

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/09/2009 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 03/09/2009 **Time:** 14:40
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES031009-0051

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
312	3-24	Half Pint	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
313	3-27	Half Pint	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
314	3-24	Half Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
315	3-27	Half Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
316	3-27	2 Ounces	Past Cream (43°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
317	3-9	2 Ounces	In Plant Raw (38°F)		Not Found		<2500 EPAC/ml			
318	3-9	2 Ounces	Finley A (1°C)		Not Found		<2500 EPAC/ml	310000		
319	3-9	2 Ounces	Finley B (2°C)		Not Found		<2500 EPAC/ml	250000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 03/10/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4030

Approved By: Susan Beasley

PAC: 0 **Equip:** 4
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation temperature: 31.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow