

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/10/17 **Time:** 12:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 04/11/17 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES041117-0117

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
647	5-7	4 Ounces	1/2% Yogurt (Yoplosion)	Not Found		<1 EHSCC/g				
648	6-19	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
649	7-24	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
650		200 mL	In Plant Raw Silo #2		Not Found		22,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/11/17 **Time:** 11:00

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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