

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/17/16 **Time:** 15:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 38 °F **Processed:** 38 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Sample Receipt:

Date: 05/17/16 **Time:** 16:00
Temperature: **Raw:** 2.5 °C **Processed:** 2.1 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES051716-0099

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
813	5-27-16	14 Ounces	Power Pack Choc	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
814	6-7-16	8 Ounces	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
815	6-7-16	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
816	6-7-16	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
817	6-3-16	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
818	5-27-16	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	570 PAC/ml			
819		100 mL	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
820		100 mL	In-plant Raw		Not Found		<2500 EPAC/ml			
821		100 mL	Finley A Raw		Not Found		<2500 EPAC/ml	190000		
822		100 mL	Finley B Raw		Not Found		<2500 EPAC/ml	170000		

SSF: 4050

Analyzed By: Denise Richardson

Plating Date: 05-18-16 **Time:** 08:30

Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley

CONTROLS:

PAC: 2 **Equip:** 0
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