Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Date: 01/14/13 **Time:** 12:30 **Collector:** Joe Briscoe **Date:** 01/15/13 **Time:** 08:20

Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.5 °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES011513-0139

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
65	5-1	14 Ounces	Lowes Foods 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
66	5-1	15 Ounces	Sommermaid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
67	5-1	15 Ounces	Quintos 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
68	5-3	7 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
69	5-1	14 Ounces	Stewarts 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
70	5-2	14 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
71	5-6	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
72	5-18	14 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
73	6-1	7 Ounces	365 - Nonfat	Not Found	Not Found	<1 EHSCC/g	110000 EPAC/g			
74		4 Ounces	InPlant Raw #1 35*		Not Found		<2500 EPAC/g			
75	6-18	15 Ounces	NonDairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 01/15/13
 Time:
 10:45
 Air Density:
 1 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Tresolatably

Approved By:

Susan Beasley