

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 02/19/13 Time: 13:15 Collector: Ken Sykes  
 Temperature Controls: Raw: 37 °F Processed: 32 °F Size: Half Pint  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

## Sample Receipt:

Date: 02/19/13 Time: 14:20  
 Temperature: Raw: 1.5 °C Processed: 1.0 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES022013-0129

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
251	3-12	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
252	3-12	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
253	3-12	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
254	3-7	Half Pint	Chocolate 1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
255	3-7	Half Pint	Chocolate (NonFat)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
256	2-19	2 Ounces	Past Cream (38°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
257	2-18	2 Ounces	In Plant Raw (37°)		Not Found		2600 PAC/ml			
258	2-18	2 Ounces	Finley A (3.1°C)		Not Found		<2500 EPAC/ml	100000		
259	2-18	2 Ounces	Finley B (3.2°C)		Not Found		<2500 EPAC/ml	110000		

## CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/20/13 Time: 08:45

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 31.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow