

Sample Submission and Reporting Form

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

Date: 02/11/13 **Time:** 16:00 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 3.3 °C **Processed:** 2.0 °C **Size:** 7 Ounces
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 02/12/13 **Time:** 08:00
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES021213-0114**

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
205	Mar. 28	7 Ounces	Yogurt	Not Found		<1 EHSCC/g				
206		100 mL	In Plant Raw Silo # 1		Not Found		<2500 EPAC/ml			

CONTROLS:**Analyzed By:** Susan Beasley**PAC:** 0**Equip:** 0**Plating Date:** 02/12/13 **Time:** 09:30**Air Density:** 0 /15 min**Diluent and NB:** 0 / -**Temperature when Analyzed:** 1.5 °C**Incubation Temperature:** 31.1 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Approved By:** Susan Beasley
