

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 07/15/13 **Time:** 15:00 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 5.5 °C **Processed:** 3 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 07/16/13 **Time:** 07:50
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology**Sample Group: ES071613-0166**

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
998	Aug. 29	Quart	Yogurt	Not Found		1 HSCC/g				
999		100 mL	In Plant Raw		Not Found		75000 PAC/ml			

CONTROLS:**Analyzed By:** Darneice Lyons**Plating Date:** 07/16/13 **Time:** 10:05**Temperature when Analyzed:** 1.0 °C**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**Approved By:** Susan Beasley
