

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/19/17 **Time:** 11:30 **Collector:** Mike Dennis
Temperature Controls: **Raw:** 4.4 °C **Processed:** 4.0 °C **Size:** Quart
Processor/Distributor: ORIGIN FOOD GROUP **ID#:** 37-165

Sample Receipt:

Date: 12/20/17 **Time:** 07:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES122017-0137

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
2373	3/4	7 Ounces	1 1/2% Yogurt (Pueblo)	Not Found		<1 EHSCC/g				
2374	4/3	16 Ounces	4% Yogurt (Dana)	Not Found		<1 EHSCC/g				
2375		200 mL	In Plant Raw Silo #1		Not Found		18,000 PAC/ml			

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 12/20/17 **Time:** 10:45

Temperature when Analyzed: 1.0 °C

PAC: 2 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 2 / -
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

