## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Tirean Basley

**Date:** 03/08/16 **Time:** 11:15 **Collector:** Michael J. Dennis **Date:** 03/09/16 **Time:** 07:30

Temperature Controls: Raw: 33.4°F Processed: 5.0°C Size: 7 Ounces Temperature: Raw: 2.0°C Processed: 2.0°C

Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165 Received by: Dameice Owens

Environmental Microbiology Sample Group: ES030916-0156

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
414	5-15	4 Ounces	1/2% Yogurt (Friendly Fm)	Not Found		<1 EHSCC/g				
415	4-1	6 Ounces	1% Yogurt (Yogood)	Not Found		<1 EHSCC/g				
416	5-5	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
417	6-18	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
418		100 mL	In Plant Raw silo #2		Not Found		80000 PAC/ml			

**CONTROLS:** 

PAC: 0 Equip: 1

Analyzed By: Denise Richardson Air Density: 0 /15 min Diluent and NB: 0/Plating Date: 03-09-16 Time: 09:35

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: 32.0 °C Delvo P5

Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley