

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/26/2009 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 41 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 10/27/2009 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102709-0063

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
1493	2-12		Cabot 18%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1494	2-27		Dairy Gold 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1495	2-20		Classic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1496	2-13		Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1497	2-25		Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1498	2-6		Chocolate (Americas)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1499	2-9		Coffee House Natural	Not Found	Not Found	<1 EHSCC/g	380 PAC/g			
1500	2-9		Coffee House Cappucino	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1501	2-16		Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1502			In Plant Raw Cream #2		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/27/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °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