

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/23/12 Time: 16:00 Collector: Michael J. Dennis
Temperature Controls: Raw: 4.0 °C Processed: 3.0 °C Size: Quart
Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 10/24/12 Time: 07:45
Temperature: Raw: 1.5 °C Processed: 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102412-0148

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
1545	Nov. 16	Quart	Yogurt	Not Found		<1 EHSCC/g				
1546		100 mL	In Plant Raw Silo #1		Not Found		660000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 10/24/12 Time: 10:20

Temperature when Analyzed: 1.5 °C

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

