

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/19/2011 Time: 12:50 Collector: K. Sykes
 Temperature Controls: Raw: 38 °F Processed: 37 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 07/19/2011 Time: 14:30
 Temperature: Raw: 0.5 °C Processed: 0.5 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES071911-0163

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
1059	8-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1060	8-9	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1061	7-29	Half Pint	Whole (Homo)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1062	8-5	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1063	7-18	2 Ounces	Pasteurized Cream (37*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1064	7-18	2 Ounces	In-Plant Raw (38*)		Not Found		2600 PAC/ml			
1065	7-19	2 Ounces	Finley A (3°C)		Not Found		3100 PAC/ml	210000		
1066	7-19	2 Ounces	Finley B (3°C)		Not Found		<2500 EPAC/ml	310000		

CONTROLS:

Analyzed by: Darneice Lyons
 Plating Date: 07/20/2011 Time: 09:45
 Temperature when analyzed: 2.0 °C
 SSF: 4050

PAC: 0 Equip: 0
 Air Density: 1 /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