

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/18/18 **Time:** 13:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 5.0 °C **Processed:** 3.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 06/19/18 **Time:** 07:35
Temperature: **Raw:** 2.0 °C **Processed:** 3.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061918-0105

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
1143	8/20	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1144	10/1	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1145		200 mL	In Plant Raw Silo #2		Not Found		12,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 06/19/18 **Time:** 08:55
Temperature when Analyzed: 3.0 °C

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.1 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

