

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/14/15 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 04/15/15 **Time:** 07:30
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041515-0090

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
640	8-30	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
641	8-29	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
642	9-4	15 Ounces	Classic 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
643	8-30	15 Ounces	Quality Check 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
644	8-30	7 Ounces	Mars 21.5	Not Found	Not Found	<1 EHSCC/g	1600 PAC/g			
645	8-31	7 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
646	8-29	7 Ounces	Shur fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
647	8-31	7 Ounces	Fat Free Publix	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
648	9-5	7 Ounces	365 Nonfat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
649	9-6	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
650		200 mL	In Plant Raw #2 34*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/15/15 **Time:** 10:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /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