RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/26/2010	Time:	13:00	Collector:	Joe Briscoe			
Temperature Controls:	Raw:	40 °F	Processed:	3	°C	Size:	Half Gallon
Processor/Distributor:	ALAMANCE FOODS					ID#:	37-46

Environmental Microbiology

SAMPLE INFORMATION

Sample Receipt:

Date: 07/27/2010	Time:	08:00		
Temperature:	Raw:	1.0 °C	Processed:	1.0 °C
Received by:	Darnei	ce Lyons		

Sample Group: ES072710-0198

CONTAINERS

Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1074	12-3	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1075	11-29	14 Ounces	Americas Choice 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1076	12-5	15 Ounces	Quality Check 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1077	12-3	7 Ounces	Whip-O-Cream 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1078	11-29	15 Ounces	Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1079	11-29	7 Ounces	Americas Choice Extra 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1080	12-10	15 Ounces	Panara 36	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1081	12-9	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1082	11-29	7 Ounces	ORGANIC 365# 21%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1083			In Plant Raw #1 40		Not Found	-	<2500 EPAC/g			
1084			In Plant Raw #2 42		Not Found		600000 EPAC/g			
1085	11-8		Sugar Free Hood	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

RAW AND PROCESSED DAIRY PRODUCTS

Analyzed by:	Susan Beasley	
Plating Date:	07/27/2010	Time: 09:00
Temperature when analyzed:		1.0 °C
SSF:		

Approved By: S

Susan Beasley

Trean Baaley

CONTROLS:

PAC:	0		Equip: 1	
Air Dens	sity:	0 /15 min	Diluent and NB:	0/-
Incubati	ion ten	nperature:	32.5 °C	
Inhibito	r test u	ised:	Delvo P5	
Inhibitor Positive Control:		ive Control:	Purple	
Inhibito	r Nega	tive Control:	Yellow	