

## 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:

Analyzed By: Susan Beasley

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

Temperature when Analyzed: 2.2 °C

Comment:

Approved By: Susan Beasley

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