Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2.5 °C Size: Half Gallon Temperature: Raw: 3.0 °C Processed: 3.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES071112-0002

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
940	11-8	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	1200 PAC/g			
941	11-18	15 Ounces	Unipro19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
942	11-23	15 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
943	11-2	14 Ounces	Stewart's 21.5%	Not Found	Not Found	<1 EHSCC/g	14000 PAC/g			
944	11-4	15 Ounces	Bareman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
945	11-2	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
946	11-2	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
947	11-2	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
948	11-13	7 Ounces	365 Nonfat	Not Found	Not Found	<1 EHSCC/g	1100 PAC/g			
949	11-12	7 Ounces	Lyncot Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
950	11-15	7 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
951		2 Ounces	In Plant Raw #2 37*		Not Found		61000 PAC/g			

CONTROLS:

Analyzed By: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 07/10/12
 Time:
 10:25
 Air Density:
 2 /15 min
 Diluent and NB:
 0 /

Temperature when Analyzed: 3.0 °C Incubation Temperature: 31.5 °C

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

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yellow