

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/11/2011 **Time:** 12:30 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 39 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 10/11/2011 **Time:** 14:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Joy Hayes

Environmental Microbiology

Sample Group: ES101211-0090

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
1484	11-1	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1485	11-1	Half Pint	Low Fat 1 %	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1486	10-25	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1487	10-28	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1488	10-7	2 Ounces	Pasteurized Cream (42*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1489	10-10	2 Ounces	In Plant Raw (39*)		Not Found		<2500 EPAC/ml			
1490	10-10	2 Ounces	Finley A (37*)		Not Found		<2500 EPAC/ml	89000		
1491	10-10	2 Ounces	Finley B (37*)		Not Found		<2500 EPAC/ml	230000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 10/12/2011 **Time:** 09:10
Temperature when analyzed: 2.0 °C
SSF: 4030

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

Approved By: Susan Beasley