## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 33 °F Size: Half Pint Temperature: Raw: 0.5 °C Processed: 0.0 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Darneice Lyons

Environmental Microbiology Sample Group: ES103013-0130

	SAMPLE IN	IFORMATIO	ON	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1559	11-12	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1560	11-15	Half Pint	Chocolate Fat Free	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1561	11-15	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1562	11-15	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1563	11-19	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1564	10-29	2 Ounces	Past. Cream (38F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1565	10-28	2 Ounces	In Plant Raw (38F)		Not Found		6200 PAC/ml			
1566	10-29	2 Ounces	Finley B (38F)		Not Found		3100 PAC/ml	190000		

CONTROLS:

Analyzed By: Darneice Lyons PAC: 0 Equip: 1

 Plating Date:
 10/30/13
 Time:
 08:50
 Air Density:
 0 /15 min
 Diluent and NB:
 0/

Temperature when Analyzed: 2.5 °C

SSF: 4070

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Turn Caraly

Inhibitor Negative Control: Yellow