

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/10/15 **Time:** 11:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 5.5 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 03/11/15 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES031115-0110

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
429	Mar.30	7 Ounces	1% Yogurt (Yogood)	Not Found		<1 EHSCC/g				
430	Apr.21	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
431	Jun.15	16 Ounces	4% Yogurt (Aleppo)	Not Found		<1 EHSCC/g				
432		100 mL	In Plant Raw silo #2		Not Found		460000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03/11/15 **Time:** 10:03

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /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