

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/02/2009 **Time:** 12:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 39 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 06/02/2009 **Time:** 15:15
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES060309-0012

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
782	6-23	Half Pint	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
783	6-23	Half Pint	Low Fat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
784	6-23	Half Pint	Homo Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
785	6-19	Half Pint	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
786	5-29	2 Ounces	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
787	6-2	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	280000	
788	6-2	2 Ounces	Finley B (2°C)		Not Found		<2500 EPAC/ml	260000	
789	6-1	2 Ounces	In Plant Raw (38°)		Not Found		<2500 EPAC/ml		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 06/03/2009 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4030

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