RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	11/27/12	Time:	12:15	Collector:	Mic	chael	Dennis	
Tempera	ature Controls:	Raw: 2	2.5 °C	Processed:	3	°C	Size:	Half Gallon
Process	or/Distributor:	HUNTE	R FARM	S			ID#:	37-087

Sample Receipt:

Date: 11/28/12	2 Time: 07:45		
Temperature:	Raw: 1.0 °C	Processed: 1.0 °	ъ
Received by:	Darneice Lyons		

Environmental Microbiology

Sample Group: ES112812-0116

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS					AINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1691	Dec. 14	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1692	Dec. 14	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	970 PAC/ml			
1693	Dec. 14	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	810 PAC/ml			
1694	Dec. 15	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	560 PAC/ml			
1695	Dec. 14	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	600 PAC/ml			
1696	Dec. 14	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1697	Dec. 25	Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1698	Dec. 24	1/2 Gallon	1% Buttermilk	Not Found		<1 EHSCC/g				
1699	Dec. 21	1/2 Gallon	Fat Free Buttermilk	Not Found		<1 EHSCC/g				
1700	Jan. 24	8 Ounces	Sour Cream	Not Found		4 HSCC/g				
1701	Jan. 11	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1702	Jan. 7	8 Ounces	Fat Free Sour Cream	Not Found		<1 EHSCC/g				
1703	Jan. 9	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1704		100 mL	In Plant Raw RT-2		Not Found		3100 PAC/ml			

Analyzed By:Susan BeasleyPlating Date:11/28/12Time:10:15Temperature when Analyzed:1.0 °C

Comment:

Approved By: Susan Beasley

Firen Baaley

CONTROLS:

PAC: 0	Equip: 0	
Air Density: 4 /15 min	Diluent and NB:	0/-
Incubation Temperature:	32.0 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	