RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	12/28/15	Time:	10:30	Collector:	Jeff Rich	ardsor	1
Tempera	ture Controls:	Raw:	°C	Processed:	°C	Size:	
Process	or/Distributor:	MILKC	O, INC S	INGLE SERVI	CE	ID#:	37-82

Sample Receipt:

Date: 12/29/15	Time: 07:35		
Temperature:	Raw: °C	Processed:	°C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES122915-0079

	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
2190		Gallon	Container Line 1 Red Cap						< 50	<10
2191		Gallon	Container Line 2 Red Cap						< 50	<10
2192		Gallon	Container Line 3 Red Cap						< 50	<10
2193		Gallon	Container Line 3 Red Cap						< 50	<10
2194		Gallon	Container Line 4 Red Cap						< 50	<10
2195		Gallon	Container Line 5 Red Cap						< 50	<10

CONTROLS:

		PAC: 0	Equip: 0	
Analyzed By:	Denise Richardson	Air Density: 0 /15 min	Diluent and NB: -/0	
Plating Date:	12-29-15 Time: 11:40	-		
-		Incubation Temperature:	32.0 °C	

Comment:

Approved By: Susan Beasley

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