

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 06/17/14      **Time:** 11:45      **Collector:** K. Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 36 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 06/17/14      **Time:** 13:20  
**Temperature:**      **Raw:** 0.0 °C      **Processed:** 0.5 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES061814-0166**

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
904	7-8	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
905	7-4	Half Pint	Fat Free Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
906	7-8	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
907	6-27	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
908	7-8	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
909	7-1	4 Ounces	Past Cream (36 F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
910	6-17	4 Ounces	In Plant Raw (38 F)		Not Found		2700 PAC/ml			
911	6-17	4 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	180000		
912	6-17	4 Ounces	Finley B (3.3°C)		Not Found		<2500 EPAC/ml	180000		

**SSF:** 4070

**CONTROLS:**

**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:** Purple

**Plating Date:** 06/18/14      **Time:** 08:45

**Temperature when Analyzed:** 2.6 °C

**Comment:**

**Approved By:** Susan Beasley