

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 03/16/2010      **Time:** 12:30      **Collector:** Ken Sykes  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 33 °F    **Size:** Half Pint  
**Processor/Distributor:**    NCSU DAIRY PLANT                      **ID#:** 37-50

**Sample Receipt:**

**Date:** 03/16/2010      **Time:** 14:20  
**Temperature:**            **Raw:** 0.5 °C            **Processed:** 0.0 °C  
**Received by:**            Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES031710-0158**

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
406	4-6	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
407	4-6	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
408	4-6	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
409	4-2	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
410	4-2	2 Ounces	Past Cream (43°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
411	3-16	2 Ounces	In Plant Raw (38°F)		Not Found		360000 EPAC/ml			
412	3-15	2 Ounces	Finley A (3°C)		Not Found		14000 PAC/ml	320000		
413	3-15	2 Ounces	Finley B (3°C)		Not Found		31000 PAC/ml	210000		

**CONTROLS:**

**Analyzed by:** Susan Beasley  
**Plating Date:** 03/17/2010      **Time:** 08:45  
**Temperature when analyzed:** 2.0 °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