

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 01/12/16    **Time:** 11:50    **Collector:** Chuck Wood  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 40 °F    **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT    **ID#:** 37-

**Sample Receipt:**

**Date:** 01/12/16    **Time:** 12:55  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 4.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES011216-0176**

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
60	2-2-16	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
61	1-29-16	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	920 PAC/ml			
62		200 mL	In-Plant Raw		Not Found		10000 PAC/ml			
63	2-2-16	8 Ounces	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
64	1-29-16	8 Ounces	1% Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	660 PAC/ml			
65	1-29-16	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	410 PAC/ml			
66	1-29-16	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
67		200 mL	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
68		200 mL	Raw - Finley A		Not Found		<2500 EPAC/ml	130000		
69		200 mL	Raw - Finley B		Not Found		<2500 EPAC/ml	140000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 01-13-16    **Time:** 08:40

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 1

**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