

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/24/2009 **Time:** 14:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 03/25/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES032509-0058

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
431	8-1		Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
432	7-25		Best 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
433	8-1		Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
434	8-19		Classic 22.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
435	8-5		Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
436	7-14		Low Fat Hood	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
437	8-8		Non Fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
438	7-31		Berry Blue Raspby. 22.5%	Not Found		<1 EHSCC/g	<250 EPAC/g			
439			In Plant Raw Cream # 1		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 03/25/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF:
Comment: Sample collection date chgd. by phone to 03/24/09 per Joe Briscoe.
Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0
Incubation temperature: 32.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow