

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/06/17 **Time:** 12:00 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 3.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 02/07/17 **Time:** 07:25
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020717-0128

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
207	3-20	4 Ounces	1/2% Yogurt (Yoplosion)	Not Found		<1 EHSCC/g				
208	4-16	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
209	5-7	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
210		200 mL	In Plant Raw Silo #2		Not Found		24,000 PAC/ml			

CONTROLS:

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

Analyzed By: Darneice Owens

Plating Date: 02/07/17 **Time:** 09:45

Temperature when Analyzed: 2.0 °C

Approved By: Susan Beasley