

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/11/17 **Time:** 12:15 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 3.9 °C **Processed:** 4.5 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 07/12/17 **Time:** 07:45
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES071217-0095

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
1201		9/4	Quart	1 1/2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1202		10/10	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1203			200 mL	In Plant Raw Silo #2		Not Found		3,100 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 07-12-17 **Time:** 11:00
Temperature when Analyzed: 2.0 °C

PAC: 0 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley