	: 0/-	
Tem	nperature wi	hen analyzed:	0.5 °C								
SSF:		-					Incubation temperatu	re:	32.0 °C		
							Inhibitor test used:		Delvo P5		
							Inhibitor Positive Con	trol:	Purple		
Арр	oroved By:	Susan Beas	ley Truan Baas	leg			Inhibitor Negative Co	ntrol:	Yellow		
				0			-				