

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/16/2010 **Time:** 12:40 **Collector:** K. Sykes
Temperature Controls: **Raw:** 34 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 11/16/2010 **Time:** 13:45
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES111610-0199

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
1641	12-7	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1642	12-7	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1643	12-7	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	340 PAC/ml			
1644	12-2	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1645	11-12	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1646	11-15	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
1647	11-16	2 Ounces	Finley A (1.2°C)		Not Found		11000 PAC/ml	230000		
1648	11-16	2 Ounces	Finley B (3.2°C)		Not Found		11000 PAC/ml	200000		
1649	11-16	2 Ounces	Vet School (2°C)		Not Found		<2500 EPAC/ml	170000		

CONTROLS:

Analyzed by: Valerie Yager

Plating Date: 11/17/2010 **Time:** 08:45

Temperature when analyzed: 2.0 °C

SSF: 4050

Approved By: Susan Beasley

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