

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/06/17 **Time:** 12:30 **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: 03/07/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES030717-0126

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
397	5-7	4 Ounces	1/2% Yogurt (Yoplosion)	Not Found		<1 EHSCC/g				
398	3-21	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
399	6-1	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
400		200 mL	In Plant Raw Silo #2		Not Found		49,000 PAC/ml			

CONTROLS:

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Darneice Owens

Plating Date: 03/07/17 **Time:** 09:55

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley