

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/12/12 **Time:** 14:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** °C **Processed:** 2.5 °C **Size:** Quart
Processor/Distributor: Origin Food Group **ID#:** 37-165

Sample Receipt:

Date: 06/13/12 **Time:** 08:15
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES061312-0117

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
850	7-17	Quart	Yogurt	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Joy Hayes

PAC: 0

Equip: 0

Plating Date: 06/13/12 **Time:** 10:00

Air Density: 2 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.0 °C

Comment:

Approved By: Susan Beasley

