

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/11/16 **Time:** 12:35 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 33. °F **Processed:** 4.0 °C **Size:** 16 Ounces
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 01/12/16 **Time:** 07:40
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES011216-0175

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
51	Mar. 5	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
52	Mar. 23	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
53	Apr. 12	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
54		100 mL	In Plant Raw silo #2		Not Found		56000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01-12-16 **Time:** 10:10

Temperature when Analyzed: 0.0 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow