

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/14/15 **Time:** 12:35 **Collector:** Michael Dennis
Temperature Controls: **Raw:** °C **Processed:** 6.1 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 12/15/15 **Time:** 07:35
Temperature: **Raw:** °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES121515-0124

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
2104	Feb. 23	Quart	1% Yogurt (Fruitel)	Not Found		<1 EHSCC/g				
2105	Feb. 22	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
2106	Mar. 3	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12-15-15 **Time:** 11:15

Temperature when Analyzed: 1.0 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature:

32.0 °C