

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/07/13 Time: 15:30 Collector: Michael Dennis
Temperature Controls: Raw: 5.5 °C Processed: 1.5 °C Size: Quart
Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 10/08/13 Time: 08:00
Temperature: Raw: 1.5 °C Processed: 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES100913-0127

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
1466	Oct. 17	Quart	1 % Yogurt - Frush	Not Found		<1 EHSCC/g				
1467	Nov. 10	Quart	2% Yogurt - Yolita	Not Found		<1 EHSCC/g				
1468	Nov. 24	Quart	3% Yogurt - Toni	Not Found		<1 EHSCC/g				
1469		100 mL	In Plant Raw		Not Found		57000 PAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

PAC: 1

Equip: 0

Plating Date: 10/08/13 Time: 12:00

Air Density: 2 /15 min

Diluent and NB: 1 / -

Temperature when Analyzed: 1.0 °C

Incubation Temperature: 32.1 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

