

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/09/14 **Time:** 14:00 **Collector:** Micheal Dennis
Temperature Controls: **Raw:** 6.7 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 12/10/14 **Time:** 07:25
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES121014-0085

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
1904	Mar. 3	Quart	1% Yogurt (Yogood)	Not Found		<1 EHSCC/g				
1905	Feb. 3	7 Ounces	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1906	Dec. 30	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1907		100 mL	In Plant Raw silo #1		Not Found		>2000000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/10/14 **Time:** 09:40

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 1

Diluent and NB: 0 / -

32.0 °C

Delvo P5

Purple

Yellow