

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/29/16    **Time:** 13:15    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 44 °F    **Processed:** 2 °C    **Size:** Half Gallon  
**Processor/Distributor:** ALAMANCE FOODS    **ID#:** 37-46

**Sample Receipt:**

**Date:** 08/30/16    **Time:** 07:20  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 3.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES083016-0109**

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
1488	1-28	7 Ounces	Morning 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1489	2-4	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1490	2-4	14 Ounces	James Farm 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1491	1-5	7 Ounces	Redner's 23.5	Not Found	Not Found	<1 EHSCC/g	250 PAC/g			
1492	1-28	7 Ounces	Tops 32.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1493	2-5	14 Ounces	Publix 36.	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1494	1-28	15 Ounces	Chocolate 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1495	2-1	15 Ounces	Non-Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1496		100 mL	In Plant Raw #2 44*		Not Found		7600 PAC/g			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 08/30/16    **Time:** 08:50

**Temperature when Analyzed:** 3.0 °C

**Comment:**

**Approved By:** Susan Beasley



**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow