

Sample Submission and Reporting Form

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

Date: 04/13/15 **Time:** 12:10 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 5.1 °C **Processed:** 6.8 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 04/14/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES041415-0091**

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
618	May 25	Quart	1% Yogurt (Chiquita)	Not Found		<1 EHSCC/g				
619	June 8	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
620	July 22	16 Ounces	4% Yogurt (Aleppo)	Not Found		<1 EHSCC/g				
621		100 mL	In Plant Raw silo #2		Not Found		320000 EPAC/ml			

CONTROLS:**Analyzed By:** Darneice Owens**Plating Date:** 04/14/15 **Time:** 11:30**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