

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/31/17 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 02/01/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

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Sample Group: ES020117-0140

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
165	7-8	13 Ounces	Ready Whip 16.5%	Not Found	Not Found	<1 EHSCC/g	5600 PAC/g			
166	7-2	14 Ounces	Cabot 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
167	7-3	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
168	5-3	14 Ounces	Crowley 20.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
169	7-2	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	18,000 PAC/g			
170	7-2	7 Ounces	Publix 23.5%	Not Found	Not Found	<1 EHSCC/g	>200,000 EPAC/g			
171	7-3	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	10,000 PAC/g			
172	7-5	15 Ounces	Classic Chocolate	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
173	7-10	7 Ounces	365 Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
174	7-5	7 Ounces	Organic Natural By Nature	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
175		200 mL	In Plant Raw #1 36*		Not Found		<2500 EPAC/g			
176		200 mL	In Plant Raw #2 33*		Not Found		<2500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 02-01-17 **Time:** 09:30
Temperature when Analyzed: 1.0 °C

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

Comment:

Approved By: Susan Beasley