

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/10/14 **Time:** 12:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 02/11/14 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021114-0109

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
212	6-28	15 Ounces	Whipped Topping Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
213	7-5	7 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
214	7-4	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
215	7-5	7 Ounces	Weis 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
216	7-4	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
217	7-5	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
218	7-4	14 Ounces	Prairie Farms 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
219		100 mL	In Plant Raw #2 33*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/11/14 **Time:** 09:25

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow