

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Sample Receipt:**

**Date:** 10/25/16    **Time:** 11:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 35 °F    **Processed:** 4.1 °C    **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT    **ID#:** 37-050

**Date:** 10/25/16    **Time:** 12:08  
**Temperature:**    **Raw:** 3.0 °C    **Processed:** 3.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES102516-0171**

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
1848	11-15	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1849	11-11	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1850	11-15	8 Ounces	1% Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1851	11-4	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	4600 PAC/ml			
1852	11-15	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1853	11-11	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1854		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1855		4 Ounces	Finley A Raw		Not Found		<2500 EPAC/ml	330000		
1856		4 Ounces	Finley B Raw		Not Found		<2500 EPAC/ml	350000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Darneice Owens

**PAC:** 0

**Equip:** 0

**Plating Date:** 10/25/16    **Time:** 13:00

**Air Density:** 0 /15 min

**Diluent and NB:** 0/-

**Temperature when Analyzed:** 3.0 °C

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Comment:**

**Inhibitor Positive Control:** Purple

**Approved By:** Susan Beasley



**Inhibitor Negative Control:** Yellow