RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	07/29/13	Time:	13:30	Collector:	Kenneth	Sykes	
Tempera	ature Controls:	Raw:	37 °F	Processed:	34 °F	Size:	Half Pint
Process	or/Distributor:	NCSU	DAIRY P	LANT		ID#:	37-50

Sample Receipt:

Date: 07/29/13	Time: 14:20	
Temperature:	Raw: 0.5 °C	Processed: 0.5 °C
Received by:	Holly Braswell	

Environmental Microbiology

Sample Group: ES073013-0107

	SAMPLE INFORMATION			RAW AND PROCESSED DAIRY PRODUCTS				CONTAINER		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1048	8-13	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1049	8-15	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1050	8-13	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1051	8-15	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1052	8-15	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1053	7-29	2 Ounces	In Plant		Not Found		6400 PAC/ml			
1054	7-29	2 Ounces	Finley A (37*)		Not Found		<2500 EPAC/ml	310000		
1055	7-29	2 Ounces	Finley B (37*)		Not Found		<2500 EPAC/ml	240000		

Analyzed By:	Holly Braswell				
Plating Date:	07/30/13	Time: 08:20			
Temperature w	2.9 °C				
SSF: 4160					
Comment:					

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 1	
Air Density: 2 /15 min	Diluent and NB:	0/-
Incubation Temperature:	32.1 °C	
Inhibitor Test Used:	Delvo P5	
Inhibitor Positive Control:	Purple	
Inhibitor Negative Control:	Yellow	