

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/25/12 Time: 13:30 Collector: Michael J. Dennis
Temperature Controls: Raw: 4 °C Processed: 4 °C Size: Quart
Processor/Distributor: Origin Food Group ID#: 37-165

Sample Receipt:

Date: 09/26/12 Time: 07:45
Temperature: Raw: 2.0 °C Processed: 3.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES092612-0187

| 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 |
| 1384 | Oct.23 | Quart | Yogurt | Not Found | | <1 EHSCC/g | | | | |
| 1385 | | 100 mL | In Plant Raw Silo #1 | | Not Found | | 25000 PAC/ml | | | |

CONTROLS:

Analyzed By: Susan Beasley

PAC: 0

Equip: 0

Plating Date: 09/26/12 Time: 11:00

Air Density: 0 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 3.0 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

