

Sample Submission and Reporting Form

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

Date: 10/21/14 **Time:** 11:45 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 5.0 °C **Processed:** 5.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 10/22/14 **Time:** 07:30
Temperature: **Raw:** 2.0 °C **Processed:** 3.5 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES102214-0137**

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
1632	Dec. 15	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1633	Dec. 21	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1634	Jan. 15	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1635		100 mL	In Plant Raw silo #2		Not Found		>2,000,000 EPAC/ml			

CONTROLS:**Analyzed By:** Denise Richardson**Plating Date:** 10/22/14 **Time:** 10:20**Temperature when Analyzed:** 3.5 °C**Approved By:** Susan Beasley

PAC: 0**Air Density:** 0 /15 min**Incubation Temperature:****Inhibitor Test Used:****Inhibitor Positive Control:****Inhibitor Negative Control:****Equip:** 1**Diluent and NB:** 0/-

32.0 °C

Delvo P5

Purple

Yellow