

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/30/2009 **Time:** 13:00 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 36 °F **Processed:** 35 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 11/30/2009 **Time:** 14:20
Temperature: **Raw:** 0.0 °C **Processed:** 0.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES120109-0182

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
1725	12-15	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1726	12-16	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1727	12-15	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1728	12-15	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1729	11-25	2 Ounces	Past Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1730	12-9	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1731	11-30	2 Ounces	In Plant Raw (38°F)		Not Found		11000 PAC/ml			
1732	11-30	2 Ounces	Finley B (3°C)		Not Found		9400 PAC/ml	280000		
1733	11-30	2 Ounces	Vet School (3°C)		Not Found		<2500 EPAC/ml	90000		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 12/01/2009 **Time:** 09:30
Temperature when analyzed: 2.0 °C
SSF: 4070

Approved By: Susan Beasley

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation temperature: 32.0 °C
Inhibitor test used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow