

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/14/18 **Time:** 11:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 37 °F **Processed:** 40 °F **Size:** 6 Ounces
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-046

Sample Receipt:

Date: 05/14/18 **Time:** 13:15
Temperature: **Raw:** 3.0 °C **Processed:** 4.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES051418-0005

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
898	11/3	15 Ounces	Reddi Whip 16 1/2%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
899	10/28	15 Ounces	Classic Cream 19 1/2%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
900	11/3	7 Ounces	Fairway 21 1/2%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
901	10/3	7 Ounces	Redner's 23 1/2%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
902	11/3	7 Ounces	Laura Lynn 32%	Not Found	Not Found	<1 EHSCC/g	1,000 PAC/g			
903		6 Ounces	Cream (Raw)		Not Found		<2,500 EPAC/g			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/15/18 **Time:** 08:15

Temperature when Analyzed: 2.5 °C

Comment:

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

Approved By: Susan Beasley

