

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/07/2009 **Time:** 11:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 07/07/2009 **Time:** 13:20
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Benjamin Saavedra

Environmental Microbiology

Sample Group: ES070809-0079

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
936	7-28	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
937	7-28	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
938	7-21	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
939	7-23	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
940	7-3	2 Ounces	Past Cream (38°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
941	7-6	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	330000	
942	7-6	2 Ounces	Finley B (2°C)		Not Found		<2500 EPAC/ml	370000	
943	7-6	2 Ounces	NCSU Vet School (2°C)		Not Found		44000 PAC/ml	700000	
944	7-6	2 Ounces	In Plant Raw (37°F)		Not Found		13000 PAC/ml		

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 07/08/2009 **Time:** 08:30
Temperature when analyzed: 2.0 °C
SSF: 4080

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