

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 06/14/2011 Time: 12:00 Collector: Joe Briscoe  
 Temperature Controls: Raw: 35 °F Processed: 2.5 °C Size: Half Gallon  
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

## Sample Receipt:

Date: 06/15/2011 Time: 07:45  
 Temperature: Raw: 3.0 °C Processed: 3.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES061511-0166

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
857	10-13	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
858	9-29	15 Ounces	Classic 19.5 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
859	10-2	7 Ounces	Friendly Farms20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
860	9-29	15 Ounces	Classic 21.5 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
861	10-1	15 Ounces	Bateman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
862	9-30	7 Ounces	Weis 32 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
863	10-2	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
864	10-17	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
865	10-13	15 Ounces	Coffee House Cappucino	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
866		100 mL	In Plant Raw Cream #1 35*		Not Found		<2500 EPAC/g			
867		100 mL	In Plant Raw Cream #2 43*		Not Found		2900 PAC/g			

## CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 06/15/2011 Time: 09:40

Temperature when analyzed: 3.0 °C

SSF:

Approved By: Susan Beasley

PAC: 2

Air Density: 0 /15 min

Incubation temperature:

Inhibitor test used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 2

Diluent and NB: 2/-

32.0 °C

Delvo P5

Purple

Yellow