

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/20/18    **Time:** 13:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 2.0 °C    **Processed:** 5.0 °C    **Size:** Quart  
**Processor/Distributor:**    ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 02/21/18    **Time:** 07:50  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES022118-0165**

**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
341		5-6	Quart	1 1/2% Yogurt (Yolita)	Not Found		4 HSCC/g				
342		5-9	16 Ounces	4% Yogurt (Bahcivan)	Not Found		<1 EHSCC/g				
343			200 mL	In Plant Raw Silo #2		Not Found		19,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 02/21/18    **Time:** 10:18

**Temperature when Analyzed:** 2.0 °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