

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/10/13 Time: 14:45 Collector: Joe Briscoe
 Temperature Controls: Raw: 35 °F Processed: 2.5 °C Size: Half Gallon
 Processor/Distributor: ALAMANCE FOODS ID#: 37-46

Sample Receipt:

Date: 12/11/13 Time: 07:50
 Temperature: Raw: 1.0 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES121113-0140

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
1817	5/1/14	15 Ounces	19.5% Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1818	5/2/14	14 Ounces	16.5% Whipped Topping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1819	5/1/14	15 Ounces	18.5% Sweetened Light	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1820	5/5/14	15 Ounces	Non-Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1821	5/3/14	7 Ounces	23.5% Light Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1822	5/1/14	15 Ounces	20.5% Whipped Light	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1823	5/1/14	15 Ounces	21.5 % Whipped Light	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1824	5/2/14	7 Ounces	32% Whipped	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1825	5/2/14	7 Ounces	36% Whipped Heavy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1826		100 mL	In Plant Raw Tank #1 35*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 12/11/13 Time: 11:00

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

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