

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/03/17 **Time:** 10:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: **ORIGIN FOOD GROUP** **ID#:** 37-165

Sample Receipt:

Date: 01/04/17 **Time:** 07:35
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES010417-0129

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
27	2-12	4 Ounces	1/2% Yogurt (Origin)	Not Found		<1 EHSCC/g				
28	2-28	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
29	2-13	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
30		200 mL	In Plant Raw Silo #1		Not Found		460000 EPAC/ml			

CONTROLS:

PAC: 0 **Equip:** 1
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

Analyzed By: Denise Richardson

Plating Date: 01-04-17 **Time:** 10:25

Temperature when Analyzed: 0.0 °C

Approved By: Susan Beasley