

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/28/13 Time: 13:30 Collector: Michael Dennis
Temperature Controls: Raw: 2.8 °C Processed: 5.6 °C Size: 8 Ounces
Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 01/29/13 Time: 08:05
Temperature: Raw: 0.5 °C Processed: 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES012913-0174

| 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 |
| 133 | Mar. 08 | 8 Ounces | Yogurt | Not Found | | <1 EHSCC/g | | | | |
| 134 | | 100 mL | In-Plant Raw silo #1 | | Not Found | | 3000 PAC/ml | | | |

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 01/29/13 Time: 11:10

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.3 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

