

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/25/2009 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 08/26/2009 **Time:** 07:45
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES082609-0075

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
1204	1-16	14 Ounces	Cabot 18%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1205	1-10	8 Ounces	Best 19%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1206	12-29	14 Ounces	Cabot 21%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1207	1-15	16 Ounces	Classic 23%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1208	1-17	8 Ounces	Best 32%	Not Found	Not Found	>150 EHSCC/g	630 PAC/g			
1209	1-7	14 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1210	1-9		Non Fat (365)	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1211	12-14		Sugar Free Hood	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1212	1-14		Choc. Americas Choice	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 08/26/2009 **Time:** 10:00
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
Air Density: 4 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley