

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 12/19/16    **Time:** 10:30    **Collector:** Joe Briscoe  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 2 °C    **Size:** 15 Ounces  
**Processor/Distributor:** ALAMANCE FOODS    **ID#:** 37-46

**Date:** 12/20/16    **Time:** 07:25  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES122016-0103**

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
2179	6-14	7 Ounces	Harris Teeter Fat Free	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2180	6-15	13 Ounces	Friendly Farms 16.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2181	5-3	14 Ounces	Cabot 18.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2182	5-31	7 Ounces	Classic 19.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2183	5-30	7 Ounces	Cabot 21.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2184	5-31	15 Ounces	Panara 23.5	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2185	5-30	14 Ounces	Publix 36%	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2186		200 mL	In Plant Raw #3 36*		Not Found		<2500 EPAC/g			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 12-20-16    **Time:** 08:25

**Temperature when Analyzed:** 2.0 °C

**Comment:** Classic Whipped Topping used as the temperature control per J. Briscoe.

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow