

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 09/25/12      **Time:** 13:10      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 37 °F      **Processed:** 37 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 09/25/12      **Time:** 14:20  
**Temperature:**      **Raw:** 0.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES092512-0150**

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
1354	10-16	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1355	10-16	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1356	10-16	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1357	10-12	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1358	9-25	2 Ounces	Pasteurized Cream (37*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1359	9-24	2 Ounces	In Plant Raw (39°F)		Not Found		<2500 EPAC/ml			
1360	9-24	2 Ounces	Finley A (3.3°C)		Not Found		<2500 EPAC/ml	220000		
1361	9-24	2 Ounces	Finley B (3.8°C)		Not Found		<2500 EPAC/ml	200000		

**CONTROLS:**

**Analyzed By:** Susan Beasley

**Plating Date:** 09/26/12      **Time:** 09:00

**Temperature when Analyzed:** 2.5 °C

**SSF:** 4070

**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