

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/05/12      **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:** 03/06/12      **Time:** 08:00  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES030712-0046**

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
315	7-29	15 Ounces	19.5% Unipro	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
316	7-29	14 Ounces	21.5% Mt Valley Farms	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
317	7-20	15 Ounces	36% Panara	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
318	7-29	7 Ounces	24% Organic 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
319		100 mL	In Plant Raw #1 (cream)		Not Found		310 PAC/g			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 03/06/12      **Time:** 09:00

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow