

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/19/12 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 35 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 06/20/12 **Time:** 07:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES062112-0112

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
883	9-30	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
884	9-28	7 Ounces	Prairie Farms 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
885	9-28	7 Ounces	Friendly Farms 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
886	9-28	15 Ounces	Braums 21.5%	Not Found	Not Found	<1 EHSCC/g	460 PAC/g			
887	10-1	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
888	9-28	7 Ounces	Best Choice 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
889	9-28	7 Ounces	Shurtime 36.0%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
890	9-29	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
891	10-18	7 Ounces	365 Non Fat 0%	Not Found	Not Found	<1 EHSCC/g	490 PAC/g			
892	10-13	14 Ounces	Capuccino Foam	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
893		4 Ounces	In Plant Raw #1 35*		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 06/20/12 **Time:** 10:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 5 /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