

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/27/18    **Time:** 09:15    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 40 °F    **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT    **ID#:** 37-050

**Sample Receipt:**

**Date:** 03/27/18    **Time:** 10:00  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 2.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES032718-0120**

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
591	4/6	14 Ounces	Power-Pack Choc	Not Found	Not Found	<1 EHSCC/mL	<2,500 EPAC/ml			
592	4/13	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
593	4/17	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
594	4/17	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
595	4/13	8 Ounces	Chocolate Lowfat Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
596		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
597		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			
598		4 Ounces	Farm Raw - Fin B		Not Found		<2,500 EPAC/ml	120,000		

**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:** 03/27/18    **Time:** 11:10

**Temperature when Analyzed:** 2.0 °C

**Comment:**

**Approved By:** Susan Beasley

