

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/26/2011 **Time:** 12:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 04/26/2011 **Time:** 13:50
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES042611-0170

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
636	5-17	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
637	5-17	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
638	5-17	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
639	5-13	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
640	4-22	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
641	4-26	2 Ounces	In Plant Raw (38°F)		Not Found		22000 PAC/ml			
642	4-25	2 Ounces	Finley A (3°C)		Not Found		2500 PAC/ml	280000		
643	4-25	2 Ounces	Finley B (3°C)		Not Found		<2500 EPAC/ml	180000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 04/27/2011 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4030

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

Approved By: Susan Beasley 