

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/21/14 **Time:** 09:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 36 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 10/21/14 **Time:** 10:40
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES102114-0150

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
1603	11-11	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1604	11-7	Half Pint	Chocolate NonFat	Not Found	Not Found	<1 EHSCC/mL	290 PAC/ml			
1605	11-11	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1606	11-7	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1607	11-11	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1608	11-7	Half Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1609	10-17	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1610	10-20	2 Ounces	In Plant Raw 37		Not Found		5500 PAC/ml			
1611	10-20	2 Ounces	Finley A (3°C)		Not Found		3400 PAC/ml	310000		
1612	10-20	2 Ounces	Finley B		Not Found		160000 PAC/ml	360000		

SSF: 4070

CONTROLS:

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

Analyzed By: Susan Beasley
Plating Date: 10/21/14 **Time:** 12:00
Temperature when Analyzed: 3.0 °C

Comment:

Approved By: Susan Beasley