

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/15/15 **Time:** 09:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 09/15/15 **Time:** 01:20
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES091515-0179

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
1501	10-6	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1502	10-2	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1503	10-6	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1504	10-2	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1505	10-6	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1506	10-2	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1507	9-15	2 Ounces	Finley A (3.1C)		Not Found		<2500 EPAC/ml	160000		
1508	9-15	2 Ounces	Finley B (3.0C)		Not Found		<2500 EPAC/ml	110000		
1509	9-15	2 Ounces	In Plant Raw (3.9C)		Not Found		<2500 EPAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 09/16/15 **Time:** 08:45

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow