

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/10/12 **Time:** 13:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 09/11/12 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES091112-0144

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
1282	1-5	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1283	1-14	7 Ounces	Weis 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1284	1-14	7 Ounces	Weis 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1285	1-12	7 Ounces	Quality Check 20.5	Not Found	Not Found	<1 EHSCC/g	72000 EPAC/g			
1286	12-29	14 Ounces	Instant Whip 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1287	12-29	15 Ounces	Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1288	1-11	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1289	1-4	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1290	1-10	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1291	12-29	15 Ounces	Non-Dairy Classic	Not Found	Not Found	<1 EHSCC/g	2400 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 09/11/12 **Time:** 11:00

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: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow