Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Ginger Wilborn **Date:** 04/24/18 **Time:** 10:30 Collector: **Date:** 04/24/18 Time: 11:15

Raw: 3.3 °C Processed: 39 °F Size: 8 Ounces **Raw:** 3.0 °C **Temperature Controls:** Temperature: Processed: 1.5 °C

Processor/Distributor: NCSU DAIRY PLANT **ID#**: 37-050 Received by: Susan Beasley

Environmental Microbiology Sample Group: ES042418-0100

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
800	5/10	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
801	5/15	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
802	5/15	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
803	5/10	8 Ounces	Chocolate Lowfat Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
804	5/10	14 Ounces	Power Pack Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
805		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
806		4 Ounces	Raw Milk tank 1		Not Found		<2,500 EPAC/ml			
807		4 Ounces	Farm Raw Fin A		Not Found		<2,500 EPAC/ml	190,000		
808		4 Ounces	Farm Raw Fin B		Not Found		<2,500 EPAC/ml	140,000		

SSF: 4050 **CONTROLS:**

PAC: 1 Equip: 0

Analyzed By: Denise Richardson Air Density: 2 /15 min Diluent and NB: 1/-

32.0 °C **Incubation Temperature:** 2.5 °C Temperature when Analyzed:

Inhibitor Test Used: Delvo P5 Comment: **Inhibitor Positive Control:** Purple Yellow

Inhibitor Negative Control:

Time: 07:50

Trean Beasley

Plating Date: 04/25/18

Susan Beasley

Approved By:

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