

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/24/17 **Time:** 11:00 **Collector:** Joe Briscoe
Temperature Controls: **Raw:** 36 °F **Processed:** 2.5 °C **Size:** Quart
Processor/Distributor: ALAMANCE FOODS - PLANTATION D **ID#:** 37-176

Sample Receipt:

Date: 10/25/17 **Time:** 08:00
Temperature: **Raw:** 2.0 °C **Processed:** °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES102517-0116

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 |
|--------|-----------|----------|-----------------------|---------------|-----------|--------------------------|-------------------------|-------|------|------|
| 1930 | 4/22 | 7 Ounces | Reddi Whip 16.5% | Not Found | Not Found | <1 EHSCC/g | <250 EPAC/g | | | |
| 1931 | | 3 Ounces | In Plant Raw Cream #1 | | 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: Denise Richardson

Plating Date: 10/25/17 **Time:** 09:05

Temperature when Analyzed: 2.0 °C

Comment: Processed temperature control not received with samples.

Approved By: Susan Beasley