

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/14/18    **Time:** 01:30    **Collector:** Mike Dennis  
**Temperature Controls:**    **Raw:** 4.0 °C    **Processed:** 4.0 °C    **Size:** Quart  
**Processor/Distributor:** ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 05/15/18    **Time:** 07:30  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 1.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES051518-0110**

**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
906		7/28	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
907		8/21	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
908			200 mL	In Plant Raw Silo #2		Not Found		26,000 PAC/ml			

**CONTROLS:**

**Analyzed By:** Darneice Owens

**Plating Date:** 05/15/18    **Time:** 09:05

**Temperature when Analyzed:** 1.5 °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