RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/08/15	Time:	11:30	Collector:	Michael	Dennis	
Tempera	ture Controls:	Raw: 6	0° 0.6	Processed:	3.0 °C	Size:	Pint
Process	or/Distributor:	MAPLE	EVIEW FA	RM MILK CO		ID#:	37-90

Sample Receipt:

Date: 12/09/15	Time: 07:35		
Temperature:	Raw: 1.0 °C	Processed: 1.0 °C	С
Received by:	Darneice Owens		

Environmental Microbiology

Sample Group: ES120915-0129

	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
2069	Dec. 25	Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2070	Dec. 25	Quart	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2071	Dec. 25	Quart	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2072	Dec. 25	Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2073	Jan. 5	Quart	Buttermilk	Not Found		<1 EHSCC/g				
2074	Dec. 25	Pint	Heavy Whipping Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2075	Jan. 4	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2076		100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			
2077		100 mL	Farm Raw		Not Found		<2500 EPAC/ml	140000		

SSF: 4050

Analyzed By:Darneice OwensPlating Date:12/09/15Time:10:15Temperature when Analyzed:1.0 °C

Comment:

Approved By: Susan Beasley

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CONTROLS:

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