

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 03/01/16 **Time:** 11:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-53

Sample Receipt:

Date: 03/01/16 **Time:** 16:00
Temperature: **Raw:** 1.5 °C **Processed:** 2.0 °C
Received by: Susan Beasley

Environmental Microbiology**Sample Group: ES030116-0117**

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
366		200 mL	In-Plant Raw		Not Found		3500 PAC/ml			
367		200 mL	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
368	3-22-16	8 Ounces	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
369	3-22-16	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
370	3-22-16	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
371	3-18-16	8 Ounces	Lowfat Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
372	3-18-16	8 Ounces	Skim Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
373		100 mL	Finley A		Not Found		<2500 EPAC/ml	120000		

SSF: 4050**CONTROLS:****Analyzed By:** Darneice Owens**Plating Date:** 03/02/16 **Time:** 08:20**Temperature when Analyzed:** 2.5 °C**Comment:****Approved By:** Susan Beasley

PAC: 1**Equip:** 0**Air Density:** 2 /15 min**Diluent and NB:** 1/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow