

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/27/12 **Time:** 11:15 **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: 03/27/12 **Time:** 12:25
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES032712-0155

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
442	4-17	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
443	4-17	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
444	4-17	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
445	4-13	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	250 PAC/ml			
446	3-23	2 Ounces	Past. Cream (44*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
447	3-27	2 Ounces	In Plant Raw (37*)		Not Found		7700 PAC/ml			
448	3-27	2 Ounces	Finley A (40*)		Not Found		9800 PAC/ml	260000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 03/28/12 **Time:** 09:00

Temperature when Analyzed: 2.0 °C

SSF: 4160

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow