

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/19/15 **Time:** 12:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 42 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 05/20/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES052015-0110

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
862	10-4	13 Ounces	Friendly Farms 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
863	10-3	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
864	9-28	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
865	10-3	15 Ounces	Quality Chek 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
866	10-1	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
867	10-2	14 Ounces	Redners 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
868	10-11	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
869	10-2	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
870	10-8	15 Ounces	Chocolate Classic 21.5	Not Found	Not Found	<1 EHSCC/g	1600 PAC/g			
871	10-3	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	950 PAC/g			
872		200 mL	In Plant Raw Cream 42*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 05/20/15 **Time:** 09:10

Temperature when Analyzed: 1.0 °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