

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 09/30/14    **Time:** 11:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 5.0 °C    **Processed:** 6.0 °C    **Size:** 7 Ounces  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 10/01/14    **Time:** 07:35  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Darneice Owens

**Environmental Microbiology****Sample Group: ES100114-0119**

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
1458	Oct. 25	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1459	Nov.15	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1460	Dec.15	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1461		100 mL	In Plant Raw silo #1		Not Found		84000 PAC/ml			

**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 10/01/14    **Time:** 11:20**Temperature when Analyzed:** 1.0 °C**Approved By:** Susan Beasley

**PAC:** 0**Air Density:** 2 /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