

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/11/2009 **Time:** 15:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 05/12/2009 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES051209-0073

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
650	10-1		Cabbott Cream 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
651	9-27		Richfood Cream 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
652	9-27		Food Lion Cream 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
653	9-30		Redners Cream 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
654	10-4		Panara Cream 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 05/12/2009 **Time:** 08:45
Temperature when analyzed: 1.5 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
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