

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/15/2010 **Time:** 10:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 06/15/2010 **Time:** 11:45
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES061610-0112

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
896	7-6	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
897	7-6	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
898	6-29	Half Pint	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
899	6-25	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	580 PAC/ml			
900	6-11	2 Ounces	Past. Cream (40°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
901	6-14	2 Ounces	In Plant Raw (38°F)		Not Found		9100 PAC/ml			
902	6-14	2 Ounces	Finley A (3°C)		Not Found		3100 PAC/ml	160000		
903	6-14	2 Ounces	Finley B (3°C)		Not Found		5400 PAC/ml	170000		
904	6-14	2 Ounces	Vet School (3°C)		Not Found		<2500 EPAC/ml	150000		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 06/16/2010 **Time:** 09:15
Temperature when analyzed: 2.0 °C
SSF: 4050

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-

Incubation temperature: 31.5 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley