

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/17/14 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 11/18/14 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES111814-0113

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
1759	4-13	7 Ounces	Weis 6.5%	Not Found	Not Found	<1 EHSCC/g	<2500 EPAC/g			
1760	4-5	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1761	4-5	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1762	4-7	15 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1763	4-2	7 Ounces	Shur Fine 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1764	4-2	15 Ounces	Bordens 23%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1765	4-5	7 Ounces	Best Yet 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1766	4-3	7 Ounces	Shur Fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1767	4-4	7 Ounces	365 Non-Fat	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1768	4-6	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1769		100 mL	In Plant Raw #2 33*				<2500 EPAC/g			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/18/14 **Time:** 11:20

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow