

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/2009 **Time:** 14:15 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 12/01/2009 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES120109-0179

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
1709	4-1		Cabott 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1710	3-31		Keyfood 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1711	3-31		Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1712	4-4		Americas Choice 32.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1713	3-31		Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1714	4-7		Sugar Free 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1715	4-2		Brown Sugar 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1716	4-14		Cappuccino 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1717	4-3		Non-Fat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 12/01/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -

SSF:

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley