

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/27/17 **Time:** 11:30 **Collector:** Michael Dennis
Temperature Controls: **Raw:** 4.0 °C **Processed:** 5.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 11/28/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES112817-0121

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
2161	1-21	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
2162	2-20	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
2163		200 mL	In Plant Raw Silo #1		Not Found		360,000 EPAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 11/28/17 **Time:** 10:40

Temperature when Analyzed: 1.0 °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