

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 01/16/18 **Time:** 10:45 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 37 °F **Processed:** 35 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Sample Receipt:

Date: 01/16/18 **Time:** 11:20
Temperature: **Raw:** 5.0 °C **Processed:** 5.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011618-0073

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
49	02/06	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
50	02/06	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
51	02/02	8 Ounces	Chocolate Lowfat Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
52	02/06	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
53	02/02	14 Ounces	Power Pack Choc	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
54		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
55		4 Ounces	In-plant Raw		Not Found		<2,500 EPAC/ml			
56		4 Ounces	Farm Raw - Finley A		Not Found		<2,500 EPAC/ml	160,000		

SSF: 4050

CONTROLS:

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

Analyzed By: Denise Richardson
Plating Date: 01/16/18 **Time:** 11:50
Temperature when Analyzed: 5.0 °C

Comment: Temperature control >4.5 C on receipt; Samples were received within 3 hours from collection.

Approved By: Susan Beasley

