

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/19/2010 **Time:** 12:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 38 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 01/19/2010 **Time:** 14:10
Temperature: **Raw:** 0.5 °C **Processed:** 1.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES012010-0065

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
121	2-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
122	2-9	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
123	2-9	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
124	2-5	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
125	1-19	2 Ounces	Past. Cream (38°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
126	1-19	2 Ounces	In plant raw (38°F)		Not Found		100000 PAC/ml			
127	1-19	2 Ounces	Finley A (3°C)		Not Found		220000 PAC/ml	500000		
128	1-19	2 Ounces	Finley B (3°C)		Not Found		7400 PAC/ml	440000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 01/20/2010 **Time:** 09:15
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