

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/30/17 **Time:** 14:45 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 43 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 05/31/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES053117-0130

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
928	10-30	13 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
929	10-29	14 Ounces	Cabot 20%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
930	10-28	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
931	10-29	7 Ounces	Cabot 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
932	10-29	7 Ounces	Redners 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
933	10-4	7 Ounces	365 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
934	10-28	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
935	11-4	15 Ounces	Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	<2,500 EPAC/g			
936	10-29	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
937	10-29	7 Ounces	Nonfat 365	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
938		200 mL	In Plant Raw #1 43*		Not Found		<2,500 EPAC/g			

CONTROLS:

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

Analyzed By: Denise Richardson

Plating Date: 05-31-17 **Time:** 09:10

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

