

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/22/16      **Time:** 12:35      **Collector:** Michael Dennis  
**Temperature Controls:**      **Raw:** 4.0 °C      **Processed:** 7.0 °C      **Size:** 7 Ounces  
**Processor/Distributor:** ORIGIN FOOD GROUP      **ID#:** 37-165

**Sample Receipt:**

**Date:** 02/23/16      **Time:** 07:30  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES022316-0126**

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
286	5-1	7 Ounces	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
287	5-5	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
288	6-4	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
289		100 mL	In Plant Raw silo #1		Not Found		5900 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 02/23/16      **Time:** 11:10

**Temperature when Analyzed:** 1.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 1

**Air Density:** 1 /15 min

**Diluent and NB:** 0/-

**Incubation Temperature:** 32.5 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow