

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/12/13 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 03/12/13 **Time:** 14:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES031313-0122

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
387	4-2	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
388	3-28	Half Pint	Non Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
389	4-2	Half Pint	Lowfat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
390	3-28	Half Pint	Lowfat Chocolate 1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
391	4-2	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
392	3-12	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
393	3-11	2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
394	3-12	2 Ounces	Finley A (3.2°C)		Not Found		<2500 EPAC/ml	170000		
395	3-11	2 Ounces	Finley B (3.3°C)		Not Found		<2500 EPAC/ml	210000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 03/13/13 **Time:** 09:15

Temperature when Analyzed: 3.0 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow