

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/07/15 **Time:** 12:15 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 1.4 °C **Processed:** 7.0 °C **Size:** Quart
Processor/Distributor: Origin Food Group **ID#:** 37-165

Sample Receipt:

Date: 07/08/15 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES070815-0089

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
1123	Aug. 11	7 Ounces	1% Yogurt- Friendly Farms	Not Found		<1 EHSCC/g				
1124	Aug 16	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1125	Oct. 13	16 Ounces	4% Yogurt (Aleppo)	Not Found		<1 EHSCC/g				
1126		100 mL	In Plant Raw silo #2		Not Found		71000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07/08/15 **Time:** 10:00

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 2 /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