

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/03/15 **Time:** 09:30 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 36 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 11/03/15 **Time:** 14:00
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110415-0076

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
1856	11-24	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1857	11-20	Half Pint	Skim Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1858	11-24	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1859	11-20	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	270 PAC/ml			
1860	11-24	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1861	11-3	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1862	11-3	2 Ounces	In Plant Raw (36*)		Not Found		150000 PAC/ml			
1863	11-3	2 Ounces	Finley A (3.1 C)		Not Found		<2500 EPAC/ml	180000		
1864	11-3	2 Ounces	Finley B (3.4 C)		Not Found		93000 PAC/ml	250000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11-04-15 **Time:** 08:00

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow