

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/28/2011 Time: 12:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 39 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 11/29/2011 Time: 07:45
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120611-0150

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
1705	3-31	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1706	3-30	7 Ounces	Best Choice 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1707	3-30	7 Ounces	Friendly Farms 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1708	3-30	7 Ounces	Harris Teeter 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1709	4-7	15 Ounces	Baremans 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1710	3-30	7 Ounces	Americas Choice 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1711	3-30	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1712	4-9	15 Ounces	Classic Whipped Topping 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1713	4-2	7 Ounces	Organic 365 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1714	4-5	7 Ounces	Non-fat 365 0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1715	4-7	14 Ounces	Cappuccino Foam 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1716			In Plt Raw #1 Cream 39*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons

Plating Date: 11/29/2011 Time: 11:20

Temperature when analyzed: 0.5 °C

SSF:

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation temperature: 32.0 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow