

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/29/12 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 40 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 05/29/12 **Time:** 14:05
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES053012-0103

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
754	6-19	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
755	6-19	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
756	6-15	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
757	6-15	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
758	5-29	2 Ounces	Past. Cream (40*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
759	5-29	2 Ounces	In Plant Raw (38*)		Not Found		8000 PAC/ml			
760	5-29	2 Ounces	Finley A (40°F)		Not Found		7000 PAC/ml	230000		
761	5-29	2 Ounces	Finley B (40°F)		Not Found		<2500 EPAC/ml	320000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 05/30/12 **Time:** 08:45

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow