

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/20/2011 Time: 12:30 Collector: Ken Sykes
 Temperature Controls: Raw: 39 °F Processed: 37 °F Size: Half Pint
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 09/20/2011 Time: 13:50
 Temperature: Raw: 0.5 °C Processed: 1.0 °C
 Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES092111-0002

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
1355	10-11	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1356	10-11	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1357	10-11	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1358	10-7	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1359	10-7	2 Ounces	Past. Cream (43*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1360	9-19	2 Ounces	In Plant Raw (39*)		Not Found		4400 PAC/ml		
1361	9-19	2 Ounces	Finley A (3°C)		Not Found		5300 PAC/ml	290000	
1362	9-19	2 Ounces	Finlay B (3°C)		Not Found		4800 PAC/ml	270000	
1363	9-19	2 Ounces	Vet School (3°C)		Not Found		3100 PAC/ml	310000	

CONTROLS:

Analyzed by: Joy Hayes
 Plating Date: 09/21/2011 Time: 09:00
 Temperature when analyzed: 2.0 °C
 SSF: 4070

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