

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 06/28/2011 Time: 11:35 Collector: Ken Sykes  
 Temperature Controls: Raw: 37 °F Processed: 35 °F Size: Half Pint  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

## Sample Receipt:

Date: 06/28/2011 Time: 13:40  
 Temperature: Raw: 0.5 °C Processed: 1.0 °C  
 Received by: Joy Hayes

## Environmental Microbiology

Sample Group: ES062911-0130

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
960	7-19	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
961	7-19	Half Pint	1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
962	7-19	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
963	7-15	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
964	6-24	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
965	6-28	2 Ounces	In Plant Raw (37°F)		Not Found		6800 PAC/ml			
966	6-27	2 Ounces	Finley A (38°F)		Not Found		6100 PAC/ml	250000		
967	6-27	2 Ounces	Finley B (38°F)		Not Found		5700 PAC/ml	330000		

## CONTROLS:

Analyzed by: Susan Beasley  
 Plating Date: 06/29/2011 Time: 09:30  
 Temperature when analyzed: 2.0 °C  
 SSF: 4070

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

Approved By: Susan Beasley