RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	11/13/12	Time:	09:30	Collector:	Chris Ale	exande	r
Tempera	ature Controls:	Raw:	34 °F	Processed:	36 °F	Size:	Quart
Process	or/Distributor:	Round	Mountain	Creamery		ID#:	37-163

Sample Receipt:

Date: 11/14/15	Time: 08:00	
Temperature:	Raw: 0.5 °C	Processed: 0.5 °C
Received by:	Susan Beasley	

Environmental Microbiology

Sample Group: ES111512-0171

	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
1635	11/26/12	1/2 Gallon	Goat's Milk	Not Found	Not Found	<1 EPCC/ml	420 PAC/ml			
1636		4 Ounces	In Plt. Raw Goat's Milk 34*		Not Found		14000 PAC/ml			
1637		4 Ounces	Prod. Raw Goat's Milk 34*		Not Found		16000 PAC/ml	1500000		

Analyzed By:	Susan Beasley			
Plating Date:	11/14/12	Time: 10:45		
Temperature w	hen Analyzed:	0.5 °C		
SSF : 4070				
Comment: Seligman EGG Farm 011-163				

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 2	
Air Density: 1 /15 min	Diluent and NB:	0 / -
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	