

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/28/17 **Time:** 12:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 33 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Date: 03/01/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES030117-0130

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
354	7-1	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
355	7-31	14 Ounces	Stewarts 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
356	7-31	15 Ounces	Baremans 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
357	8-1	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
358	7-3	15 Ounces	Dairyfair 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
359	8-12	15 Ounces	Chocolate H.T.	Not Found	Not Found	<1 EHSCC/g	350 PAC/g			
360	8-16	7 Ounces	Non Dairy 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
361		200 mL	In Plant Raw #3 33*		Not Found		<2,500 EPAC/g			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 03-01-17 **Time:** 09:30
Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
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