

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/09/2011 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 05/10/2011 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES051011-0123

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
679	9-17	14 Ounces	18.5% Cabot	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
680	9-15	14 Ounces	19.5% Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
681	9-13	15 Ounces	20.5% Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
682	9-15	15 Ounces	21.5% Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
683	9-15	15 Ounces	28.5% Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
684	9-16	7 Ounces	32% Lowes Foods	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
685	9-30	7 Ounces	36% Sugar Free	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
686	9-15	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
687	9-9	7 Ounces	21.5% Organic "365"	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
688	9-17	14 Ounces	21.5% Cappucino Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
689		100 mL	In Plant Raw #2 38*		Not Found		30000 PAC/g		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 05/10/2011 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 1
Air Density: 1 /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 