

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/01/16 **Time:** 12:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 11/02/16 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110216-0113

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
1917	12-5	4 Ounces	1/2% Yogurt (Origin)	Not Found		<1 EHSCC/g				
1918	1-11	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1919	2-13	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1920		100 mL	In Plant Raw Silo#2		Not Found		140000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11-02-16 **Time:** 08:55

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley

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