

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/20/2009 **Time:** 10:50 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 04/21/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES042109-0064

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	9-9		Welsh Farms 18%	Not Found	Not Found	<1 EHSCC/g	1100 PAC/g			
533	8-28		Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
534	8-28		Classic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
535	9-5		Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
536	8-28		Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
537	9-11		Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
538	9-10		Sugar-Free Food Lion 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
539	7-30		Light (Hood)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
540	8-29		Fat Free Americas Choice	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
541			In Plt. Raw Cream #2 (33*)		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 04/21/2009 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 2 /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