Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 37 °F Processed: 35 °F Size: Half Pint Temperature: Raw: 0.5 °C Processed: 0.5 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES092210-0224

	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
1375	10-12	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1376	10-12	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1377	10-8	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1378	10-7	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1379	9-17	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<2500 EPAC/g			
1380	9-20	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
1381	9-20	2 Ounces	Finley A		Not Found		<2500 EPAC/ml	150000		
1382	9-20	2 Ounces	Finley B		Not Found		2800 PAC/ml	220000		
1383	9-20	2 Ounces	Vet School		Not Found		<2500 EPAC/ml	270000		

CONTROLS:

Analyzed by: Joy Hayes PAC: 0 Equip: 0

Plating Date: 09/22/2010 **Time:** 09:00 **Air Density:** 1 /15 min **Diluent and NB:** 0/-

Temperature when analyzed: 2.0 °C

SSF: 4070 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley Susan Beasley Inhibitor Negative Control: Yellow