

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/01/15 **Time:** 12:45 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 1.7 °C **Processed:** 6.0 °C **Size:** --
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 06/02/15 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES060215-0124

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
933	7/14	8 Ounces	1% Yogurt (Chiquita)	Not Found		<1 EHSCC/g				
934	8/3	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
935	9/11	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
936		100 mL	In Plant Raw silo #2		Not Found		440000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/02/15 **Time:** 10:50

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow