Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 2 °C Size: Half Gallon Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: ALAMANCE FOODS ID#: 37-46 Received by: Darneice Owens

Environmental Microbiology Sample Group: ES121714-0119

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1952	5-2	13 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1953	5-11	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1954	4-3	7 Ounces	Prairie Farms 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1955	5-2	7 Ounces	Quality Chekd 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1956	4-30	7 Ounces	Laura Lynn 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1957	4-30	7 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1958	5-1	7 Ounces	Harris Teeter 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1959	5-1	7 Ounces	Shur Fine 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1960	5-9	7 Ounces	Non Dairy 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1961	5-3	15 Ounces	Classic Whipped Topping	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1962		200 mL	In Plant Raw #1 38*		Not Found		<2500 EPAC/g			

CONTROLS:

PAC: 1 Equip: 0

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 1/Plating Date: 12/17/14 Time: 10:00

Temperature when Analyzed: 1.0 °C

Inhibitor Test Used: Delvo P5

Comment: Inhibitor Positive Control: Purple

Approved By: Susan Beasley

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