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

## Sample Collection:

Date:	01/10/17	Time:	12:30	Collector:	Ginger V	Vilborn	
Tempera	ature Controls:	Raw: 3	3.4 °C	Processed:	38 °F	Size:	8 Ounces
Process	or/Distributor:	NCSU	DAIRY PL	_ANT		ID#:	37-050

## Sample Receipt:

Date: 01/10/17	Time: 13:05	
Temperature:	Raw: 3.0 °C	Processed: 2.0 °C
Received by:	Denise Richardson	

**Environmental Microbiology** 

#### Sample Group: ES011017-0067

	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
31	1/31	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
32	1/31	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
33	1/27	8 Ounces	Chocolate Lowfat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
34	1/27	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
35	1/31	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
36		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
37		3 Ounces	Raw Finley A		Not Found		<2500 EPAC/ml	140000		
38		4 Ounces	Raw Finley B		Not Found		<2500 EPAC/ml	140000		

**SSF:** 4100

Analyzed By:	Denise Richardson			
Plating Date:	1-11-17	Time:	08:50	
Temperature w	hen Analyzed:	3.5 °	С	

Comment:

Approved By: Susan Beasley

Frean Brasley

#### CONTROLS:

<b>PAC:</b> 0		Equip: 0			
Air Density:	0 /15 min	Diluent and NB:	0/-		
Incubation Te	mperature:	32.0 °C			
Inhibitor Test	Used:	Delvo P5			
Inhibitor Posi	tive Control:	Purple			
Inhibitor Nega	ative Control:	Yellow			