

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/17/2012 Time: 08:50 Collector: K. Sykes
 Temperature Controls: Raw: 37 °F Processed: 32 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 01/17/2012 Time: 09:20
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011712-0051

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
66	2-7	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
67	2-7	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
68	2-7	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
69	2-3	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
70	1-13	2 Ounces	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
71	1-16	2 Ounces	In Plant Raw 38*		Not Found		15000 PAC/ml			
72	1-16	2 Ounces	Finley A 45°F		Not Found		<2500 EPAC/ml	290000		
73	1-16	2 Ounces	Finley B 37°F		Not Found		23000 PAC/ml	360000		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 01/17/2012 Time: 10:00
 Temperature when analyzed: 1.0 °C
 SSF: 4070

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