

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 07/20/15      **Time:** 10:00      **Collector:** Kenneth Sykes  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 34 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 07/20/15      **Time:** 13:20  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.5 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES072015-0032**

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
1199	8-4	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1200	8-4	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1201	8-7	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1202	8-7	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	340 PAC/ml			
1203	8-4	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1204	7-31	Pint	Power Pack Choc.	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1205	7-17	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1206	7-20	2 Ounces	Finley A (3°C)		Not Found		63000 PAC/ml	160000		
1207	7-20	2 Ounces	Finley B (3°C)		Not Found		5100 PAC/ml	190000		
1208	7-20	2 Ounces	In Plant Raw (37 F)		Not Found		64000 PAC/ml			

**SSF:** 4070

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 07/21/15      **Time:** 09:35

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**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