RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/06/2010	Time:	10:00	Collector:	Jo	e Bris	scoe	
Temperature Controls:	Raw:	36 °F	Processed:	2	°C	Size:	Half Gallon
Processor/Distributor:	DAIRY Salem	FRESH L	LC Winston			ID#:	37-83

Sample Receipt:

Date: 12/07/2010	Time:	08:00		
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C
Received by:	Susan	Beasley		

Environmental Microbiology

Sample Group: ES120710-0116

	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	
1768	12-20	1/2 Gallon	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1769	12-8	Half Pint	2%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1770	12-20	Gallon	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1771	12-22	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
1772	12-19	1/2 Gallon	Chocolate Whole	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1773	12-20	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1774	12-19	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
1775	12-16	Half Pint	1% Strawberry	Not Found		<1 EHSCC/mL	<250 EPAC/ml				
1776	12-27	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g					
1777	12-26	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g					
1778		4 Ounces	In Plant Raw #2 36*		Not Found		10000 PAC/ml				
1779		4 Ounces	Past Cream 33*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				

Analyzed by:	Darneice Lyons		
Plating Date:	12/07/2010	Time:	09:30
Temperature when analyzed:		1.0 °C	;
SSF:			

Approved By: Susan Beasley

Trean Baaley

CONTROLS:

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