

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 08/28/12    **Time:** 12:40    **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:** 08/28/12    **Time:** 14:30  
**Temperature:**    **Raw:** 0.5 °C    **Processed:** 0.5 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES082812-0127**

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
1214	9-18	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1215	9-18	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1216	9-18	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1217	9-14	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1218	8-24	2 Ounces	Past. Cream (38*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1219		2 Ounces	In Plant Raw (37°F)		Not Found		<2500 EPAC/ml			
1220	8-27	2 Ounces	Finley A (3.3°C)		Not Found		94000 PAC/ml	350000		
1221	8-27	2 Ounces	Finley B (3.2°C)		Not Found		<2500 EPAC/ml	360000		

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 08/29/12    **Time:** 08:30

**Temperature when Analyzed:** 2.5 °C

**SSF:** 4070

**Comment:**

**Approved By:** Susan Beasley

**PAC:** 0

**Equip:** 0

**Air Density:** 2 /15 min

**Diluent and NB:** 0 / -

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow