

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/09/12 Time: 12:30 Collector: Joe Briscoe
 Temperature Controls: Raw: 34 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 04/10/12 Time: 08:10
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES041012-0091

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
482	8-6	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
483	8-2	7 Ounces	Prairie Foam 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
484	8-2	7 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
485	8-2	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
486	8-3	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
487	8-4	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
488	8-3	7 Ounces	Shur-fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
489	8-2	15 Ounces	Whipped Topping Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
490	8-13	7 Ounces	Organic 365 24%	Not Found	Not Found	<1 EHSCC/g	<2500 EPAC/g			
491	8-9	7 Ounces	Non-fat 365 Organic 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
492		100 mL	In Plt Raw Cream #2 44*		Not Found		<2500 EPAC/g			
493		100 mL	In Plt Raw Cream #1 34*		Not Found		300000 EPAC/g			

CONTROLS:

Analyzed By: Joy Hayes

Plating Date: 04/10/12 Time: 09:30

Temperature when Analyzed: 1.0 °C

Comment:

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