## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

**Time:** 11:40

**Plating Date:** 10/18/16

**Date:** 10/17/16 **Time:** 14:00 **Collector:** Joe Briscoe **Date:** 10/18/16 **Time:** 07:30

Temperature Controls: Raw: 36 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 2.0 °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE CO ENVIRONMENTAL HI ID#: 37-46 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES101816-0154

	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
1807	3-2	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1808	4-1	7 Ounces	Shurfine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1809	4-13	7 Ounces	Nat. By Nat. Organic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1810	4-4	7 Ounces	Laura Lynn 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1811	4-10	7 Ounces	Shur-Fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1812	4-10	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1813		100 mL	In Plant Raw #TK2 41*		Not Found		7200 PAC/g			

## CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: 31.8 °C Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Treat Basley

Inhibitor Negative Control: Yellow