

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/21/15 **Time:** 12:15 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.5 °C **Processed:** 7.0 °C **Size:** 8 Ounces
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 09/22/15 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092215-0125

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
1585	Nov. 1	8 Ounces	1% Yogurt (Chiquita)	Not Found		<1 EHSCC/g				
1586	Nov. 30	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1587	Dec. 25	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1588		100 mL	In Plant Raw silo #2		Not Found		21000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/22/15 **Time:** 10:20

Temperature when Analyzed: 1.5 °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