

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/22/2010 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 02/23/2010 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022310-0114

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
283	6-30	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
284	6-29	14 Ounces	Daisy Gold 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
285	7-2	14 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
286	7-7	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
287	6-29	7 Ounces	Best 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
288	7-3	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
289	7-17	7 Ounces	No Fat (Americas Choice)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
290	7-13	14 Ounces	Vanilla Coffee House	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
291	6-30	14 Ounces	Natural Milk Coffee House	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 02/23/2010 **Time:** 09:20

Temperature when analyzed: 2.0 °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

Equip: 0

Diluent and NB: 0/-