RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	05/23/16	Time: 12:30	Collector:	Michael	Dennis	
Temperature Controls:		Raw: 4.2 °C	Processed:	4.0°C	Size: Quart	
Proces	sor/Distributor:	ORIGIN FOOD	GROUP		ID#: 37-165	

Sample Receipt:

Date: 05/24/16	Time: 07:30		
Temperature:	Raw: 3.5 °C	Processed:	3.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES052416-0128

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINE		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
873	7-24	4 Ounces	1/2% Yogurt (Friendly Farms)	Not Found		<1 EHSCC/g				
874	7-11	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
875	7-17	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
876	7-31	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
877	8-22	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
878		100 mL	In Plant Raw silo #2		Not Found		98000 PAC/ml			

Analyzed By:	Darneice Owens	
Plating Date:	05/24/16	Time: 11:50
Temperature w	3.5 °C	

Approved By:

Susan Beasley

Firsan Baasley

CONTROLS:

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	