

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/03/16 Time: 11:30 Collector: Mike Dennis
 Temperature Controls: Raw: 4.5 °C Processed: 7.0 °C Size: Quart
 Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 10/04/16 Time: 07:25
 Temperature: Raw: 2.0 °C Processed: 2.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES100416-0089

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
1734	12-7	4 Ounces	1/2% Yogurt (Friendly Farms)	Not Found		<1 EHSCC/g				
1735	12-12	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1736	12-12	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1737	11-28	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1738	1-9	100 mL	4% Yogurt (Bahcivan)	Not Found		<1 EHSCC/g				
1739		100 mL	In Plant Raw silo #2		Not Found		90000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/04/16 Time: 09:55

Temperature when Analyzed: 2.0 °C

Comment: Sample #1738 received as 16 oz.

Approved By: Susan Beasley



PAC: 1

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 1/-

32.0 °C

Delvo P5

Purple

Yellow