RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	08/26/13	Time:	13:30	Collector:	Ken Syk	es	
Tempera	ature Controls:	Raw:	37 °F	Processed:	35 °F	Size:	Half Pint
Process	or/Distributor:	NCSU	DAIRY PI	_ANT		ID#:	37-50

Sample Receipt:

Date: 08/26/13	Time: 14:30	
Temperature:	Raw: 0.5 °C	Processed: 1.0 °C
Received by:	Darneice Lyons	

Environmental Microbiology

Sample Group: ES082613-0037

SAMPLE INFORMATION			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
1176	9-10	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1177	9-13	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1178	9-6	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1179	9-13	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1180	9-13	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1181	8-23	2 Ounces	Past Cream (37F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1182	8-26	2 Ounces	In Plant Raw (37F)		Not Found		22000 PAC/ml			
1183	8-26	2 Ounces	Finley A (3.3C)		Not Found		11000 PAC/ml	310000		
1184	8-26	2 Ounces	Finley B (3.5C)		Not Found		3600 PAC/ml	290000		
1185	8-26	2 Ounces	Vet School (3.3C)		Not Found		9700 PAC/ml	340000		

Analyzed By:	Susan Beasley					
Plating Date:	08/27/13	Time: 09:15				
Temperature v	3.0 °C					
SSF: 4160						
Comment						

Comment:

Approved By: Susan Beasley

Freakbaaley

CONTROLS:

PAC: 0		Equip: 0		
Air Density:	0 /15 min	Diluent and NB:	0/-	
Incubation Ter	nperature:	32.0 °C		
Inhibitor Test	Used:	Delvo P5		
Inhibitor Posit	ive Control:	Purple		
Inhibitor Nega	tive Control:	Yellow		