

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/20/15 **Time:** 10:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 37 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 10/20/15 **Time:** 14:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES102015-0112

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
1752	11-10	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1753	11-6	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1754	11-10	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1755	11-6	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1756	11-10	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1757	10-30	Pint	Power Pack Choc.	Not Found	Not Found	<1 EHSCC/mL	1600 PAC/ml			
1758	10-20	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1759	10-20	2 Ounces	In Plant Raw (40)		Not Found		<2500 EPAC/ml			
1760	10-20	2 Ounces	Finley A (3.2 C)		Not Found		<2500 EPAC/ml	170000		
1761	10-20	2 Ounces	Finley B (3.0 C)		Not Found		<2500 EPAC/ml	180000		

SSF: 4050

Analyzed By: Denise Richardson

Plating Date: 10/21/15 **Time:** 08:40

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

CONTROLS:

PAC: 1 **Equip:** 0
Air Density: 0 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow