

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/07/12 Time: 15:00 Collector: Michael Dennis  
Temperature Controls: Raw: 5.5 °C Processed: 4 °C Size: Quart  
Processor/Distributor: Origin Food Group ID#: 37-165

## Sample Receipt:

Date: 08/08/12 Time: 07:20  
Temperature: Raw: 1.5 °C Processed: 1.5 °C  
Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES080812-0149

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
1115	Aug. 12	Quart	Yogurt	Not Found		<1 EHSCC/g				
1116		4 Ounces	In Plant Raw Silo #1		Not Found		40000 PAC/ml			

## CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 08/08/12 Time: 10:00

Temperature when Analyzed: 1.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow