

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 01/22/18 **Time:** 13:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Quart
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Date: 01/22/18 **Time:** 15:05
Temperature: **Raw:** 3.5 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES012218-0075

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
73	7/3	7 Ounces	White Rose 16.5	Not Found	Not Found	LA	LA			
74	7/3	7 Ounces	Stew Leonard's 19.5	Not Found	Not Found	LA	LA			
75	7/3	7 Ounces	Cabot 21.5	Not Found	Not Found	LA	LA			
76	1/4	15 Ounces	Grey can (Panera) 23.5	Not Found	Not Found	LA	LA			
77	1/10	7 Ounces	Tops 32	Not Found	Not Found	LA	LA			
78	7/10	15 Ounces	Non-Dairy Classic Cream	Not Found	Not Found	LA	LA			
79		200 mL	In Plant Raw		Not Found		LA			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/23/18 **Time:** 08:40

Temperature when Analyzed: 2.0 °C

Comment: LA - Lab Accident (Contamination of Quality Control samples prevented reporting of these results. However, no samples appeared to exceed the established bacterial limits. No pasteurized products showed the presence of coliform bacteria.

PAC: 12 **Equip:** 7
Air Density: 3 /15 min **Diluent and NB:** 12 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

