Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 35 °F Size: Half Pint Temperature: Raw: 0.5 °C Processed: 1.0 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES040709-0098

SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Inhibitor Count DMSCC **PRBC PRCC** Date Size Description Count No. Half Pint <1 EPCC/ml 459 4-21 Skim Milk Not Found Not Found <250 EPAC/ml 4-24 Half Pint Low Fat Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 460 461 4-21 Half Pint Homo Milk Not Found Not Found <1 EPCC/ml <250 EPAC/ml 4-24 Chocolate Milk <1 EHSCC/mL <250 EPAC/ml 462 Half Pint Not Found Not Found 463 4-24 2 Ounces Past Cream (39*F) Not Found Not Found <1 EHSCC/g <250 EPAC/g 4-6 2 Ounces In Plant Raw (38*F) Not Found 14000 PAC/ml 464 465 4-6 2 Ounces Finley A (4.4*C) Not Found <2500 EPAC/ml 200000 190000 4-6 Finley B (2.6*C) Not Found 3800 PAC/ml 466 2 Ounces

CONTROLS:

Analyzed by: Susan Beasley PAC: 0 Equip: 0

 Plating Date:
 04/07/2009
 Time:
 09:00
 Air Density:
 1 /15 min
 Diluent and NB:
 0 /

Temperature when analyzed: 2.0 °C

SSF: 4030 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Inhibitor Positive Control: Yellow