

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/17/12 Time: 12:00 Collector: Ken Sykes
 Temperature Controls: Raw: 37 °F Processed: 34 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 04/17/12 Time: 13:50
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES041712-0143

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
533	5-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
534	5-8	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
535	5-8	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
536	5-4	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
537	4-13	2 Ounces	Past. Cream (44°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
538	4-16	2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
539	4-16	2 Ounces	Finley A (4.9°C)		Not Found		<2500 EPAC/ml	180000		
540	4-16	2 Ounces	Finley B (4.1°C)		Not Found		<2500 EPAC/ml	190000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 04/18/12 Time: 10:00

Temperature when Analyzed: 2.5 °C

SSF: 4050

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

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