RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:			Sample Receipt:			
Date: 12/05/2011	Time: 11:00 Collector:	Joe Briscoe	Date: 12/06/2011	Fime: 08:00		
Temperature Controls:	Raw: 38 °F Processed	: 2 °C Size: Half Gallon	Temperature: F	Raw: 1.0 °C	Processed:	1.0 °C
Processor/Distributor:	DAIRYFRESH-High Point	ID#: 37-102	Received by:	Darneice Lyons		
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Environmental Microbiology

Sample Group: ES120611-0142

	SAMPLE INFORMATION		RAW AND PROCESSED DAIRY PRODUCTS				CONT	NTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1776	12-23	Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1777	12-19	1/2 Gallon	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1778	12-19	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1779	12-19	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1780		2 Ounces	40% Cream TK #9	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1781	12-24	1/2 Gallon	Egg Nog	Not Found		<1 EHSCC/g	<2500 EPAC/g			
1782	12-29	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1783		2 Ounces	Whipping Cream TK #10	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1784		2 Ounces	In Plant Raw #5		Not Found	-	9500 PAC/ml			

Analyzed by:	Susan Beasley	
Plating Date:	12/06/2011	Time: 10:15
Temperature when analyzed:		1.0 °C
SSF:		

Approved By:

Susan Beasley

CONTROLS:

PAC: 1	Equip: 0		
Air Density: 0 /15 min	Diluent and NB: 1 / -		
Incubation temperature:	32.0 °C		
Inhibitor test used:	Delvo P5		
Inhibitor Positive Control:	Purple		
Inhibitor Negative Control:	Yellow		