

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 09/18/17 **Time:** 13:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 32 °F **Processed:** 1.5 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Date: 09/19/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES091917-0106

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
1685	2-2	13 Ounces	Redi Whip 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1686	3-4	15 Ounces	Sommer Maid 18.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1687	3-4	15 Ounces	Classic 19.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1688	3-4	15 Ounces	Fresh Market 21.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1689	3-4	14 Ounces	Pubix 23.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1690	3-9	7 Ounces	Tops 32.0%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1691	3-13	15 Ounces	Chocolate 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1692	3-7	15 Ounces	Classic Non Dairy	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1693	3-13	7 Ounces	Organic 365 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1694		200 mL	In Plant Raw #1 32*		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: Darneice Owens

Plating Date: 09/19/17 **Time:** 09:50

Temperature when Analyzed: 2.0 °C

Comment: An In-Plant Raw temperature control was not in cooler at receipt; In-Plant Raw #2 sample received was used as the raw temperature control.

Approved By: Susan Beasley

