

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/18/15 Time: 11:45 Collector: Kenneth Sykes
 Temperature Controls: Raw: 36 °F Processed: 35 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 05/18/15 Time: 12:40
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES051815-0011

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
814	5-29	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
815	6-5	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			
816	6-5	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
817	6-5	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
818	5-29	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
819	5-15	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
820	5-18	2 Ounces	In Plant Raw (36)		Not Found		<2500 EPAC/ml			
821	5-18	2 Ounces	Finley A (3.1 C)		Not Found		<2500 EPAC/ml	270000		
822	5-18	2 Ounces	Finley B (3.2 C)		Not Found		<2500 EPAC/ml	260000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 05/19/15 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