

## Sample Submission and Reporting Form

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

**Date:** 04/28/14    **Time:** 10:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 6.5 °C    **Processed:** 4.0 °C    **Size:** Half Gallon  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 04/29/14    **Time:** 07:50  
**Temperature:**    **Raw:** 3.4 °C    **Processed:** 3.4 °C  
**Received by:** Susan Beasley

**Environmental Microbiology****Sample Group: ES042914-0124**

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
624	June 13	Quart	1% Yogurt (Vida)	Not Found		<1 EHSCC/g				
625	June 24	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
626	July 3	1/2 Gallon	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
627		100 mL	In Plant Raw Silo #1		Not Found		460000 EPAC/ml			

**CONTROLS:****Analyzed By:** Darneice Lyons**Plating Date:** 04/29/14    **Time:** 10:55**Temperature when Analyzed:** 3.4 °C**Approved By:** Susan Beasley

**PAC:** 0**Equip:** 1**Air Density:** 0 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 32.1 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow