

Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

**Sample Collection:**

**Date:** 12/13/2011      **Time:** 12:20      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 36 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 12/13/2011      **Time:** 13:10  
**Temperature:**      **Raw:** 1.0 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES121411-0001**

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
1818	1-3	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1819	1-3	Half Pint	Low Fat 1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1820	12-23	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1821	12-30	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1822	12-9	2 Ounces	Past. Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1823	12-27	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1824	12-12	2 Ounces	In Plant Raw (38°F)		Not Found		50000 PAC/ml		
1825	12-12	2 Ounces	Finley A (4.2°C)		Not Found		7100 PAC/ml	280000	
1826	12-12	2 Ounces	Finley B (4.2°C)		Not Found		32000 PAC/ml	280000	

**CONTROLS:**

**Analyzed by:** Darneice Lyons  
**Plating Date:** 12/14/2011      **Time:** 09:30  
**Temperature when analyzed:** 2.0 °C  
**SSF:** 4070

**PAC:** 0      **Equip:** 0  
**Air Density:** 0 /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