RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:			Sample Receipt:		
Date: 11/28/2011	Time: 14:30 Collector: M	lichael Dennis	Date: 11/29/2011	Time: 07:45	
Temperature Controls:	Raw: 4.5 °C Processed: 5	°C Size: Half Gallon	Temperature:	Raw: 1.0 °C F	Processed:
Processor/Distributor:	HUNTER FARMS	ID#: 37-087	Received by:	Joy Hayes	

Environmental Microbiology

Sample Group: ES120611-0147

1.0 °C

	SAMPLE INFORMATION		ION	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1690	12-16	1/2 Gallon	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1691	12-16	1/2 Gallon	2 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1692	12-16	1/2 Gallon	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1693	12-16	Gallon	1/2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1694	12-16	1/2 Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1695	12-13	1/2 Gallon	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1696	12-12	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1697	12-15	1/2 Gallon	1 % Buttermilk	Not Found		<1 EHSCC/g				
1698	12-15	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1699	1-11	8 Ounces	Sour Cream	Not Found		2 HSCC/g				
1700	1-12	8 Ounces	Lite Sour Cream	Not Found		<1 EHSCC/g				
1701	1-16	8 Ounces	Fat Free Sour Cream	Not Found		17 HSCC/g				
1702	1-19	6 Ounces	Light Yogurt	Not Found		<1 EHSCC/g				
1703		100 mL	Heat Treated Cream CT-1		Not Found	-	600000 EPAC/g			
1704		100 mL	In Plant Raw RT-7		Not Found		13000 PAC/ml			

Analyzed by:	Darneice Lyons		
Plating Date:	11/29/2011	Time:	10:20
Temperature when analyzed:		1.0 °C	
SSF:			

Approved By: S

Susan Beasley

CONTROLS:

Equip: 0 Diluent and NB:	0/-		
32.0 °C			
Delvo P5			
Purple			
Yellow			
	Diluent and NB: 32.0 °C Delvo P5 Purple		