Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/27/15 **Time:** 12:50 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 01/27/15 **Time:** 14:00
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology **Sample Group: ES012815-0111**

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
198	2-17	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
199	2-13	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
200	2-17	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
201	2-13	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
202	2-17	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
203	2-13	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
204	1-27	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
205	1-27	2 Ounces	In Plant Raw (38 F)		Not Found		17000 PAC/ml			
206	1-27	2 Ounces	Finley A (3.2 C)		Not Found		37000 PAC/ml	340000		
207	1-27	2 Ounces	Finley B (3.2 C)		Not Found		19000 PAC/ml	340000		

SSF: 4050

Analyzed By: Denise Richardson
Plating Date: 01/28/15 **Time:** 09:10
Temperature when Analyzed: 2.5 °C
Comment:
Approved By: **Susan Beasley**

CONTROLS:

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