

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/16/15 Time: 12:35 Collector: Michael Dennis
 Temperature Controls: Raw: 5.3 °C Processed: 6.5 °C Size: Quart
 Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 11/17/15 Time: 07:30
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES111715-0146

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
1915	Jan. 19	7 Ounces	1 % Yogurt (Fruitel)	Not Found		<1 EHSCC/g				
1916	Jan. 26	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1917	Feb. 26	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1918		100 mL	In Plant Raw silo #1		Not Found		>2000000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/17/15 Time: 09:55

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 1/-

Incubation Temperature:

32.0 °C

Inhibitor Test Used:

Delvo P5

Inhibitor Positive Control:

Purple

Inhibitor Negative Control:

Yellow