

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/23/18 **Time:** 09:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.4 °C **Processed:** 6.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 01/24/18 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES012418-0185

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
132		4/9	Quart	1 1/2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
133		2/6	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
134			200 mL	In Plant Raw Silo #2		Not Found		8,900 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 01/24/18 **Time:** 11:10

Temperature when Analyzed: 1.0 °C

PAC: 0

Equip: 0

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

Approved By: Susan Beasley