

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/14/13 **Time:** 14:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 2.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 05/15/13 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES051513-0137

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
719	Jun. 27	Quart	Yogurt	Not Found		<1 EHSCC/g				
720		100 mL	In Plant Raw Silo #2		Not Found		180000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

PAC: 0

Equip: 0

Plating Date: 05/15/13 **Time:** 12:20

Air Density: 1 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 1.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

