

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/06/12 Time: 14:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 08/07/12 Time: 07:30
 Temperature: Raw: 2.0 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES080712-0128

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
1069	12-6	7 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	1700 PAC/g			
1070	11-29	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1071	11-29	7 Ounces	C.F. Burger 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1072	12-13	15 Ounces	Quality Check 20-5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1073	11-29	7 Ounces	Shur-Fine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1074	12-13	15 Ounces	Bareman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1075	11-30	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1076	12-7	7 Ounces	Shur-Fine 36%	Not Found	Not Found	<1 EHSCC/g	20000 PAC/g			
1077	12-10	7 Ounces	Non-Fat 365 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1078	12-15	14 Ounces	Tahitian Vanilla 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1079	12-15	15 Ounces	Non-Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1080		100 mL	In Plt Raw #2 35* Cream		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/07/12 Time: 09:50

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow