

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 09/06/16    **Time:** 11:30    **Collector:** Michael Dennis  
**Temperature Controls:**    **Raw:** 3.5 °C    **Processed:** 4.0 °C    **Size:** Quart  
**Processor/Distributor:**    ORIGIN FOOD GROUP    **ID#:** 37-165

**Sample Receipt:**

**Date:** 09/07/16    **Time:** 07:20  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 4.0 °C  
**Received by:**    Denise Richardson

**Environmental Microbiology**

**Sample Group: ES090716-0100**

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
1552	Nov. 9	4 Ounces	1/2% Yogurt (Friendly Farms)	Not Found		<1 EHSCC/g				
1553	Oct. 26	Quart	1% Yogurt (Frutel)	Not Found		<1 EHSCC/g				
1554	Nov. 1	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
1555	Nov. 14	Quart	2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1556	Nov. 7	16 Ounces	4% Yogurt (Bahcivan)	Not Found		<1 EHSCC/g				
1557		100 mL	In Plant Raw silo #2		Not Found		620000 EPAC/ml			

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 09-07-16    **Time:** 10:30  
**Temperature when Analyzed:** 4.0 °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 