

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/05/13 Time: 16:00 Collector: Michael Dennis
Temperature Controls: Raw: 5 °C Processed: 3 °C Size: Quart
Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 08/06/13 Time: 08:00
Temperature: Raw: 0.5 °C Processed: 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES080713-0123

| 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 |
| 1108 | Sept. 12 | Quart | Yogurt - Blueberry | Not Found | | <1 EHSCC/g | | | | |
| 1109 | | 100 mL | In Plant Raw | | Not Found | | 36000 PAC/ml | | | |

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 08/06/13 Time: 10:10

Temperature when Analyzed: 0.5 °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

