

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 05/29/18    **Time:** 12:30    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 37 °F    **Processed:** 37 °F    **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT    **ID#:** 37-050

**Date:** 05/29/18    **Time:** 12:45  
**Temperature:**    **Raw:** 2.5 °C    **Processed:** 2.5 °C  
**Received by:** Darneice Owens

**Environmental Microbiology**

**Sample Group: ES052918-0022**

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
979	6/15	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
980	6/9	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
981	6/15	8 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
982	6/9	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
983	6/9	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
984		4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			
985		4 Ounces	Farm Raw Fin A		Not Found		<2,500 EPAC/ml	140,000		
986		4 Ounces	Farm Raw Fin B		Not Found		<2,500 EPAC/ml	140,000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**PAC:** 0

**Equip:** 0

**Plating Date:** 05/30/18    **Time:** 08:05

**Air Density:** 0 /15 min

**Diluent and NB:** 0/-

**Temperature when Analyzed:** 2.6 °C

**Incubation Temperature:** 32.0 °C

**Inhibitor Test Used:** Delvo P5

**Comment:**

**Inhibitor Positive Control:** Purple

**Inhibitor Negative Control:** Yellow

**Approved By:** Susan Beasley

