

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/11/2009 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 38 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 08/11/2009 **Time:** 14:50
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES081209-0055

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
1139	9-01	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1140	9-01	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1141	9-01	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1142	8-28	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1143	8-28	2 Ounces	Past. Cream (43°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1144	8-11	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	290000		
1145	8-11	2 Ounces	In Plant Raw (39°F)		Not Found		<250 EPAC/ml			

CONTROLS:

Analyzed by: Joy Hayes
Plating Date: 08/12/2009 **Time:** 09:15
Temperature when analyzed: 2.0 °C
SSF: 4070

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