

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/02/16 **Time:** 10:30 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 4.5 °C **Processed:** 4.5 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 08/03/16 **Time:** 07:50
Temperature: **Raw:** 3.0 °C **Processed:** 3.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES080316-0132

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
1363	9-19	4 Ounces	1/2% Yogurt (Origin)	Not Found		<1 EHSCC/g				
1364	9-20	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1365	10-10	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1366	9-29	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1367	10-18	16 Ounces	4% Yogurt (Bahcivan)	Not Found		<1 EHSCC/g				
1368		100 mL	In Plant Raw silo #2		Not Found		440000 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 08-03-16 **Time:** 10:00
Temperature when Analyzed: 3.5 °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 