

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 10/16/17     **Time:** 14:00     **Collector:** Joe Briscoe  
**Temperature Controls:**     **Raw:** 34 °F     **Processed:** 2 °C     **Size:** Half Gallon  
**Processor/Distributor:** ALAMANCE FOODS     **ID#:** 37-46

**Date:** 10/17/17     **Time:** 09:05  
**Temperature:**     **Raw:** 2.0 °C     **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES101717-0096**

**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
1836	3-31	7 Ounces	Reddi Whip 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1837	3-31	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1838	4-11	15 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1839	4-3	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1840	3-18	15 Ounces	Classic 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1841	4-3	7 Ounces	Best Choice 32%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1842	4-3	15 Ounces	Non Dairy Classic	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1843		7 Ounces	Organic Natural 24%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1844		200 mL	In Plant Raw #1 36*		Not Found		<2,500 EPAC/g			
1845		200 mL	In Plant Raw #2 34*		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:** 10/17/17     **Time:** 11:00

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

