

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/04/13 **Time:** 13:50 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 06/04/13 **Time:** 14:35
Temperature: **Raw:** 1.5 °C **Processed:** 1.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES060513-0188

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
834	6-25	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
835	6-19	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
836	6-25	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
837	6-19	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
838	6-25	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
839	6-4	2 Ounces	Past Cream (37*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
840	6-4	2 Ounces	In Plant Raw (37*)		Not Found		12000 PAC/ml			
841	6-3	2 Ounces	Finley A 37*		Not Found		76000 PAC/ml	280000		
842	6-3	2 Ounces	Finley B 38*		Not Found		<2500 EPAC/ml	340000		

CONTROLS:

Analyzed By: Holly Braswell

Plating Date: 06/05/13 **Time:** 10:40

Temperature when Analyzed: 2.8 °C

SSF: 4160

Comment:

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