

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/27/12 **Time:** 11:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 5.5 °C **Processed:** 5 °C **Size:** 100 mL
Processor/Distributor: Origin Food Group **ID#:** 37-

Sample Receipt:

Date: 03/28/12 **Time:** 07:45
Temperature: **Raw:** 4.0 °C **Processed:** 3.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES032812-0129

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
457	Apr. 25	8 Ounces	Frush Yogurt	Not Found		2 HSCC/g				
458		100 mL	In Plant Raw		Not Found		77000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/28/12 **Time:** 09:45

Temperature when Analyzed: 3.0 °C

PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

