

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/15/14      **Time:** 12:30      **Collector:** Micheal Dennis  
**Temperature Controls:**      **Raw:** 7.21 °C      **Processed:** 7.01 °C      **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP      **ID#:** 37-165

**Sample Receipt:**

**Date:** 07/16/14      **Time:** 07:30  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** DPRICHARDSON

**Environmental Microbiology**

**Sample Group: ES071614-0140**

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
1087	Aug. 2	7 Ounces	1% Yogurt (Frush)	Not Found		<1 EHSCC/g				
1088	Sept.22	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1089	Sept.28	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1090		100 mL	In Plant Raw silo#2		Not Found		13000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 07/16/14      **Time:** 10:55

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 1 /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