

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/15/2011 Time: 12:45 Collector: Ken Sykes
 Temperature Controls: Raw: 36 °F Processed: 38 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 02/15/2011 Time: 14:10
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES021711-0001

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
246	3-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
247	3-8	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
248	3-8	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
249	3-4	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
250	2-15	2 Ounces	Past. Cream (38*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
251	2-14	2 Ounces	In Plant Raw (38*)		Not Found		5700 PAC/ml			
252	2-15	2 Ounces	Finley A (34°F)		Not Found		3300 PAC/ml	140000		
253	2-15	2 Ounces	Finley B (36°F)		Not Found		<2500 EPAC/ml	190000		

CONTROLS:

Analyzed by: Susan Beasley
 Plating Date: 02/16/2011 Time: 11:30
 Temperature when analyzed: 2.0 °C
 SSF: 4070

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

Approved By: Susan Beasley