

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/15/12 **Time:** 13:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 10/16/12 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES101612-0130

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
1465	2-28	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1466	2-28	14 Ounces	Anderson 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1467	2-28	15 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1468	2-28	14 Ounces	Instant Whip 21.5%	Not Found	Not Found	<1 EHSCC/g	20000 PAC/g			
1469	2-28	14 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1470	3-1	7 Ounces	America's Choice 32%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1471	3-8	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1472	3-14	7 Ounces	Non Fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1473	3-2	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1474	3-3	14 Ounces	Cappuccino Foam	Not Found	Not Found	<1 EHSCC/g	30000 EPAC/g			
1475		2 Ounces	In Plant Raw #1 34*		Not Found		4300 PAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 10-16-12 **Time:** 09:50

Temperature when Analyzed: 1.0 °C

Comment: Lab #1475 Raw Cream sample

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