

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/18/2011 **Time:** 12:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 01/18/2011 **Time:** 13:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES011811-0051

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
24	2-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
25	2-8	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
26	1-31	Half Pint	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
27	2-4	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
28	1-14	2 Ounces	Past Cream (43°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
29	1-17	2 Ounces	In Plant Raw (38°F)		Not Found		7500 PAC/ml		
30	1-18	2 Ounces	Finley A (37°F)		Not Found		9200 PAC/ml	230000	
31	1-18	2 Ounces	Finley B (42°F)		Not Found		15000 PAC/ml	220000	
32	1-17	2 Ounces	Vet School (36°F)		Not Found		<2500 EPAC/ml	130000	

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 01/19/2011 **Time:** 09:50
Temperature when analyzed: 2.0 °C
SSF: 4030

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