

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/27/16    **Time:** 12:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 43 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** ALAMANCE FOODS    **ID#:** 37-46

**Sample Receipt:**

**Date:** 06/28/16    **Time:** 07:25  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 3.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES062816-0127**

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
1101	11-28	13 Ounces	Harris Teeter 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1102	12-2	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1103	10-29	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1104	12-2	7 Ounces	Quality Chekd 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1105	12-2	14 Ounces	Laura Lynn 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1106	11-28	15 Ounces	Panara 36	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1107	12-6	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1108	12-13	15 Ounces	Chocolate 21.5	Not Found	Not Found	<1 EHSCC/g	490 PAC/g			
1109		200 mL	In Plant Raw 3 43*		Not Found		140000 PAC/g			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 06-28-16    **Time:** 09:35

**Temperature when Analyzed:** 3.0 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 1

**Equip:** 1

**Air Density:** 2 /15 min

**Diluent and NB:** 1/-

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow