

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/07/17 **Time:** 12:05 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 4.2 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 08/08/17 **Time:** 07:45
Temperature: **Raw:** 2.5 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES080817-0118

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
1398		10/10	Quart	1 1/2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1399		10/31	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1400			200 mL	In Plant Raw Silo #1		Not Found		140,000 PAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08-08-17 **Time:** 10:10

Temperature when Analyzed: 3.0 °C

PAC: 0 **Equip:** 0
Air Density: 1 /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