

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/10/15    **Time:** 09:45    **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:** 08/10/15    **Time:** 12:55  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group:** ES081015-0040

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
1331	8-25	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1332	8-28	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	410 PAC/ml			
1333	8-28	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1334	8-28	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1335	8-25	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1336	8-7	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1337	8-21	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	260 PAC/ml			
1338	8-10	2 Ounces	In Plant Raw (36 F)		Not Found		<2500 EPAC/ml			
1339	8-10	2 Ounces	Finley A (3* C)		Not Found		<2500 EPAC/ml	150000		
1340	8-10	2 Ounces	Finley B (3* C)		Not Found		<2500 EPAC/ml	140000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 08/11/15    **Time:** 08:15

**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