

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/25/2010 **Time:** 12:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 01/26/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012610-0118

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
141	6-1	7 Ounces	Best 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
142	6-2	7 Ounces	Friendly Farm 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
143	6-1	15 Ounces	Classic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
144	6-1	24 Ounces	Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
145	6-16	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
146	6-2	8 Ounces	Hood Sugar Free 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
147	6-9	7 Ounces	Americas Choice FF	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 01/26/2010 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley