

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/29/16 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 11/30/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES113016-0093

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
2079	3-30	7 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2080	5-2	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2081	4-4	7 Ounces	Laura Lynn 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2082	5-2	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2083		100 mL	In Plant Raw 2 34*		Not Found		2900 PAC/g			
2084		100 mL	In Plant Raw 3 38*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11-30-16 **Time:** 09:10

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: 1

Diluent and NB: 0/-

31.5 °C

Delvo P5

Purple

Yellow