Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES033115-0092

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
509	7-30	13 Ounces	Lowes Foods 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
510	8-6	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
511	7-30	6 Ounces	Byrne 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
512	7-30	7 Ounces	Quality Chek 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
513	7-30	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
514	8-1	7 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
515	8-8	6 Ounces	Best Yet 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
516	8-8	7 Ounces	Shur fine 36.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
517	8-8	15 Ounces	Chocolate Classic 24.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
518	7-31	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
519	7-30	7 Ounces	365 Nonfat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
520		200 mL	In Plant Raw #2 37*		Not Found		<2500 EPAC/g			

CONTROLS:

PAC: 1 Equip: 0

Darneice Owens

Air Density: 0 /15 min Diluent and

Analyzed By: Darneice Owens

Air Density: 0 /15 min

Diluent and NB: 1/
Plating Date: 03/31/15

Time: 09:45

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Susan Beasley

Susan Beasley

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