

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/22/13 **Time:** 13:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 32 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 01/22/12 **Time:** 14:25
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES012313-0147

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
101	2-12	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
102	2-8	Half Pint	Chocolate Non-Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
103	2-12	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
104	2-8	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
105	2-5	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
106	1-22	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
107	1-21	2 Ounces	In Plant Raw (37*)1-21		Not Found		<2500 EPAC/ml			
108	1-21	2 Ounces	Finley A (3.1°C)		Not Found		<2500 EPAC/ml	300000		
109	1-21	2 Ounces	Finley B (3.2°C)		Not Found		<2500 EPAC/ml	170000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 01/23/13 **Time:** 10:00

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.2 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow