

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/26/17 **Time:** 15:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 34 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 06/27/17 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES062717-0117

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
1090	11-29	13 Ounces	Readey Whip 16.5	Not Found	Not Found	<1 EHSCC/g	550 PAC/g			
1091	11-29	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1092	11-28	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1093	12-16	7 Ounces	365 (Organic) 24.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1094	12-1	7 Ounces	Best Choice 32.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1095	12-19	14 Ounces	Publix 36.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1096	12-1	15 Ounces	Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1097		200 mL	Raw Cream #1 34*		Not Found		13,000 PAC/g			
1098	11-28	15 Ounces	Branins 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1099	11-29	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 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: Darneice Owens

Plating Date: 06/27/17 **Time:** 09:30

Temperature when Analyzed: 2.0 °C

Comment:

Approved By: Susan Beasley

