

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/05/2011 Time: 14:00 Collector: Joe Briscoe
 Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE CO ID#: 37-46
 ENVIRONMENTAL HEALTH

Sample Receipt:

Date: 04/06/2011 Time: 08:00
 Temperature: Raw: °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES040711-0147

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
532	8-29	14 Ounces	Cabot 18%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
533	8-29	15 Ounces	Guida's 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
534	8-29	15 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
535	9-1	14 Ounces	James Farm 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
536	9-1	15 Ounces	Bareman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
537	9-2	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
538	9-1	15 Ounces	Non-Dairy Classic Topping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 04/06/2011 Time: 09:00
 Temperature when analyzed: 0.5 °C
 SSF:

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

Approved By: Susan Beasley