

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/14/17 **Time:** 12:30 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 08/15/17 **Time:** 07:55
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES081517-0117

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
1440	1-28	13 Ounces	Friendly Farms 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1441	1-31	15 Ounces	Summer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1442	1-28	14 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1443	1-28	14 Ounces	James Farm 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1444	1-28	15 Ounces	Classic 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1445	2-4	13 Ounces	Extra Creamy 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1446	2-5	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1447	2-4	15 Ounces	Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1448	2-3	7 Ounces	Clover Organic 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1449	2-5	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1450		200 mL	In Plant Raw #3 36*		Not Found		9,400 PAC/g			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 08/15/17 **Time:** 09:45

Temperature when Analyzed: 2.0 °C

Comment:

PAC: 0

Equip: 1

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

