Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: °C Processed: 2 °C Size: Half Gallon Temperature: Raw: °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES111815-0114

	SAMPLE IN	IFORMATIC	DN	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1936	5-20	16 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1937	4-9	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1938	3-31	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1939	4-8	15 Ounces	Quality Check 20.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1940	4-2	7 Ounces	365 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1941	4-3	15 Ounces	Bordens 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1942	4-2	6 Ounces	Tops 32	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1943	4-2	15 Ounces	Panara 36	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1944	4-2	15 Ounces	Chocolate Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1945	4-4	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

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

Comment:

Approved By: Susan Beasley

Analyzed By: Denise Richardson

Plating Date: 11-18-15

Temperature when Analyzed:



Time: 09:30

1.0 °C