

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Sample Receipt:**

**Date:** 04/23/18    **Time:** 10:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** °C    **Processed:** 42 °F    **Size:** 13 Ounces  
**Processor/Distributor:** ALAMANCE FOODS    **ID#:** 37-46

**Date:** 04/23/18    **Time:** 13:00  
**Temperature:**    **Raw:** °C    **Processed:** 2.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES042318-0010**

**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
771	10/7	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
772	9/30	15 Ounces	23.5% Fresh Life	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
773	9/29	15 Ounces	18.5% Sommer Maid	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
774	9/29	7 Ounces	32% Laura Lynn	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
775	9/30	7 Ounces	21.5% Natural by Nature	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
776	9/29	7 Ounces	16.5% Weis	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
777	9/29	7 Ounces	21.5% Shur Fine	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
778	9/29	7 Ounces	19.5% Best Choice	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 04/24/18    **Time:** 08:35

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**PAC:** 0    **Equip:** 2  
**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

**Approved By:** Susan Beasley

