

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/09/2012 Time: 12:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 41 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 01/10/2012 Time: 07:45
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011012-0152

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
49	6-1	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
50	6-1	14 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
51	6-3	7 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
52	6-1	14 Ounces	James Foam 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
53	6-1	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
54	6-2	14 Ounces	Weiss 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
55	6-1	7 Ounces	Shur-Fine 36.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
56	6-4	15 Ounces	Non-Dairy 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
57		100 mL	In Plant #2 41*		Not Found		<2500 EPAC/g		

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 01/10/2012 Time: 10:30

Temperature when analyzed: 1.0 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation temperature:

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow