Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Dameice Owens

Environmental Microbiology Sample Group: ES102114-0147

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1583	2-28	13 Ounces	Dutch Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1584	3-13	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1585	2-28	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1586	3-2	15 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1587	2-28	15 Ounces	Braums 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1588	3-2	14 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1589	3-3	6 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1590	2-28	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1591	3-16	7 Ounces	Non-Fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1592	3-7	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
1593	2-28	14 Ounces	Natural Foam	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g				
1594		200 mL	In Plant Raw #1 37*		Not Found		7200 PAC/g				

CONTROLS:

PAC: 0 Equip: 2

Air Density: 0 /15 min Diluent and NB: 0 / -

Incubation Temperature:32.0 °CInhibitor Test Used:Delvo P5Inhibitor Positive Control:PurpleInhibitor Negative Control:Yellow

Analyzed By: Denise Richardson

Plating Date: 10/21/14 **Time:** 10:10

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley