

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 12/05/17    **Time:** 11:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 3.4 °C    **Processed:** 36 °F    **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT    **ID#:** 37-050

**Sample Receipt:**

**Date:** 12/05/17    **Time:** 10:30  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 1.8 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES120517-0132**

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
2234	12/26	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2235	12/22	8 Ounces	Chocolate Lowfat Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2236	12/12	14 Ounces	Power Pack Choc	Not Found	Not Found	<1 EHSCC/mL	78,000 EPAC/ml			
2237	12/20	Quart	Egg Nog	Not Found		<1 EHSCC/g	<25,000 EPAC/g			
2238	12/26	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2239	12/26	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2240	12/22	4 Ounces	Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2241		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	250,000		
2242		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	220,000		
2243		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 12/06/17    **Time:** 09:10

**Temperature when Analyzed:** 2.5 °C

**Comment:**

**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

**Approved By:** Susan Beasley