

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/27/16 Time: 10:30 Collector: Ginger Wilborn
 Temperature Controls: Raw: 37 °F Processed: 36 °F Size: 8 Ounces
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-050

Sample Receipt:

Date: 09/27/16 Time: 11:00
 Temperature: Raw: 5.0 °C Processed: 3.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092716-0129

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
1674	10/18	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1675	10/18	8 Ounces	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1676	10/14	8 Ounces	Chocolate Lowfat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1677	10/14	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1678	10/18	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1679		100 mL	Farm Raw Finley A		Not Found		5400 PAC/ml	180000		
1680		100 mL	In-Plant Raw		Not Found		21000 PAC/ml			

SSF: 4100

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 09-28-16 Time: 08:30

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow