

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/07/13 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 1 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 10/08/13 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES100913-0124

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
1442	3-2-14	14 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1443	2-28-14	14 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1444	2-28-14	14 Ounces	James Farm 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1445	3-3-14	14 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1446	2-28-14	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1447	3-1-14	7 Ounces	Non - Fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1448	3-1-14	15 Ounces	Non - Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1449		100 mL	In Plant Raw #1 33*		Not Found		310000 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/08/13 **Time:** 11:20

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 1

Air Density: 2 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 1 / -

32.1 °C

Delvo P5

Purple

Yellow