

**Sample Submission and Reporting Form**

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 02/16/2009      **Time:** 13:00      **Collector:** K. Sykes  
**Temperature Controls:**      **Raw:** 39 °F      **Processed:** 37 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 02/16/2009      **Time:** 14:10  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Joy Hayes

**Environmental Microbiology**

**Sample Group: ES021709-0057**

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
200	3-3	Half Pint	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
201	3-6	Half Pint	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
202	3-3	Half Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
203	3-6	Half Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
204	2-13	2 Ounces	Past Cream (38°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
205	2-16	2 Ounces	In Plant Raw (39°F)		Not Found		<2500 EPAC/ml		
206	2-16	2 Ounces	Finley A Raw Milk (1°C)		Not Found		11000 PAC/ml	240000	
207	2-16	2 Ounces	Finley B Raw Milk (2°C)		Not Found		4000 PAC/ml	330000	

**CONTROLS:**

**Analyzed by:** Benjamin Saavedra  
**Plating Date:** 02/17/2009      **Time:** 09:00  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4080

**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