

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/14/16 **Time:** 13:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.5 °C **Processed:** 6.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 06/15/16 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061516-0125

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
1028	8/24	4 Ounces	1/2% Yogurt (Friendly Farms)	Not Found		<1 EHSCC/g				
1029	8/22	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1030	8/22	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1031	8/9	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1032	9/5	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1033		100 mL	In Plant Raw silo #1		Not Found		700000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 6-15-16 **Time:** 09:35

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley



PAC: 0

Air Density: 3 /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