RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	03/26/18	Time:	10:30	Collector:	Ginger V	Vilborn	
Temperature Controls:		Raw:	37 °F	Processed:	40 °F	Size:	8 Ounces
Process	or/Distributor:	ALAMANCE FOODS				ID#:	37-046

Sample Receipt:

Date: 03/2	26/18 Time :	: 11:55		
Temperatu	re: Raw:	2.0 °C	Processed:	2.0 °C
Received b	y: Denise Ric	hardson		

Environmental Microbiology

Sample Group: ES032618-0020

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
570	9-1	14 Ounces	Publix Heavy Cream 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
571	9-1	14 Ounces	Publix Light Cream 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
572	9-1	14 Ounces	James Farm 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
573	8-31	15 Ounces	Classic Cream 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
574	9-1	14 Ounces	Prairie Farm 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
575	8-28	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
576	9-1	7 Ounces	Organic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
577	8-28	13 Ounces	Great Value 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
578	9-8	7 Ounces	365 Nonfat	Not Analyzed	Not Analyze	NA	NA			
579		4 Ounces	Raw tank 1		Not Found		<2,500 EPAC/g			

Analyzed By:	Darneice Owens		
Plating Date:	03/27/18	Time:	08:10

Temperature when Analyzed: 2.5 °C

Comment: Sample #578 was not analyzed (NA) due to inoperable spout; could not dispense product.

Approved By: Susan Beasley

Freak Brasley

CONTROLS:

PAC: 0	Equip: 0		
Air Density: 1 /15 min	Diluent and NB: 0/	/-	
Incubation Temperature:	32.0 °C		
Inhibitor Test Used:	Delvo P5		
Inhibitor Positive Control:	Purple		
Inhibitor Negative Control:	Yellow		