RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/08/14	Time:	14:30	Collector:	Joe Bris	coe	
Tempera	ature Controls:	Raw:	35 °F	Processed:	1.5 °C	Size:	Half Gallon
Process	or/Distributor:	DAIR	/FRESH-H	ligh Point		ID#:	37-102

Sample Receipt:

Date: 12/09/14	Time: 07:25		
Temperature:	Raw: 1.0 °C	Processed:	1.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES120914-0090

SAMPLE INFORMATION		ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1867	12-24	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	320 PAC/ml			
1868	12-25	Quart	2%	Not Found	Not Found	<1 EPCC/ml	920 PAC/ml			
1869	12-24	1/2 Gallon	1%	Not Found	Not Found	<1 EPCC/ml	480 PAC/ml			
1870	12-28	Gallon	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1871	12-25	Quart	Chocolate	Not Found	Not Found	<1 EHSCC/mL	15000 PAC/ml			
1872	1-2	Quart	Whole Buttermilk	Not Found		<1 EHSCC/g				
1873	1-1	1/2 Gallon	Skim Buttermilk	Not Found		<1 EHSCC/g				
1874	12-23	1/2 Gallon	Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1875	12-28	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1876		4 Ounces	40% Past Crm Tk10 37*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1877		4 Ounces	In Plant Raw #4 35*		Not Found		6300 PAC/ml			

Analyzed By:	Darneice Owens		
Plating Date:	12/09/14	Time: 09:35	
Temperature w	1.0 °C		
Comment:			

Approved By: Susan Beasley

Freaklaaley

CONTROLS:

PAC: 0 Air Density:	0 /15 min	Equip: 0 Diluent and NB:	0/-
Incubation Te Inhibitor Test Inhibitor Posi Inhibitor Nega	Used: tive Control:	32.0 °C Delvo P5 Purple Yellow	