

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/16/12 Time: 14:00 Collector: Mike Dennis
Temperature Controls: Raw: 5 °C Processed: 1 °C Size: 8 Ounces
Processor/Distributor: Origin Food Group ID#: 37-165

Sample Receipt:

Date: 04/17/12 Time: 08:00
Temperature: Raw: 4.0 °C Processed: 3.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES041712-0118

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
524	May 16	8 Ounces	frush yogurt	Not Found		<1 EHSCC/g				
525		100 mL	In Plant Raw Silo # 1		Not Found		3200 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/17/12 Time: 08:45

Temperature when Analyzed: 3.0 °C

PAC: 0

Equip: 0

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

Approved By: Susan Beasley

