

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/20/2010 **Time:** 11:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 42 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 04/20/2010 **Time:** 13:20
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES042010-0181

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
583	5-11	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
584	5-11	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
585	5-11	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
586	5-7	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
587	4-20	2 Ounces	Past Cream (44°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
588	4-19	2 Ounces	In Plant Raw (38°F)		Not Found		3700 PAC/ml			
589	4-19	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	270000		
590	4-19	2 Ounces	Finley B (3°C)		Not Found		<2500 EPAC/ml	210000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 04/21/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4050

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

Approved By: Susan Beasley