

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/13/15 **Time:** 12:15 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 6.3 °C **Processed:** 6.5 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 01/14/15 **Time:** 08:15
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011515-0066

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
104	Mar. 25	Quart	1% Yogurt (Yogood)	Not Found		<1 EHSCC/g				
105	Mar. 28	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
106	Feb. 19	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
107		100 mL	In Plant Raw silo #1		Not Found		24000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/14/15 **Time:** 10:40

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 3

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow