

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/12/13 **Time:** 12:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 11/13/13 **Time:** 07:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES111413-0158

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
1648	3-21	7 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1649	3-8	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1650	3-7	7 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1651	3-22	7 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1652	3-7	7 Ounces	Mars 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1653	3-7	7 Ounces	Harris Teeter 32%	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			
1654	3-8	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1655	3-21	7 Ounces	Shur-fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1656	3-16	7 Ounces	365-Nonfat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1657	3-8	14 Ounces	Cappuccino Foam	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1658		2 Ounces	In Plant Raw #2 34*				<2500 EPAC/g			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 11/13/13 **Time:** 11:05

Temperature when Analyzed: 0.5 °C

Comment: Sample #1658 is a In Plant Raw Cream. (SB)

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