

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/27/14 **Time:** 12:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 6.5 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 05/28/14 **Time:** 08:05
Temperature: **Raw:** 1.5 °C **Processed:** 4.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES052814-0119

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
819	July 3	Quart	1% Yogurt (Frush)	Not Found		<1 EHSCC/g				
820	July 14	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
821	July 16	Pint	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
822		100 mL	In Plant Raw		Not Found		120000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley
Plating Date: 05/28/14 **Time:** 10:05
Temperature when Analyzed: 4.5 °C

PAC: 0 **Equip:** 0
Air Density: 1 /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