Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 35 °F Size: Half Pint Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES021710-0128

	SAMPL	E INFORMAT	TION	RAW AND PROCESSED DAIRY PRODUCTS					CONT	CONTAINERS	
Lab No.	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
263	3-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
264	3-9	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
265	3-9	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
266	3-5	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml				
267	2-16	2 Ounces	Past. Cream (43*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
268	2-15	2 Ounces	In Plant Raw (38*F)		Not Found		19000 PAC/ml				
269	2-15	2 Ounces	Finley A (3*C)		Not Found		130000 PAC/ml	360000			
270	2-15	2 Ounces	Finley B (3*C)		Not Found		13000 PAC/ml	310000			
271	2-15	2 Ounces	Vet School (3*C)		Not Found		<2500 EPAC/ml	210000			

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip:

 Plating Date:
 02/17/2010
 Time:
 09:00
 Air Density:
 0 / 15 min
 Diluent and NB:
 0 /

Temperature when analyzed: 2.0 °C

SSF: 4030 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yellow