

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 12/20/2010 **Time:** 13:10 **Collector:** Ken Sykes
Temperature Controls: **Raw:** 38 °F **Processed:** 34 °F **Size:** Half Pint
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-50

Sample Receipt:

Date: 12/20/2010 **Time:** 14:00
Temperature: **Raw:** 1.0 °C **Processed:** 1.5 °C
Received by: Darneice Lyons

Environmental Microbiology

Sample Group: ES122010-0036

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
1915	1-4	Half Pint	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1916	1-7	Half Pint	1%	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml		
1917	1-4	Half Pint	Whole - Homo	Not Found	Not Found	<1 EPCC/ml	260 PAC/ml		
1918	1-7	Half Pint	Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml		
1919	1-4	Quart	Egg Nog	Not Found		<1 EHSCC/g	<250 EPAC/g		
1920	12-20	2 Ounces	Finley A (2°C)		Not Found		3100 PAC/ml	290000	
1921	12-20	2 Ounces	Finley B (2°C)		Not Found		2700 PAC/ml	160000	
1922	12-20	2 Ounces	In Plant Raw (38°F)		Not Found		<250 EPAC/ml		
1923	12-17	2 Ounces	Past Cream (44°F)	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g		

CONTROLS:

Analyzed by: Darneice Lyons
Plating Date: 12/21/2010 **Time:** 08:40
Temperature when analyzed: 2.0 °C
SSF: 4050

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