RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	10/25/16	Time:	10:00	Collector:	Jeff Rich	ardsor	1
Tempera	ture Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC SI	INGLE SERVI	CE	ID#:	37-SS82

Sample Receipt:

Date: 10/26/16	Time: 07:30		
Temperature:	Raw: °C	Processed:	°C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES102616-0178

	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	
1883		Gallon	Line 1 Green Cap						< 50	<10	
1884		Gallon	Line 2 Green Cap						< 50	<10	
1885		Gallon	Line 3 Green Cap						< 50	<10	
1886		Gallon	Line 4 Green Cap						< 50	<10	
1887		Gallon	Line 5 Green Cap						< 50	<10	
1888		Gallon	Line 5 Green Cap						< 50	<10	

CONTROLS:

				PAC : 0		Equip: 0	
Analyzed By:	Denise Richardso	on		Air Density:	0 /15 min	Diluent and NB:	-/0
Plating Date:	10-26-16	Time:	11:20				
				Incubation Te	mperature:	32.0 °C	

Comment:

Approved By: Susan Beasley

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