

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 06/18/18 **Time:** 09:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 35 °F **Processed:** 33 °F **Size:** 8 Ounces
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Date: 06/18/18 **Time:** 12:45
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES061818-0010

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
1133	11-30	15 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1134	12-7	15 Ounces	Classic Cream 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1135	11-26	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1136	12-1	7 Ounces	Organic Natural 24	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1137	12-7	7 Ounces	Laura Lynn 32	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1138	12-19	14 Ounces	Publix 36	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1139		200 mL	Raw Cream		Not Found		<2,500 EPAC/g			

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.1 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 06/19/18 **Time:** 08:00

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley