RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	10/20/15	Time:	12:00	Collector:	Kenneth	Sykes	
Tempera	ature Controls:	Raw:	38 °F	Processed:	36 °F	Size:	Pint
Process	or/Distributor:	MAPLE	EVIEW FA	RM MILK CO		ID#:	37-90

Sample Receipt:

Date: 10/20/15	Time: 13:45	
Temperature:	Raw: 0.5 °C	Processed: 0.0 °C
Received by:	Denise Richardson	

Environmental Microbiology

Sample Group: ES102015-0113

	SAMPLE IN	FORMATIC	N	RA	W AND PRO	CESSED DAIRY PRO	DUCTS		CONT	AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1762	11-3	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1763	11-5	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1764	11-6	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1765	11-6	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1766	11-3	Pint	Heavy Whipping Cr.	Not Found	Not Found	1 HSCC/g	<250 EPAC/g			
1767	11-10	Quart	Buttermilk	Not Found		<1 EHSCC/g				
1768	10-20	2 Ounces	In Plant Raw (38)		Not Found		<2500 EPAC/ml			
1769	10-20	2 Ounces	Fram Raw (38)		Not Found		<2500 EPAC/ml	230000		
1770	10-20	1/2 Gallon	Glass Bottle						< 25	<5
1771	10-20	1/2 Gallon	Glass Bottle						< 25	<5
1772	10-20	Quart	Glass Bottle						< 10	<2
1773	10-20	Quart	Glass Bottle						< 10	<2

SSF: 4050

Analyzed By:	Denise Richardson			
Plating Date:	10/21/15	Time:	09:30	
Temperature w	/hen Analyzed:	2.5 °	С	

Temperature when Analyzed:

Comment:

Approved By: Susan Beasley

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CONTROLS:

PAC: 1	Equip: 0	
Air Density: 0 /15 min	Diluent and NB: 1	/ 0
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	