

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/18/14      **Time:** 12:30      **Collector:** Michael J. Dennis  
**Temperature Controls:**      **Raw:** 6.5 °C      **Processed:** 4.0 °C      **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP      **ID#:** 37-165

**Sample Receipt:**

**Date:** 03/19/14      **Time:** 07:54  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES031914-0115**

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
461	May 5	Quart	1% Yogurt (Frush)	Not Found		<1 EHSCC/g				
462	May 6	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
463	Mar.24	Quart	3% Yogurt (Toni)	Not Found		<1 EHSCC/g				
464	Apr.29	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
465		100 mL	In Plant Raw Silo #2		Not Found		210000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 03/19/14      **Time:** 09:50

**Temperature when Analyzed:** 1.5 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 1

**Air Density:** 2 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:**

32.5 °C

**Inhibitor Test Used:**

Delvo P5

**Inhibitor Positive Control:**

Purple

**Inhibitor Negative Control:**

Yellow