

## Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS****Sample Collection:**

**Date:** 12/17/13      **Time:** 12:45      **Collector:** Michael Dennis  
**Temperature Controls:**      **Raw:** 2 °C      **Processed:** 3 °C      **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP      **ID#:** 37-165

**Sample Receipt:**

**Date:** 12/18/13      **Time:** 07:50  
**Temperature:**      **Raw:** 3.0 °C      **Processed:** 1.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology****Sample Group: ES121813-0141**

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
1890	Jan. 28	Quart	1% Yogurt (frush)	Not Found		1 HSCC/g				
1891	Jan. 18	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1892	Feb. 11	Quart	3% Yogurt (Toni)	Not Found		<1 EHSCC/g				
1893		100 mL	In Plant Raw - Silo #2		Not Found		32000 EPAC/ml			

**CONTROLS:****Analyzed By:** Darneice Lyons**Plating Date:** 12/18/13      **Time:** 10:40**Temperature when Analyzed:** 3.0 °C**Approved By:** Susan Beasley

**PAC:** 0**Equip:** 1**Air Density:** 0 /15 min**Diluent and NB:** 0 / -**Incubation Temperature:** 31.8 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow