

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/16 **Time:** 14:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 38 °F **Processed:** 2.0 °C **Size:** Half Gallon
Processor/Distributor: ALAMANCE FOODS **ID#:** 37-46

Sample Receipt:

Date: 09/27/16 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES092716-0124

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
1649	2-28	13 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1650	3-5	15 Ounces	Sommer Maid 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1651	1-29	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<2500 EPAC/g			
1652	2-28	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1653	3-1	15 Ounces	Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1654	3-13	14 Ounces	Publix 36.0	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1655	3-1	15 Ounces	Chocolate Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1656	3-15	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1657	3-9	7 Ounces	Nat. By Nature (Organic)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1658		100 mL	In Plant Raw 2 38*		Not Found		<2500 EPAC/g			
1659		100 mL	In Plant Raw 3 34*		Not Found		35000 PAC/g			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/27/16 **Time:** 09:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley



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