

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 07/31/12      **Time:** 13:00      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 34 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 07/31/12      **Time:** 14:40  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES080112-0135**

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
1054	8-21	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1055	8-21	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1056	8-21	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1057	8-17	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1058	7-27	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1059	7-31	2 Ounces	In Plant Raw (37°F)		Not Found		8500 PAC/ml			
1060	7-30	2 Ounces	Finley A (3.1°C)		Not Found		22000 PAC/ml	420000		
1061	7-30	2 Ounces	Finley B (4°C)		Not Found		<2500 EPAC/ml	390000		

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 08/01/12      **Time:** 09:00

**Temperature when Analyzed:** 1.0 °C

**SSF:** 4070

**Comment:** 2% Sample listed on submission form not received in lab. (SB)

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 7 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow