

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 02/07/17 **Time:** 11:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 3.3 °C **Processed:** 39 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Date: 02/07/17 **Time:** 11:50
Temperature: **Raw:** 3.0 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020717-0147

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
219			4 Ounces	Raw Fin B		Not Found		<2500 EPAC/ml	230,000		
220			4 Ounces	In-plant Raw		Not Found		<2500 EPAC/ml			
221			8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
222			8 Ounces	Chocolate Low fat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
223			8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
224			8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
225			8 Ounces	Chocolate Skim Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
226			14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	<2500 EPAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 0

Plating Date: 02-08-17 **Time:** 07:50

Air Density: 1 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 2.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment:

Inhibitor Positive Control: Purple

Approved By: Susan Beasley

Inhibitor Negative Control: Yellow