

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/22/2011 **Time:** 14:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 02/23/2011 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES022311-0149

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
297	7-4	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
298	7-1	7 Ounces	Best 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
299	7-21	7 Ounces	Friendly Farm 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
300	7-1	7 Ounces	White Rose 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
301	7-1	7 Ounces	Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
302	7-1	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	1000 PAC/g			
303	7-1	7 Ounces	Shur Fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
304	7-15	7 Ounces	Food Lion Sugar Free 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
305	7-7	15 Ounces	Classic Non-Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
306	6-9	8 Ounces	Hood Sugar Free 10%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
307		100 mL	In Plant Raw Cream #2 38*		Not Found		7300 PAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 02/23/2011 **Time:** 09:00
Temperature when analyzed: 0.5 °C
SSF:

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1 / -

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

Approved By: Susan Beasley