

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/14/2009 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** °C **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 12/15/2009 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 2.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES121509-0150

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
1867	4-29	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1868	4-20	7 Ounces	Food Town 19.5%	Not Found	Not Found	<1 EHSCC/g	13000 PAC/g			
1869	4-28	7 Ounces	Friendly Farms 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1870	6-08	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1871	6-04	15 Ounces	Panara 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1872	4-1	8 Ounces	Sugar Free 24.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 12/15/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF:

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