

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/29/14 **Time:** 10:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 04/29/14 **Time:** 11:50
Temperature: **Raw:** 0.0 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES042914-0122

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
635	5-20	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
636	5-16	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
637	5-20	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
638	5-16	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
639	5-20	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
640	4-29	2 Ounces	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
641	4-29	2 Ounces	In Plant Raw (37°F)		Not Found		7100 PAC/ml			
642	4-29	2 Ounces	Finley A (3.1C)		Not Found		6700 PAC/ml	190000		
643	4-29	2 Ounces	Finley B (3.0 C)		Not Found		2500 PAC/ml	230000		

SSF: 4070

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 0 / -
Incubation Temperature: 32.1 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Analyzed By: Susan Beasley

Plating Date: 04/30/14 **Time:** 09:00

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

