

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/17/2010 **Time:** 11:45 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 08/17/2010 **Time:** 12:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES081710-0161

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
1170	9-7	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1171	9-7	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1172	9-7	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1173	9-3	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1174	8-17	2 Ounces	Past Cream (40°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1175	8-17	2 Ounces	In Plant Raw (37°F)		Not Found		2700 PAC/ml			
1176	8-17	2 Ounces	Finley A (3°C)		Not Found		2800 PAC/ml	390000		
1177	8-17	2 Ounces	Finley B (3°C)		Not Found		3800 PAC/ml	350000		
1178	8-17	2 Ounces	Vet School (3°C)		Not Found		<2500 EPAC/ml	200000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 08/18/2010 **Time:** 08:35
Temperature when analyzed: 2.0 °C
SSF: 4030

PAC: 1 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 1 / -

Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley