

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/28/15 Time: 10:30 Collector: Kenneth Sykes
 Temperature Controls: Raw: 37 °F Processed: 35 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 04/28/15 Time: 12:00
 Temperature: Raw: 1.5 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES042815-0066

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
728	5-19	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
729	5-15	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
730	5-19	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
731	5-15	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
732	5-15	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
733	5-19	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
734	4-24	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
735	4-28	2 Ounces	In Plant Raw (37 F)		Not Found		5600 PAC/ml			
736	4-28	2 Ounces	Finley A (2.9 C)		Not Found		<2500 EPAC/ml	360000		
737	4-28	2 Ounces	Finley B (3.0 C)		Not Found		<2500 EPAC/ml	210000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/29/15 Time: 08:30

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

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