

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/09/18 **Time:** 01:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 4.3 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 04/10/18 **Time:** 07:35
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES041018-0131

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
693		6/25	7 Ounces	1 1/2% Yogurt (Meijer)	Not Found		<1 EHSCC/g				
694		7/17	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
695			200 mL	In Plant Raw Silo #1		Not Found		43,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/10/18 **Time:** 09:55

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