

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/24/14 Time: 13:00 Collector: Ken Sykes
 Temperature Controls: Raw: °C Processed: 35 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 02/24/14 Time: 14:20
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES022514-0171

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
306	3-11	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
307	3-14	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
308	3-14	Half Pint	Lowfat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
309	3-14	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
310	3-11	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<2500 EPAC/ml			
311	2-21	2 Ounces	Heavy Cream (37F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 02/25/14 Time: 08:40

Temperature when Analyzed: 2.5 °C

Comment: #311 also listed as Pasteurized Cream.

Approved By: Susan Beasley



PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow