

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/31/15 **Time:** 09:15 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 03/31/15 **Time:** 12:55
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES033115-0101

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
529	4-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
530	4-17	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
531	4-21	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
532	4-17	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
533	4-21	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
534	3-27	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
535	3-30	2 Ounces	In Plant Raw (37 F)		Not Found		<2500 EPAC/ml			
536	3-31	2 Ounces	Finley A (3.0 C)		Not Found		<2500 EPAC/ml	210000		
537	3-31	2 Ounces	Finley B (3.0 C)		Not Found		<2500 EPAC/ml	300000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/01/15 **Time:** 08:50

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow