

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/23/12 **Time:** 12:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 10/23/12 **Time:** 13:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES102312-0136

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
1530	11-13	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1531	11-13	Half Pint	Lowfat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1532	11-13	Half Pint	Homo (Whole)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1533	11-9	Half Pint	Chocolate (Skim)	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1534	11-2	Half Pint	Chocolate (Low Fat)	Not Found	Not Found	<1 EHSCC/mL	780 PAC/ml			
1535	10-19	4 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1536	10-22	4 Ounces	In Plant Raw (37*)		Not Found		17000 PAC/ml			
1537	10-23	4 Ounces	Finley B (3.2°C)		Not Found		9000 PAC/ml	370000		

CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 10/24/12 **Time:** 08:50

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.5 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow