

Sample Submission and Reporting Form

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

Date: 02/10/15 **Time:** 12:15 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 2.4 °C **Processed:** 5.3 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 02/11/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES021115-0096**

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
276	Apr.5	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
277	Mar.28	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
278	May 4	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
279		100 mL	In Plant Raw Silo #2		Not Found		>2000000 EPAC/ml			

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 02/11/15 **Time:** 10:50**Temperature when Analyzed:** 1.0 °C**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