

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/12/2011 Time: 12:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 37 °F Processed: 3 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 07/13/2011 Time: 08:00
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES071311-0191

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
1003	10-30	15 Ounces	Summermaid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1004	11-6	7 Ounces	Stew Leonards 19.5 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1005	10-29	7 Ounces	Friendly Farms 20.5 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1006	10-29	7 Ounces	Batemans 21.5 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1007	10-31	15 Ounces	Batemans 23.5 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1008	11-4	7 Ounces	Harris Teeter 32 %	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1009	11-4	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1010	11-3	15 Ounces	Classic Non-Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1011	11-20	7 Ounces	Organic 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1012	11-14	7 Ounces	Non-fat 365 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1013	11-12	15 Ounces	Cappucino Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1014		100 mL	In Plant Raw Cream #1 37*		Not Found		5800 PAC/g			

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 07/13/2011 Time: 09:00
 Temperature when analyzed: 2.0 °C
 SSF:

PAC: 0 Equip: 0
 Air Density: 1 /15 min Diluent and NB: 0/-

Incubation temperature: 32.0 °C
 Inhibitor test used: Delvo P5
 Inhibitor Positive Control: Purple
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley