

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/24/17 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 07/25/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES072517-0127

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
1263	12-28	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1264	12-28	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1265	12-28	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1266	1-1	15 Ounces	Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1267	1-15	13 Ounces	Extra Creamy 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1268	1-3	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1269	1-1	7 Ounces	Organic 24.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1270	1-14	15 Ounces	Classic Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1271	1-9	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1272	1-11	13 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1273		200 mL	In Plant Raw #1 38*		Not Found		<2,500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-25-17 **Time:** 09:20

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley