RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:11/19/13Time:15:00Collector:Michael J. DennisTemperature Controls:Raw:4°CProcessed:4°CSize:Half GallonProcessor/Distributor:HUNTER FARMSID#:37-087

Sample Receipt:

Date: 11/20/13	Time: 07:45	
Temperature:	Raw: 0.5 °C	Processed: 1.0 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES112013-0141

	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
1709	Dec. 6	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1710	Dec. 6	Gallon	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1711	Dec. 13	Gallon	Buttermilk	Not Found		<1 EHSCC/g				
1712	Dec. 4	1/2 Gallon	Low Fat Buttermilk	Not Found		<1 EHSCC/g				
1713	Dec. 5	1/2 Gallon	Non Fat Buttermilk	Not Found		<1 EHSCC/g				
1714		100 mL	In Plant Raw Silo #RT-7		Not Found		9100 PAC/ml			

Analyzed By:	Holly Braswell	
Plating Date:	11/20/13	Time: 09:00
Temperature when Analyzed:		1.0 °C

Comment:

Approved By: Susan Beasley

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CONTROLS:

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