

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/25/14 **Time:** 12:00 **Collector:** K. Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 03/25/14 **Time:** 13:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES032614-0081

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
475	4-15	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
476	4-10	Half Pint	Non Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
477	4-15	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
478	4-10	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
479	4-15	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
480	3-25	2 Ounces	Past. Cream (36 F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
481	3-25	2 Ounces	In Plant Raw (37 F)		Not Found		13000 PAC/ml			
482	3-25	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	200000		
483	3-25	2 Ounces	Finley B (3.2 °C)		Not Found		<2500 EPAC/ml	150000		

SSF: 4070

CONTROLS:

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

Analyzed By: Susan Beasley

Plating Date: 03/26/14 **Time:** 08:45

Temperature when Analyzed: 2.2 °C

Comment:

Approved By: Susan Beasley