

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/13/17    **Time:** 14:00    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 1.5 °C    **Size:** Half Gallon  
**Processor/Distributor:** ALAMANCE FOODS - PLANTATION D    **ID#:** 37-176

**Sample Receipt:**

**Date:** 11/14/17    **Time:** 08:40  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES111417-0109**

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
2098	5-12	7 Ounces	Reddi Whip 16.5%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2099		100 mL	In Plant Raw #1 35*		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:** 11/14/17    **Time:** 10:55

**Temperature when Analyzed:** 3.0 °C

**Comment:**

**Approved By:** Susan Beasley