

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 03/29/2011 Time: 13:15 Collector: Kenneth Sykes  
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Pint  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

## Sample Receipt:

Date: 03/29/2011 Time: 14:45  
 Temperature: Raw: 1.0 °C Processed: 1.5 °C  
 Received by: Darneice Lyons

## Environmental Microbiology

Sample Group: ES033011-0002

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
445	4-19	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
446	4-19	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
447	4-19	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
448	4-15	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
449	3-29	2 Ounces	Past. Cream (37°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
450	3-28	2 Ounces	In Plant Raw (38°F)		Not Found		3500 PAC/ml			
451	3-29	2 Ounces	Finley A (3.8°C)		Not Found		<2500 EPAC/ml	190000		
452	3-29	2 Ounces	Finley B (4.3°C)		Not Found		<2500 EPAC/ml	240000		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 03/30/2011 Time: 10:00  
 Temperature when analyzed: 2.0 °C  
 SSF: 4030

PAC: 1 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 1 / -

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley