

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/24/2011 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 10/25/2011 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102511-0152

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
1570	3-4	14 Ounces	18.5% Cabot	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1571	3-1	14 Ounces	19.5% Anderson	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1572	3-1	15 Ounces	20.5% Quality Chekd	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1573	3-1	14 Ounces	21.5 % Laura Lynn	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1574	3-1	7 Ounces	23.5% Redners	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1575	3-3	14 Ounces	32% My Essentials	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1576	3-2	7 Ounces	36% Shurfine	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1577	3-15	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1578	3-5	7 Ounces	Organic 365 (24%)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1579	3-3	14 Ounces	Cappuccini Foam (Vanilla)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1580		2 Ounces	In Plant #1 Raw Cream 36*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/25/2011 **Time:** 10:50
Temperature when analyzed: 1.0 °C
SSF:

PAC: 0 **Equip:** 0
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

Approved By: Susan Beasley 