

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/09/13 Time: 14:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 35 °F Processed: 2 °C Size: Half Pint
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 09/10/13 Time: 08:00
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES091013-0139

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
1271	1-31	7 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1272	2-1	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1273	1-31	7 Ounces	Dairyfresh 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1274	2-1	7 Ounces	Shurfine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1275	1-31	14 Ounces	Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1276	2-1	7 Ounces	America's Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1277	2-1	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1278	1-31	15 Ounces	Whipped Topping (Classic)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1279		2 Ounces	In Plant Raw #2 35*		Not Found		25000 PAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/10/13 Time: 10:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow