

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/06/15 Time: 12:15 Collector: Michael Dennis
Temperature Controls: Raw: 5.2 °C Processed: 5.5 °C Size: Quart
Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 10/07/15 Time: 07:40
Temperature: Raw: 2.0 °C Processed: 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES100715-0088

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
1679	Dec. 14	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1680	Dec. 19	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1681	Jan. 1	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1682		100 mL	In Plant Raw silo #2		Not Found		560000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10-07-15 Time: 10:00

Temperature when Analyzed: 3.0 °C

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow