

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/09/2009 **Time:** 11:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 06/10/2009 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES061009-0089

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
807	9-25		Hood 18%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
808	10-30		Americas Choice 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
809	10-28		Cabbot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
810	10-29		CoffeHouse Fat Free	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
811	11-4		Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
812	10-31		Best 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
813			In Plant Raw 35*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 06/10/2009 **Time:** 09:00
Temperature when analyzed: 1.0 °C
SSF:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 3 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow