

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/08/13 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 04/09/13 **Time:** 07:50
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES040913-0085

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
527	8-29	14 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
528	8-31	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
529	8-29	14 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
530	8-30	7 Ounces	Shur fine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
531	8-29	14 Ounces	Publix 28.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
532	5-12	7 Ounces	America's Choice 32%	Not Found	Not Found	<1 EHSCC/g	3100 PAC/g			
533	8-30	7 Ounces	White Rose 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
534	8-29	15 Ounces	Non-dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
535		100 mL	In Plt Raw (Cream) #2 38*		Not Found		19000 PAC/g			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 04/09/13 **Time:** 10:00

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

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