

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/11/12 **Time:** 15:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 12/12/12 **Time:** 08:00
Temperature: **Raw:** °C **Processed:** 1.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES121212-0134

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
1789	3-31	7 Ounces	Non-Fat 365	Not Found	Not Found	<1 EHSCC/g	21000 PAC/g			
1790	3-31	7 Ounces	WAWA 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1791	4-4	15 Ounces	Quality Check 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1792	3-31	7 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	20000 PAC/g			
1793	3-31	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1794	4-4	15 Ounces	Bareman's 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1795	4-4	14 Ounces	Green Pastures 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1796	4-5	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1797	4-8	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1798	4-4	15 Ounces	Foam - Natural Flavor	Not Found	Not Found	<1 EHSCC/g	>200000 EPAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 12/12/12 **Time:** 10:50

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow