

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/04/15 **Time:** 11:35 **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: 08/05/15 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES080515-0107

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
1322	10-11	7 Ounces	1% Yogurt (Friendly Farms)	Not Found		<1 EHSCC/g				
1323	10-11	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1324	11-13	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1325		100 mL	In Plant Raw silo #2		Not Found		>2000000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/05/15 **Time:** 10:05

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