

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/24/17 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 37 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 04/25/17 **Time:** 07:55
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042517-0094

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
717	9-28	7 Ounces	Redi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
718	9-17	15 Ounces	Dairy Fair 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
719	9-30	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
720	10-1	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
721	10-1	14 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
722	10-15	7 Ounces	Best Choice 32.%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
723	9-30	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
724	10-6	7 Ounces	No fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
725	10-5	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
726	9-30	15 Ounces	Chocolate	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
727		100 mL	In Plant Raw 1 37*		Not Found		<2,500 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/25/17 **Time:** 09:35

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow