

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/13/2012 Time: 12:15 Collector: Joe Briscoe
 Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 02/14/2012 Time: 08:00
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES021412-0096

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
206	7-5	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
207	6-30	7 Ounces	Bost Choice 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
208	7-1	7 Ounces	Friendly Farms 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
209	6-30	7 Ounces	Classic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
210	6-30	7 Ounces	Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
211	7-6	14 Ounces	Weis 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
212	7-6	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
213	7-1	15 Ounces	Non-Dairy Classic 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
214		100 mL	In Plant Raw Cream #1 35*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 02/14/2012 Time: 10:15

Temperature when analyzed: 0.5 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow