

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 12/05/16    **Time:** 13:00    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 4.0 °C    **Processed:** 4.0 °C    **Size:** 7 Ounces  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 12/06/16    **Time:** 07:25  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES120616-0096**

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
2111	1-30	7 Ounces	1/2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
2112	1-24	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
2113	3-13	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
2114		100 mL	In Plant Raw Silo#2		Not Found		400000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 12/06/16    **Time:** 09:05

**Temperature when Analyzed:** 1.0 °C

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 0 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 31.6 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow