

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/08/15 Time: 11:00 Collector: Chuck Wood
 Temperature Controls: Raw: 36 °F Processed: 44 °F Size: 14 Ounces
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

Sample Receipt:

Date: 12/08/15 Time: 14:40
 Temperature: Raw: 3.0 °C Processed: 3.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120815-0093

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
2054	12-23-15	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
2055	12-29-15	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2056	12-16-15	14 Ounces	Lowfat Choc (Power Pack)	Not Found	Not Found	<1 EHSCC/mL	48000 EPAC/ml			
2057	12-29-15	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2058	12-29-15	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2059	12-25-15	8 Ounces	Choc. Milk 1%	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2060	12-25-15	8 Ounces	Choc. Milk Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
2061		200 mL	In-Plant Raw		Not Found		75000 PAC/ml			
2062		200 mL	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
2063		200 mL	Raw NCSU Farm Fin. A		Not Found		60000 PAC/ml	130000		
2064		200 mL	Raw NCSU Farm Fin B		Not Found		41000 PAC/ml	240000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 12/09/15 Time: 09:00

Temperature when Analyzed: 3.0 °C

Approved By: Susan Beasley

PAC: 0

Air Density: 0 /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