

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/02/16 **Time:** 11:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 41 °F **Processed:** 41 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 02/02/16 **Time:** 12:05
Temperature: **Raw:** 1.0 °C **Processed:** 2.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES020216-0178

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
202	2-23-16	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
203	2-19-16	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
204	2-12-16	14 Ounces	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	1600 PAC/ml			
205	2-19-16	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
206	2-19-16	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
207	2-23-16	8 Ounces	Skim A & D	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
208		200 mL	In-Plant Raw		Not Found		11000 PAC/ml			
209		200 mL	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
210		200 mL	Finley A		Not Found		<2500 EPAC/ml	190000		
211		200 mL	Finley B		Not Found		<2500 EPAC/ml	200000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 02/03/16 **Time:** 08:35

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

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