Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 36 °F Size: Half Pint Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES050613-0012

	SAMPLE IN	IFORMATION	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
630	5-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
631	5-23	Half Pint	Skim Chocolate	Not Found	Not Found	< 1 EHSCC/mL	<250 EPAC/ml				
632	5-23	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
633	5-17	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	2000 PAC/ml				
634	5-21	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml				
635	5-2	2 Ounces	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g				
636	5-7	2 Ounces	In Plant Raw (38*F)		Not Found		18000 PAC/ml				
637	5-6	2 Ounces	Finley A (36*F)		Not Found		40000 PAC/ml	240000			
638	5-6	2 Ounces	Finley B (35*F)		Not Found		6400 PAC/ml	280000			

CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 0

 Plating Date:
 05/07/13
 Time:
 08:15
 Air Density:
 1 /15 min
 Diluent and NB:
 0/

Temperature when Analyzed: 2.5 °C

SSF: 4070

Incubation Temperature: 31.9 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Trust Gasaley

Inhibitor Negative Control: Yellow