

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 02/21/2012      **Time:** 12:30      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 37 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 02/21/2012      **Time:** 14:00  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES022212-0002**

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	3-13	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
247	3-13	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
248	3-13	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
249	3-9	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
250	2-17	2 Ounces	Past. Cream (41°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
251	2-20	2 Ounces	In Plant Raw (37°F)		Not Found		6800 PAC/ml			
252	2-20	2 Ounces	Finley A (4°C)		Not Found		6600 PAC/ml	280000		
253	2-20	2 Ounces	Finley B (4°C)		Not Found		9100 PAC/ml	210000		

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 02/22/2012      **Time:** 09:00  
**Temperature when analyzed:** 2.5 °C  
**SSF:** 4050

**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