

## Sample Submission and Reporting Form

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

**Date:** 05/04/15    **Time:** 12:45    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 3.5 °C    **Processed:** 5.0 °C    **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 05/05/15    **Time:** 07:20  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology****Sample Group: ES050515-0085**

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
766	June 21	7 Ounces	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
767	Jul 12	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
768	Jul 22	16 Ounces	4% Yogurt (Aleppo)	Not Found		<1 EHSCC/g				
769		100 mL	In Plant Raw silo #2		Not Found		120000 PAC/ml			

**CONTROLS:****Analyzed By:** Darneice Owens**Plating Date:** 05/05/15    **Time:** 11:00**Temperature when Analyzed:** 1.0 °C**Approved By:** Susan Beasley

**PAC:** 1**Air Density:** 1 /15 min**Incubation Temperature:****Inhibitor Test Used:****Inhibitor Positive Control:****Inhibitor Negative Control:****Equip:** 1**Diluent and NB:** 1/-

32.0 °C

Delvo P5

Purple

Yellow