

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/20/15 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 01/21/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES012115-0128

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
115	6-6	13 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
116	6-4	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
117	6-4	7 Ounces	Dutch Farms 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
118	6-4	7 Ounces	Shurfine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
119	6-4	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
120	6-4	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
121	6-9	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
122	6-6	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
123	6-8	15 Ounces	Classic Chocolate 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
124			In Plant Raw Tk #1 35*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/21/15 **Time:** 08:30

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 2

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow