

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/08/2009 **Time:** 13:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 42 °F **Processed:** 3 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 09/09/2009 **Time:** 07:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES090909-0094

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	1-30	8 Ounces	365 Non-fat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1276	1-28	14 Ounces	18.5% Cabot	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1277	1-30	14 Ounces	19.5% Weis	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1278	1-27	16 Ounces	21.5% Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1279	1-27	16 Ounces	23% Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1280	1-27	8 Ounces	32% Americas Choice	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1281	1-27	8 Ounces	36% Food Lion	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1282			In Plt Raw Cream #1 37*		Not Found		4100 PAC/g			
1283			In Plt Raw Cream #2 42*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 09/09/2009 **Time:** 09:30

Temperature when analyzed: 0.5 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 9 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Equip: 0

Diluent and NB: 0 / -