

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/06/2010 Time: 14:00 Collector: Joe Briscoe
 Temperature Controls: Raw: 38 °F Processed: 2 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 12/07/2010 Time: 08:00
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120710-0123

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
1784	5-1-11	15 Ounces	Classic Whipped Topping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1785	5-1-11	7 Ounces	Shur Fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1786	5-1-11	14 Ounces	Redner's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1787	4-30	14 Ounces	Hannaford's 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1788	4-30	14 Ounces	Best 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1789	5-1	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1790		100 mL	In Plant Raw #1 38%		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 12/07/2010 Time: 11:30
 Temperature when analyzed: 1.0 °C
 SSF:

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

Approved By: Susan Beasley