

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/06/17 **Time:** 12:15 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 3.5 °C **Processed:** 4.0 °C **Size:** 7 Ounces
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 06/07/17 **Time:** 07:40
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES060717-0161

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
992	7/25	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
993	9/8	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
994		200 mL	In Plant Raw Silo #1		Not Found		440,000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 06/07/17 **Time:** 09:52

Temperature when Analyzed: 2.0 °C

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

Approved By: Susan Beasley

