

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/22/15 Time: 10:00 Collector: Kenneth Sykes
 Temperature Controls: Raw: 36 °F Processed: 34 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 06/22/15 Time: 11:00
 Temperature: Raw: 0.0 °C Processed: 1.0 °C
 Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES062215-0008

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
1051	7-7	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1052	7-10	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1053	7-10	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1054	7-10	Half Pint	Low Fat Chocloate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1055	7-10	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1056	7-3	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1057	6-19	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	8900 PAC/g			
1058	6-22	2 Ounces	In Plant Raw (36 F)		Not Found		<2500 EPAC/ml			
1059	6-22	2 Ounces	Finley A (2.2 C)		Not Found		<2500 EPAC/ml	210000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/23/15 Time: 08:20

Temperature when Analyzed: 2.5 °C

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