

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/11/17 **Time:** 12:05 **Collector:** Michael J. Dennis
Temperature Controls: **Raw:** 7 °C **Processed:** 6 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 09/12/17 **Time:** 08:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES091217-0134

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
1603		11-26	Quart	1 1/2% Yogurt (Yolita)	Not Found		<1 EHSCC/g				
1604		11-28	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
1605			200 mL	In Plant Raw Silo#1		Not Found		54,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 09/12/17 **Time:** 10:00

Temperature when Analyzed: 1.0 °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