RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date:	09/12/17	Time:	11:30	Collector:	Gir	nger V	Vilborn	
Tempera	ature Controls:	Raw:	°C	Processed:	2	°C	Size:	8 Ounces
Process	or/Distributor:	NCSU	DAIRY PI	_ANT			ID#:	37-050

Sample Receipt:

Date: 09/12/17	Time: 12:15		
Temperature:	Raw: °C	Processed:	2.0 °C
Received by:	Denise Richardson		

Environmental Microbiology

Sample Group: ES091217-0139

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
1620	9-29	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1621	9-29	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1622	9-26	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1623	9-29	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1624	9-15	8 Ounces	Chocolate Lowfat	Not Found	Not Found	<1 EHSCC/mL	19,000 PAC/ml			
1625	9-29	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1626		4 Ounces	Heavy cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

Analyzed By:	on			
Plating Date:	09/13/17	Time: 09:20		
Temperature w	2.4 °C			
Comment:				

Approved By: Susan Beasley

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CONTROLS:

PAC: 0	Equip: 0
Air Density: 0 /15 mi	n Diluent and NB: 0/-
Incubation Temperature	e: 32.0 °C
Inhibitor Test Used:	Delvo P5
Inhibitor Positive Contr	ol: Purple
Inhibitor Negative Cont	rol: Yellow