RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/09/13	Time:	07:00	Collector:	Jeff Rich	ardson	1
Tempera	ture Controls:	Raw:	°C	Processed:	39 °F	Size:	Half Gallon
Process	or/Distributor:	MILKC	O INC			ID#:	37-082

Sample Receipt:

Date: 12/10/13	Time: 07:50	
Temperature:	Raw: °C	Processed: 0.5 °C
Received by:	Holly Braswell	

Environmental Microbiology

Sample Group: ES121113-0136

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
1783	12/24	1/2 Gallon	Sealtest Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1784	12/24	1/2 Gallon	Southern Dairies H&H	Not Found	Not Found	<1 EHSCC/g	<2500 EPAC/g			
1785	12/25	1/2 Gallon	Whole Buttermilk	Not Found		<1 EHSCC/g				
1786	12/25	1/2 Gallon	Laura Lynn Nutrish	Not Found		<1 EHSCC/mL				
1787	12/27	1/2 Gallon	Southern Dairies 40%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1788	12/29	1/2 Gallon	Sealtest Buttermilk	Not Found		<1 EHSCC/g				
1789	12/29	1/2 Gallon	Baking Buttermilk	Not Found		<1 EHSCC/g				
1790	12/27	1/2 Gallon	Southern Dairies 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1791	12/24	1/2 Gallon	Laura Lynn 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			

Analyzed By:	Susan Beasley	
Plating Date:	12/10/13	Time: 10:00
Temperature v	0.5 °C	

Comment:

Approved By:

Susan Beasley

Trean Baaley

CONTROLS:

PAC: 1		Equip: 1			
Air Density:	0 /15 min	Diluent and NB:	1/-		
Incubation Te	mperature:	32.0 °C			
Inhibitor Test	Used:	Delvo P5			
Inhibitor Posit	ive Control:	Purple			
Inhibitor Nega	tive Control:	Yellow			