

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 06/24/13      **Time:** 15:00      **Collector:** Mike Dennis  
**Temperature Controls:**      **Raw:** 6.1 °C      **Processed:** 4.0 °C      **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP      **ID#:** 37-165

**Sample Receipt:**

**Date:** 06/25/13      **Time:** 07:50  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 1.0 °C  
**Received by:** Holly Braswell

**Environmental Microbiology**

**Sample Group: ES062513-0114**

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
894	Aug. 6	Quart	Yogurt	Not Found		<1 EHSCC/g				
895		100 mL	In plant raw		Not Found		100000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Lyons

**PAC:** 0

**Equip:** 0

**Plating Date:** 06/25/13      **Time:** 10:10

**Air Density:** 1 /15 min

**Diluent and NB:** 0/-

**Temperature when Analyzed:** 2.0 °C

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

