

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 12/17/13 Time: 13:40 Collector: K. Sykes  
 Temperature Controls: Raw: 34 °F Processed: 34 °F Size: Half Pint  
 Processor/Distributor: NCSU DAIRY PLANT ID#: 37-50

## Sample Receipt:

Date: 12/17/13 Time: 15:15  
 Temperature: Raw: 0.5 °C Processed: 1.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES121813-0137

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
1873	1-7	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1874	1-3	Half Pint	Chocolate Non Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1875	1-7	Half Pint	Low Fat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1876	1-3	Half Pint	Chocolate Low Fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1877	1-7	Half Pint	Homo	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1878	1-2	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g			
1879	12-17	2 Ounces	Pasteurized Cream 38*	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1880	12-17	2 Ounces	In Plant Raw (39)		Not Found		7300 PAC/ml			
1881	12-17	2 Ounces	Finley A (3.1C)		Not Found		5000 PAC/ml	200000		
1882	12-17	2 Ounces	Finley B (3.4C)		Not Found		17000 PAC/ml	230000		

SSF: 4050

## CONTROLS:

Analyzed By: Darneice Lyons

Plating Date: 12/18/13 Time: 09:05

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

PAC: 0

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature: 31.8 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow