

## Sample Submission and Reporting Form

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

**Date:** 03/19/13    **Time:** 14:00    **Collector:** Michael 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:** 03/20/13    **Time:** 07:50  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 2.0 °C  
**Received by:** Holly Braswell

**Environmental Microbiology****Sample Group: ES032013-0159**

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
444	May 2	7 Ounces	Yogurt -Tropical Pineapple	Not Found		<1 EHSCC/g				
445		100 mL	In Plant Raw silo1		Not Found		28000 PAC/ml			

**CONTROLS:****Analyzed By:** Holly Braswell**Plating Date:** 03/20/13    **Time:** 10:35**Temperature when Analyzed:** 2.0 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Equip:** 1**Air Density:** 0 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow