

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/19/18    **Time:** 01:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 4.0 °C    **Processed:** 5.2 °C    **Size:** Quart  
**Processor/Distributor:**    ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 03/20/18    **Time:** 07:40  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES032018-0102**

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
531	5-28	Quart	1 1/2% Yogurt (Fruitel)	Not Found		<1 EHSCC/g				
532	6-26	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
533		200 mL	In Plant Raw Silo #2		Not Found		21,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 03/20/18    **Time:** 10:20

**Temperature when Analyzed:** 1.0 °C

**PAC:** 1    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 1/-  
**Incubation Temperature:** 31.7 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

