

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/10/14 **Time:** 13:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 03/11/14 **Time:** 07:55
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES031214-0120

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
376	8-1	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
377	8-1	7 Ounces	Best Yet 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
378	8-1	7 Ounces	Mars 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
379	8-1	7 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
380	8-2	7 Ounces	Piggly Wiggly 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
381	8-2	7 Ounces	365 Non-Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
382	8-3	15 Ounces	Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
383		100 mL	In Plant Raw #1 33*		Not Found		200000 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/11/14 **Time:** 10:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow