

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/12/14 **Time:** 12:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 39 °F **Processed:** 2 °C **Size:** 200 mL
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 05/13/14 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES051314-0156

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
723	10-9	7 Ounces	Hy-Top 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
724	10-2	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
725	9-29	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
726	10-4	7 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
727	9-28	7 Ounces	365 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
728	9-28	7 Ounces	Redner's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
729	10-3	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
730	10-4	7 Ounces	365 Nonfat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
731	10-5	14 Ounces	Natural Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
732	9-28	15 Ounces	Classic Whipped Topping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
733		200 mL	Raw Cream TK #1		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/13/14 **Time:** 10:00

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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