

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/13/14 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 32 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 01/14/14 **Time:** 08:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES011414-0190

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
38	6-2	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
39	6-4	7 Ounces	Piggly Wiggly 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
40	6-1	7 Ounces	Quality Ckeck 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
41	6-1	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
42	6-2	15 Ounces	Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
43	6-6	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
44	6-8	15 Ounces	Whipped Topping Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
45	1-7	14 Ounces	Natural Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
46		100 mL	In Plant Raw Cream #1		Not Found		5600 PAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/14/14 **Time:** 10:35

Temperature when Analyzed: 0.5 °C

Comment:

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