

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 11/14/2011 Time: 13:30 Collector: K. Sykes  
 Temperature Controls: Raw: 34 °F Processed: 34 °F Size: Half Pint  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

## Sample Receipt:

Date: 11/14/2011 Time: 15:10  
 Temperature: Raw: 0.5 °C Processed: 0.5 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES111511-0097

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
1654	11-29	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1655	12-2	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1656	11-29	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1657	12-2	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1658	12-2	4 Ounces	Pasteurized Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1659	11-14	4 Ounces	In Plant Raw (39°F)		Not Found		11000 PAC/ml			
1660	11-14	2 Ounces	Finley A (33°F)		Not Found		80000 PAC/ml	280000		
1661	11-14	2 Ounces	Finley B (33°F)		Not Found		24000 PAC/ml	240000		

## CONTROLS:

Analyzed by: Joy Hayes  
 Plating Date: 11/15/2011 Time: 08:30  
 Temperature when analyzed: 2.0 °C  
 SSF: 4050

PAC: 0 Equip: 0  
 Air Density: 2 /15 min Diluent and NB: 0/-

Incubation temperature: 32.0 °C  
 Inhibitor test used: Delvo P5  
 Inhibitor Positive Control: Purple  
 Inhibitor Negative Control: Yellow

Approved By: Susan Beasley