RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt: Date: 12/05/2011 Time: 15:00 Collector: Joe Briscoe Raw: °C Processed: °C Size: **Temperature Controls:** Processor/Distributor: **Consolidated Containers** ID#: 37-SS90 -Greensboro

Environmental Microbiology

Date: 12/06/2011	Time: 08:00		
Temperature:	Raw: °(C Processed:	°C
Received by:	Darneice Lyor	าร	

Sample Group: ES120611-0145

	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
1789		Gallon	Gal 496						< 50	< 10
1790		Gallon	Gal 502						< 50	< 10
1791		1/2 Gallon	1/2 (White) 311						< 25	< 5
1792		1/2 Gallon	1/2 431						< 25	< 5
1793		Pint	Pint 11						< 10	< 2
1794		Pint	Pint (Clear) 2						< 10	< 2
1795		Pint	Pint (Clear) 5						< 10	< 2

Analyzed by:	Darneice Lyons		
Plating Date:	12/06/2011	Time:	10:15
Temperature wh	°C		
SSF:			

Approved By:

Susan Beasley

CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	-/0
Incubation temperature: Inhibitor test used:		32.0 °C	
Inhibitor Posi	tive Control:		
Inhibitor Nega	tive Control:		