

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/19/16 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 01/20/16 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012016-0086

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
109	6-5	7 Ounces	Weis 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
110	6-5	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
111	6-3	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
112	6-6	15 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
113	6-4	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
114	6-5	7 Ounces	Pubix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
115	6-9	7 Ounces	Tops 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
116	6-7	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
117	6-5	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
118	6-6	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
119		200 mL	In Plant Raw #3 (cream)		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 1-20-16 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

31.7 °C

Delvo P5

Purple

Yellow