

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/08/14 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 04/09/14 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES040914-0103

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
538	8-29	14 Ounces	Friendly Farms 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
539	8-29	14 Ounces	Barford 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
540	8-30	15 Ounces	Fresh Market 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
541	8-30	7 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
542	8-29	7 Ounces	Laura Lynn 32.0	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
543	8-29	7 Ounces	White Rose 36.0	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
544	8-30	15 Ounces	Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
545		100 mL	In Plant Raw #2		Not Found		3700 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 04/09/14 **Time:** 10:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow