

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/30/13 **Time:** 13:45 **Collector:** K. Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 09/30/13 **Time:** 14:35
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES100213-0147

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
1382	10-15	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1383	10-18	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1384	10-18	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1385	10-18	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1386	10-8	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1387	9-27	2 Ounces	Past Cream (39 F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1388	9-30	2 Ounces	In Plant Raw (37 F)		Not Found		13000 PAC/ml			
1389	9-30	2 Ounces	Finley B (3.4 C)		Not Found		8500 PAC/ml	170000		
1390	9-30	2 Ounces	Vet School (3.5 C)		Not Found		<2500 EPAC/ml	160000		

CONTROLS:

Plating Date: 10/01/13 **Time:** 10:50

Temperature when Analyzed: 2.5 °C

SSF: 4070

Comment: Plating Test by Cindy Price.

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 1 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.8 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow