

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 03/07/17 **Time:** 12:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** °C **Processed:** 37 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Date: 03/07/17 **Time:** 13:35
Temperature: **Raw:** °C **Processed:** 2.2 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES030717-0130

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
406			4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
407		3/28	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
408		3/28	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
409		3/24	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
410		3/24	8 Ounces	Chocolate Lowfat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
411		3/28	8 Ounces	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
412		3/24	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 03-08-17 **Time:** 07:35

Temperature when Analyzed: 2.5 °C

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow