

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/19/13 Time: 13:15 Collector: Michael J. Dennis
 Temperature Controls: Raw: 7 °C Processed: 4 °C Size: Quart
 Processor/Distributor: ORIGIN FOOD GROUP ID#: 37-165

Sample Receipt:

Date: 11/20/13 Time: 07:45
 Temperature: Raw: 2.5 °C Processed: 3.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES112013-0143

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
1725	12-24	Quart	1% Yogurt - Frush	Not Found		<1 EHSCC/g				
1726	12-20	1/2 Gallon	2% Yogurt - Yolita	Not Found		<1 EHSCC/g				
1727	12-14	Quart	3% Yogurt - Toni	Not Found		<1 EHSCC/g				
1728	2-10	1/2 Gallon	4% Yogurt - Dana	Not Found		<1 EHSCC/g				
1729		100 mL	In Plant Raw		Not Found		22000 PAC/ml			

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 11/20/13 Time: 10:15

Temperature when Analyzed: 3.0 °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