

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/20/18      **Time:** 11:15      **Collector:** Ginger Wilborn  
**Temperature Controls:**      **Raw:** 3 °C      **Processed:** 38 °F      **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-050

**Sample Receipt:**

**Date:** 02/20/18      **Time:** 12:00  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES022118-0133**

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
314	3-13	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
315	3-13	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
316	3-13	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
317	3-9	8 Ounces	Chocolate Lowfat Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
318	3-2	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
319		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
320		4 Ounces	In Plant Raw		Not Found		2,800 PAC/ml			
321		4 Ounces	Farm Raw Fin A		Not Found		<2,500 EPAC/ml	190,000		
322		4 Ounces	Farm Raw Fin B		Not Found		<2,500 EPAC/ml	150,000		

**SSF:** 4070

**CONTROLS:**

**PAC:** 0      **Equip:** 0  
**Air Density:** 1 /15 min      **Diluent and NB:** 0/-  
  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Denise Richardson

**Plating Date:** 02/20/18      **Time:** 12:55

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley