

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/11/13      **Time:** 13:45      **Collector:** Joe Briscoe  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 2 °C      **Size:** Half Gallon  
**Processor/Distributor:** ALAMANCE FOODS      **ID#:** 37-46

**Sample Receipt:**

**Date:** 03/12/13      **Time:** 07:45  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES031213-0127**

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
369	7-29	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
370	7-29	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
371	8-1	15 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
372	8-1	14 Ounces	Stewart 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
373	8-2	7 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
374	8-2	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
375	8-2	7 Ounces	Shur Fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
376	8-1	7 Ounces	365 Nonfat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
377	8-4	14 Ounces	Tahitian Foam 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
378		100 mL	In Plant Raw # 2		Not Found		<2500 EPAC/g			

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**Plating Date:** 03/12/13      **Time:** 10:30

**Temperature when Analyzed:** 1.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 1 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 31.1 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow