

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/27/12 **Time:** 14:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 37 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-

Sample Receipt:

Date: 11/27/12 **Time:** 15:10
Temperature: **Raw:** 0.5 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES112812-0114

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
1675	12-18	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1676	12-12	Half Pint	Chocolate NonFat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1677	12-18	Half Pint	1% Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1678	12-12	Half Pint	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	470 PAC/ml			
1679	12-18	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1680	11-27	2 Ounces	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1681	11-26	2 Ounces	In Plant Raw		Not Found		<2500 EPAC/ml			
1682	11-26	2 Ounces	Finley A (3.1°C)		Not Found		<2500 EPAC/ml	210000		
1683	11-26	2 Ounces	Finley B (3.3°C)		Not Found		<2500 EPAC/ml	270000		

CONTROLS:

Analyzed By: Susan Beasley

Plating Date: 11/28/12 **Time:** 09:05

Temperature when Analyzed: 2.5 °C

SSF: 4160

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 4 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow