Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 34 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 0.5 °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Holly Braswell

Environmental Microbiology Sample Group: ES070913-0149

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
948	11-2	14 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
949	11-2	15 Ounces	Summer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
950	10-31	7 Ounces	Best Yet 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
951	10-29	14 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
952	11-21	15 Ounces	Quality Checked 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
953	10-29	7 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
954	11-1	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
955	11-1	14 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
956	10-31	7 Ounces	Non-fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
957	11-15	15 Ounces	Non Dairy Whipped Topping	Not Found	Not Found	< EHSCC/g	<250 EPAC/g			
958	11-25	14 Ounces	Foam Nat Milk Flavor	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
959		100 mL	In Plant #1 Raw Cream 34*		Not Found		4300 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 0

Temperature when Analyzed: 1.0 °C Incubation Temperature: 32.0 °C

Comment: Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Baseley

Inhibitor Negative Control: Yellow