

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/12/2010 Time: 12:15 Collector: Ken Sykes
 Temperature Controls: Raw: 38 °F Processed: 35 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 07/12/2010 Time: 13:35
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES071310-0155

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
967	7-27	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
968	7-30	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
969	7-20	Half Pint	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
970	7-23	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	620 PAC/ml			
971	7-30	4 Ounces	Past. Cream (39°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
972	7-12	2 Ounces	In Plant Raw (38°F)		Not Found		6200 PAC/ml			
973	7-12	2 Ounces	Finley A (2.1°C)		Not Found		5000 PAC/ml	220000		
974	7-12	2 Ounces	Vet School (3°C)		Not Found		2700 PAC/ml	530000		

CONTROLS:

Analyzed by: Susan Beasley

Plating Date: 07/13/2010 Time: 09:00

Temperature when analyzed: 2.0 °C

SSF: 4030

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /15 min

Incubation temperature: 32.5 °C

Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Equip: 0

Diluent and NB: 0 / -