

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/26/12 Time: 12:45 Collector: Ken Sykes
 Temperature Controls: Raw: 37 °F Processed: 37 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 06/26/12 Time: 14:30
 Temperature: Raw: 0.0 °C Processed: 0.5 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES062712-0133

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
906	7-17	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
907	7-17	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
908	7-6	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
909	7-10	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
910	6-22	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
911	6-25	2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
912	6-26	2 Ounces	Finley B (4.1°C)		Not Found		<2500 EPAC/ml	390000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 06/27/12 Time: 09:00

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow