## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 34 °F Size: Half Pint Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50 Received by: Joy Hayes

Environmental Microbiology Sample Group: ES110209-0043

## SAMPLE INFORMATION **RAW AND PROCESSED DAIRY PRODUCTS CONTAINERS** Residual Petrifilm Coliform Petrifilm Aerobic Lab Code Phos Inhibitor Count DMSCC **PRBC PRCC** No. Date Size Description Count Half Pint <1 EPCC/ml 1554 11-17 Skim Not Found Not Found <250 EPAC/ml 11-17 Half Pint Low Fat Not Found Not Found <1 EPCC/ml <250 EPAC/ml 1555 1556 11-17 Half Pint Homo Not Found Not Found <1 EPCC/ml <250 EPAC/ml <1 EHSCC/mL <250 EPAC/ml 1557 11-13 Half Pint Chocolate Not Found Not Found 1558 11-13 2 Ounces Past Cream (34\* F) Not Found Not Found <1 EHSCC/g <250 EPAC/g 1559 10-26 2 Ounces In Plant Raw (37\* F) Not Found 180000 PAC/ml 1560 10-27 2 Ounces Finley B (2\*C) Not Found 2700 PAC/ml 260000 <2500 EPAC/ml 120000 10-27 Vet School (3\*C) Not Found 1561 2 Ounces

CONTROLS:

Analyzed by: Darneice Lyons PAC: 0 Equip: 0

**Plating Date:** 10/28/2009 **Time:** 09:30 **Air Density:** 1 /15 min **Diluent and NB:** 0/-

Temperature when analyzed: 2.0 °C

SSF: 4070 Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5

Approved By: Susan Beasley Inhibitor Positive Control: Yellow