

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/17/14 **Time:** 15:45 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 5.4 °C **Processed:** 3.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 06/18/14 **Time:** 07:40
Temperature: **Raw:** 0.9 °C **Processed:** 0.7 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES061814-0169

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
928	Aug. 12	Quart	1% Yogurt (Frush)	Not Found		<1 EHSCC/g				
929	July 14	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
930	Sept. 9	1/2 Gallon	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
931		100 mL	In Plant Raw		Not Found		64000 PAC/ml			

CONTROLS:

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

Plating Date: 06/18/14 **Time:** 09:45
Temperature when Analyzed: 0.7 °C

Approved By: Susan Beasley