

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/14/15 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 07/15/15 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES071515-0090

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
1169	11-28	13 Ounces	Friendly Farms	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1170	11-29	15 Ounces	Sommer Maid	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1171	11-30	15 Ounces	Quality Check	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1172	11-28	14 Ounces	Stewarts	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1173	11-30	7 Ounces	Publix	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1174	11-29	14 Ounces	Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1175	12-6	7 Ounces	Shurtine	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1176	11-29	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1177		200 mL	In Plant Raw #1		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/15/15 **Time:** 09:55

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /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