

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/12/13 **Time:** 13:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 02/13/13 **Time:** 08:10
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES021313-0148

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
232	7-6	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
233	7-1	14 Ounces	Foodtown 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
234	7-6	15 Ounces	Quality Chekd	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
235	7-1	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
236	7-6	14 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
237	7-7	7 Ounces	Piggly Wiggly 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
238	7-12	7 Ounces	White Rose 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
239	7-7	15 Ounces	Cappuccino Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
240		4 Ounces	In Plant Raw #2		Not Found		<2500 PAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 02/13/13 **Time:** 10:00

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow