RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	11/30/15	Time:	09:30	Collector:	Jeff Rich	ardsor	l
Tempera	ature Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC S	INGLE SERVI	CE	ID#:	37-82

Sample Receipt:

Date: 12/01/15	Time: 07:35		
Temperature:	Raw: °C	Processed:	°C
Received by:	Susan Beasley		

Environmental Microbiology

Sample Group: ES120215-0131

SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS			
				Residual		Petrifilm Coliform	Petrifilm Aerobic			
Lab No	Code Date	Size	Description	Phos	Inhibitor	Count	Count	DMSCC	PRBC	PRCC
1998		Gallon	Line 1 Jug Green Cap						< 50	<10
1999		Gallon	Line 2 Jug Green Cap						< 50	<10
2000		Gallon	Line 3 Jug Green Cap						50	<10
2001			Line 4 Jug Green Cap						< 50	<10
2002		Gallon	Line 5 Jug Green Cap						< 50	<10
2003		Gallon	Line 5 Jug Green Cap						< 50	<10

CONTROLS:

			PAC : 0	Equip: 0
Analyzed By:	Susan Beasley		Air Density: 0 /15 min	Diluent and NB: - / 0
Plating Date:	12/01/15	Time: 10:00		
-			Incubation Temperature:	32.0 °C

Comment:

Approved By: S

Susan Beasley

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