

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 01/21/14 **Time:** 12:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 5.6 °C **Processed:** 2.0 °C **Size:** Quart
Processor/Distributor: Origin Food Group **ID#:** 37-165

Sample Receipt:

Date: 01/22/14 **Time:** 07:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology**Sample Group: ES012314-0064**

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
108	Mar. 11	Quart	1% Yogurt (Frush)	Not Found		<1 EHSCC/g				
109	Mar. 3	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
110	Feb. 11	Quart	3% Yogurt (Toni)	Not Found		<1 EHSCC/g				
111		100 mL	In Plant Raw		Not Found		4200 PAC/ml			

CONTROLS:**Analyzed By:** Susan Beasley**Plating Date:** 01/22/14 **Time:** 11:50**Temperature when Analyzed:** 1.0 °C**Approved By:** Susan Beasley

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