

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/25/16 **Time:** 15:30 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 3 °C **Processed:** 38 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Sample Receipt:

Date: 04/26/16 **Time:** 16:25
Temperature: **Raw:** 3.1 °C **Processed:** 3.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES042516-0042

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
710	5-10-16	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
711	5-10-16	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
712	5-13-16	8 Ounces	1% Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
713	5-13-16	8 Ounces	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
714	5-13-16	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
715	5-13-16	14 Ounces	Power Pack Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
716	5-13-16	200 mL	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
717		200 mL	In-Plant Raw		Not Found		2600 PAC/ml			
718		200 mL	Finley A - Raw Cow		Not Found		<2500 EPAC/ml	190000		
719		200 mL	Finley B - Raw Cow		Not Found		<2500 EPAC/ml	140000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/26/16 **Time:** 08:30

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 2

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 2/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow