

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 03/27/17 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Date: 03/28/17 **Time:** 07:20
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES032817-0101

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
518	7-14	15 Ounces	Dunkin Donuts 11%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
519	9-10	15 Ounces	Sommer Maid 18%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
520	9-12	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
521	8-8	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
522	9-2	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
523		200 mL	In Plt Raw Cream Tk 1 34*		Not Found		780,000 EPAC/g			
524	7-29	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
525	9-12	7 Ounces	365 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Darneice Owens
Plating Date: 03/28/17 **Time:** 09:20
Temperature when Analyzed: 2.0 °C

Comment: Product code date for sample #521 was August 8.

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