

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/09/17 **Time:** 10:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 5.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 10/10/17 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101017-0094

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
1785	12-25	7 Ounces	1 1/2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1786	1-17	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1787		200 mL	In Plant Raw Silo #2		Not Found		620,000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/10/17 **Time:** 09:20

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley