

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/15/15 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 32 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 09/16/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091615-0104

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
1532	1-30	13 Ounces	Friendly Farms 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1533	1-30	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1534	1-29	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1535	1-30	15 Ounces	Quality Chekd 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1536	1-29	7 Ounces	Shurfine 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1537	2-6	7 Ounces	Publix 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1538	1-30	7 Ounces	Tops 32.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1539	1-29	15 Ounces	Panara 36.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1540	1-30	15 Ounces	Non - Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1541		200 mL	In Plant Raw #2 32*		Not Found		3200 PAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 9-16-15 **Time:** 10:50

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