RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/09/13	Time: 08:30)	Collector:	Jeff Rich	ardson	I
Tempera	ature Controls:	Raw: 38 °F		Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	MILKCO INC				ID#:	37-082

Sample Receipt:

Date: 12/10/13	Time: 07:50	
Temperature:	Raw: 1.0 °C	Processed: 1.0 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES121013-0088

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
1751	12/25	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1752	12/23	Quart	Sealtest FF	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1753	12/27	Quart	Sealtest Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1754	12/23	Quart	Sealtest 2%12/23	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1755	12/23	Quart	Sealtest Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1756	12/26	Quart	Light & Lively Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1757	12/24	8 Ounces	1% Choc Sealtest	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1758	12/22	Half Pint	Sealtest Strawberry	Not Found		<1 EHSCC/mL	50000 EPAC/ml			
1759	12/26	Half Pint	Wholesome Farm FF Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1760	12/27	2 Ounces	2% Sealtest (5 gal)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1761		2 Ounces	RT-3 Raw		Not Found		19000 PAC/ml			
1762		2 Ounces	RT-8		Not Found		6500 PAC/ml			

Analyzed By:	Darneice Lyons		
Plating Date:	12/10/13	Time:	09:20
Temperature w	1.0 °	С	

Approved By:

Susan Beasley Firsa Baaley

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	