

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 08/23/2011 Time: 12:40 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: 08/23/2011 Time: 14:10
 Temperature: Raw: 1.0 °C Processed: 1.0 °C
 Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES082311-0158

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
1278	9-13	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1279	9-13	Half Pint	Low Fat 1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1280	9-13	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1281	9-9	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1282	8-19	2 Ounces	Pasteurized Cream (42°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1283	8-22	2 Ounces	In Plant Raw (38°F)		Not Found		11000 PAC/ml			
1284	8-22	2 Ounces	Finley B (3°C)		Not Found		<2500 EPAC/ml	230000		
1285	8-22	2 Ounces	Vet School (3°C)		Not Found		<2500 EPAC/ml	73000		

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 08/24/2011 Time: 08:40
 Temperature when analyzed: 2.0 °C
 SSF: 4050

PAC: 0 Equip: 0
 Air Density: 3 /15 min Diluent and NB: 0/-

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

Approved By: Susan Beasley