

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 05/31/2011      **Time:** 11:40      **Collector:** Kenneth Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 37 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 05/31/2011      **Time:** 12:30  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES060111-0152**

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
801	6-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
802	6-21	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
803	6-21	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
804	6-17	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
805	5-27	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
806	5-30	2 Ounces	In Plant Raw (38°F)		Not Found		5900 PAC/ml			
807	5-30	2 Ounces	Finley "A" (3°C)		Not Found		2800 PAC/ml	170000		
808	5-30	2 Ounces	Finley "B" (3°C)		Not Found		<2500 EPAC/ml	180000		

**CONTROLS:**

**Analyzed by:** Joy Hayes  
**Plating Date:** 06/01/2011      **Time:** 08:45  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4050

**PAC:** 0      **Equip:** 0  
**Air Density:** 3 /15 min      **Diluent and NB:** 0/-

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

**Approved By:** Susan Beasley