

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/16/15 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 06/17/15 **Time:** 07:25
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061715-0087

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
1034	10-30	13 Ounces	Friendly Farms 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1035	10-30	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1036	10-29	7 Ounces	Piggly Wiggly 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1037	10-29	7 Ounces	Shurfine 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1038	11-2	15 Ounces	Baremans 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1039	11-6	7 Ounces	Best Choice 32.0	Not Found	Not Found	<1 EHSCC/g	960 PAC/g			
1040	10-29	14 Ounces	Publix 36.0	Not Found	Not Found	<1 EHSCC/g	950 PAC/g			
1041	10-30	15 Ounces	Classic Non-Dairy	Not Found	Not Found	<1 HSCC/g	860 PAC/g			
1042		200 mL	In Plt Raw Cream #2 36*		Not Found		3900 PAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06/17/15 **Time:** 09:35

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow