

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 07/25/16 Time: 13:15 Collector: J Briscoe /Ginger Wilborn  
 Temperature Controls: Raw: 42 °F Processed: 34 °F Size: Half Gallon  
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

## Sample Receipt:

Date: 07/26/16 Time: 07:20  
 Temperature: Raw: 2.0 °C Processed: 1.5 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES072616-0133

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
1275	1/8	7 Ounces	365 Non-fat Whipped	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1276	1/11	13 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1277	1/8	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1278	11/28	15 Ounces	Classic Cream 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1279	1/5	7 Ounces	Shur Fine 21.5%	Not Found	Not Found	<1 EHSCC/g	550 PAC/g			
1280	1/5	7 Ounces	Redner's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1281	1/3	7 Ounces	32% Best Choice	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1282	1/2	15 Ounces	Panera 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1283	1/11	7 Ounces	365 Lt. Organic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1284	1/1	15 Ounces	Classic Cream Whipped	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1285		200 mL	In-Plt Raw Cream 2 41.5*		Not Found		<2500 EPAC/g			

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/26/16 Time: 08:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 2

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow