

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/29/12 Time: 11:00 Collector: Joe Briscoe
Temperature Controls: Raw: °C Processed: 33 °F Size: Half Pint
Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 10/30/12 Time: 07:45
Temperature: Raw: °C Processed: 2.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES103012-0150

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
1547	3-22-13	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 10/30/12 Time: 10:00

Temperature when Analyzed: 2.5 °C

Comment:

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