RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	10/25/16	Time:	10:00	Collector:	Jeff Rich	ardson	
Tempera	ture Controls:	Raw: 3	37 °F	Processed:	38 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-82

Sample Receipt:

Date: 10/2	6/16 Time:	07:30		
Temperatur	e: Raw:	0.0 °C	Processed:	0.0 °C
Received by	y: Darneice C	Owens		

Environmental Microbiology

Sample Group: ES102616-0149

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
1866	11/12	1/2 Gallon	Laura Lynn Delux	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1867	11/16	1/2 Gallon	Sealtest Skim Buttermilk	Not Found		<1 EHSCC/g				
1868	11/12	1/2 Gallon	Laura Lynn Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1869	11/13	1/2 Gallon	Sealtest Whole Buttermilk	Not Found		<1 EHSCC/g				
1870	11/12	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	320 PAC/g			
1871	11/12	1/2 Gallon	Southern Dairies H & H	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1872	11/6	8 Ounces	Sealtest 1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1873	11/11	Half Pint	Sealtest FF Chocolate	Not Found	Not Found	<1 EHSCC/mL	330 PAC/ml			
1874		3 Ounces	RT - 0		Not Found		11000 PAC/ml			
1875		3 Ounces	RT - 3 Organic		Not Found		3600 PAC/ml			
1876		3 Ounces	RT - 10		Not Found		54000 PAC/ml			
1877		3 Ounces	RT - 11		Not Found		4800 PAC/ml			

Analyzed By:	Denise Richardson				
Plating Date:	10-26-16	Time:	09:43		
Temperature w	hen Analyzed:	0.0 °	С		

Comment:

Approved By: Susan Beasley

Firsan Baasley

CONTROLS:

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