

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/18/2010 **Time:** 13:10 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 40 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 05/18/2010 **Time:** 15:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES052010-0186

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
747	6-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
748	6-8	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
749	6-8	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
750	6-4	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
751	5-14	2 Ounces	Past. Cream (42°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
752	5-18	2 Ounces	In Plant Raw (40°F)		Not Found		<2500 EPAC/ml			
753	5-17	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	250000		
754	5-17	2 Ounces	Finley B (3°C)		Not Found		<2500 EPAC/ml	230000		
755	5-17	2 Ounces	Vet School (3°C)		Not Found		<2500 EPAC/ml	160000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 05/19/2010 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF: 4070

PAC: 1 **Equip:** 0
Air Density: 6 /15 min **Diluent and NB:** 1 / 0

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley