

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/26/16    **Time:** 12:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 5.0 °C    **Processed:** 5.0 °C    **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 07/27/16    **Time:** 07:35  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES072716-0061**

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
1314	9-26	4 Ounces	1/2% Yogurt (Friendly Farms)	Not Found		<1 EHSCC/g				
1315	9-20	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1316	9-16	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1317	9-29	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1318	10-24	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1319		100 mL	In Plant Raw silo #2		Not Found			120000 PAC/ml		

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07-27-16    **Time:** 11:20

**Temperature when Analyzed:** 2.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Air Density:** 0 /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