

**Sample Submission and Reporting Form**

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

**Sample Collection:**

**Date:** 12/15/2009      **Time:** 12:10      **Collector:** Ken Sykes  
**Temperature Controls:**      **Raw:** 38 °F      **Processed:** 38 °F      **Size:** Half Pint  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-50

**Sample Receipt:**

**Date:** 12/15/2009      **Time:** 13:25  
**Temperature:**      **Raw:** 0.5 °C      **Processed:** 1.0 °C  
**Received by:** Darneice Lyons

**Environmental Microbiology**

**Sample Group: ES121509-0152**

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
1892	1-5	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1893	1-5	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1894	12-29	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1895	1-1	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1896	1-1	2 Ounces	Past Cream (40*)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		
1897	12-23	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1898	12-14	2 Ounces	In Plant Raw (38*)		Not Found		<2500 EPAC/ml		
1899	12-14	2 Ounces	Finley A (3°C)		Not Found		<2500 EPAC/ml	180000	
1900	12-14	2 Ounces	Finley B (3°C)		Not Found		<2500 EPAC/ml	120000	
1901	12-14	2 Ounces	Vet School (3°C)		Not Found		4400 PAC/ml	45000	

**CONTROLS:**

**Analyzed by:** Susan Beasley

**Plating Date:** 12/16/2009      **Time:** 09:45

**Temperature when analyzed:** 2.0 °C

**SSF:** 4070

**Approved By:** Susan Beasley

**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