

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 09/30/14 Time: 13:50 Collector: Kenneth Sykes  
 Temperature Controls: Raw: 37 °F Processed: 36 °F Size: Half Pint  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

## Sample Receipt:

Date: 09/30/14 Time: 14:30  
 Temperature: Raw: 1.0 °C Processed: 1.5 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES100114-0107

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
1430	10-17	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1431	10-16	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1432	10-17	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1433	10-16	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1434	10-17	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1435	10-3	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	50000 EPAC/ml			
1436	9-26	2 Ounces	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1437	9-29	2 Ounces	In Plant Raw 37		Not Found		22000 PAC/ml			
1438	9-29	2 Ounces	Finley A 3°C		Not Found		21000 PAC/ml	320000		
1439	9-29	2 Ounces	Finley B 3°C		Not Found		57000 PAC/ml	400000		

SSF: 4070

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 10/01/14 Time: 09:10

Temperature when Analyzed: 3.0 °C

Comment: Amended Copy: DMSCC's recounted and reported by certified analyst  
 01/16/15.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow