

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/06/13 **Time:** 11:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 40 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 08/07/13 **Time:** 07:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES080713-0124

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
1118	12-8	6 Ounces	Weis 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1119	12-8	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1120	12-7	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1121	12-7	14 Ounces	Laura Lynn 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1122	12-13	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1123	12-7	7 Ounces	Laura Lynn 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1124	12-7	7 Ounces	Shur-Fine 36.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1125	12-4	7 Ounces	Non-fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1126	12-21	14 Ounces	Cappuccino Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1127		100 mL	In Plant Raw Tk 2 40*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 08/07/13 **Time:** 09:30

Temperature when Analyzed: 0.5 °C

Comment: #1127 In Plant Raw (cream)

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow