Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 40 °F Size: Half Pint Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES081914-0165

	SAMPLE IN	NFORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINE		AINERS
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1256	9-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1257	9-4	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1258	9-9	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1259	9-4	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1260	9-9	Half Pint	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1261	9-4	14 Ounces	Power Pack Choc. Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1262	8-19	2 Ounces	Pasteurized Cream 37F	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1263	8-19	2 Ounces	In Plant Raw (36F)		Not Found		3500 PAC/ml			
1264	8-19	2 Ounces	Finley A (3.0C)		Not Found		<2500 EPAC/ml	270000		
1265	8-19	2 Ounces	Finley B (3.1C)		Not Found		<2500 EPAC/ml	220000		

SSF: 4070 CONTROLS:

Analyzed By: Denise Richardson

PAC: 0 Equip: 0

Air Density: 0 /15 min Diluent and

Analyzed By: Denise Richardson

Air Density: 0 /15 min

Diluent and NB: 0 /
Plating Date: 08/20/14

Time: 09:00

Temperature when Analyzed: 3.0 °C Incubation Temperature: 32.0 °C Inhibitor Test Used: Delvo P5

Approved By:

Comment: Amended Copy: DMSCC's recounted and reported by certified analyst Inhibitor Positive Control: Purple

01/16/15.

Susan Beasley

Translately

Inhibitor Negative Control: Yellow

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