

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/13/17 **Time:** 10:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 39 °F **Processed:** 36 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Sample Receipt:

Date: 06/13/17 **Time:** 11:20
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061317-0129

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
1020	6/23	14 Ounces	Power Pack Chocolate	Not Found	Not Found	<1 EHSCC/mL	>200,000 EPAC/ml			
1021	6/30	8 Ounces	Chocolate Lowfat	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1022	6/30	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1023	7/4	8 Ounces	Lowfat	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1024	7/4	8 Ounces	Skim	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1025	7/4	8 Ounces	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1026		4 Ounces	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			
1027		4 Ounces	In Plant Raw		Not Found		7,100 PAC/ml			
1028		4 Ounces	Fin A Raw		Not Found		12,000 PAC/ml	300,000		
1029		4 Ounces	Fin B Raw		Not Found		2,700 PAC/ml	220,000		

SSF: 4100

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 1 /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: Darneice Owens

Plating Date: 06/14/17 **Time:** 07:35

Temperature when Analyzed: 2.5 °C

Comment:

Approved By: Susan Beasley

