

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/24/12 Time: 10:00 Collector: Joe Briscoe
Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon
Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 09/25/12 Time: 08:00
Temperature: Raw: °C Processed: 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES092512-0147

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
1326	1-11	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1327	2-8	14 Ounces	Publex 36%	Not Found	Not Found	<1 EHSCC/g	1700 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 09/25/12 Time: 09:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow