

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/09/13 **Time:** 12:45 **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: 04/09/13 **Time:** 14:00
Temperature: **Raw:** 2.0 °C **Processed:** 1.5 °C
Received by: Holly Braswell

Environmental Microbiology

Sample Group: ES041013-0123

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
546	4-30	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
547	4-26	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
548	4-30	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
549	4-26	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
550	4-30	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
551	4-5	2 Ounces	Past Cream (38*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
552	4-8	2 Ounces	Finley A (3.2°C)		Not Found		<2500 EPAC/ml	220000		
553	4-8	2 Ounces	Finley B (3.4°C)		Not Found		<2500 EPAC/ml	200000		
554	4-9	2 Ounces	In Plant Raw (39°F)		Not Found		<2500 EPAC/ml			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/10/13 **Time:** 08:40

Temperature when Analyzed: 2.5 °C

SSF: 4070

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