

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/24/14 **Time:** 10:45 **Collector:** Kenneth Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 38 °F **Size:** Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 11/24/14 **Time:** 11:50
Temperature: **Raw:** 0.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES112414-0040

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
1800	12-9	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1801	12-5	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	630 PAC/ml			
1802	12-12	Half Pint	Low Fat (1%)	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1803	12-12	Half Pint	Low Fat Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1804	12-9	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1805	12-5	Pint	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1806	11-21	2 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1807	12-3	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1808	11-24	2 Ounces	In Plant Raw (37°F)		Not Found		3900 PAC/ml			
1809	11-24	2 Ounces	Finley A (2.9°C)		Not Found		<2500 EPAC/ml	220000		
1810	11-24	2 Ounces	Finley B (3.1°C)		Not Found		<2500 EPAC/ml	280000		

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/24/14 **Time:** 12:45

Temperature when Analyzed: 1.0 °C

Comment: Amended Copy: DMSCC's recounted and reported by certified analyst 01/16/15.

Approved By: Susan Beasley

PAC: 0

Air Density: 1 /15 min

Incubation Temperature:

Inhibitor Test Used:

Inhibitor Positive Control:

Inhibitor Negative Control:

Equip: 0

Diluent and NB: 0/-

32.0 °C

Delvo P5

Purple

Yellow