

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/12/2010 **Time:** 12:15 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 37 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 10/12/2010 **Time:** 13:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES101210-0178

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
1517	11-2	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1518	11-2	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1519	11-2	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1520	10-29	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1521	10-29	2 Ounces	Past. Cream (42°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1522	10-11	2 Ounces	In Plant Raw (38°F)		Not Found		8600 PAC/ml			
1523	10-11	2 Ounces	Finley A (0.4°C)		Not Found		<2500 EPAC/ml	180000		
1524	10-11	2 Ounces	Finley B (3.1°C)		Not Found		<2500 EPAC/ml	190000		
1525	10-11	2 Ounces	Vet School (3.8°C)		Not Found		<2500 EPAC/ml	200000		

CONTROLS:

Analyzed by: Susan Beasley
Plating Date: 10/13/2010 **Time:** 09:00
Temperature when analyzed: 2.0 °C
SSF: 4070

Approved By: Joy Hayes

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