

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/28/15 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** °C **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 09/28/15 **Time:** 02:00
Temperature: **Raw:** °C **Processed:** 0.5 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES092815-0030

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
1645	9-25	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 09/29/15 **Time:** 09:45

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