

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 05/23/17 Time: 13:30 Collector: Ginger Wilborn  
 Temperature Controls: Raw: 36 °F Processed: 36 °F Size: 8 Ounces  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-050

## Sample Receipt:

Date: 05/23/17 Time: 14:15  
 Temperature: Raw: 3.0 °C Processed: 3.0 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES052317-0158

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
907	6-13	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
908	6-2	8 Ounces	Chocolate Lowfat	Not Found	Not Found	<1 EHSCC/mL	60,000 EPAC/ml			
909	6-13	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
910	6-9	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
911	6-2	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	48,000 EPAC/ml			
912	6-13	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
913		4 Ounces	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
914		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			
915		4 Ounces	Fin A Raw		Not Found		<2,500 EPAC/ml	160,000		
916		4 Ounces	Fin B Raw		Not Found		<2,500 EPAC/ml	140,000		

SSF: 4100

## CONTROLS:

PAC: 0 Equip: 2  
 Air Density: 1 /15 min Diluent and NB: 0/-  
 Incubation Temperature: 32.0 °C  
 Inhibitor Test Used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Analyzed By: Denise Richardson

Plating Date: 05/24/17 Time: 08:15

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

