RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	11/04/14	Time:	11:20	Collector:	Joe Briscoe		
Tempera	ature Controls:	Raw:	°C	Processed:	2.5 °C	Size:	Half Gallon
Process	or/Distributor:	Ran-Le	w Dairy #	#40843		ID#:	37-167

Sample Receipt:

Date: 11/05/14	Time: 07:25		
Temperature:	Raw: 1.0 °C	Processed: 1.0 °	Ъс
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES110514-0138

	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
1728	11-17	Pint	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1729	11-17	Pint	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1730	11-17	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1731		4 Ounces	In Plant Raw 39*		Not Found		5100 PAC/ml			

Analyzed By:	Susan Beasley	
Plating Date:	11/05/14	Time: 08:55
Temperature w	1.0 °C	
Comment:		

Approved By: Susan Beasley

Trean Braaley

CONTROLS:

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