

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/26/18 **Time:** 11:00 **Collector:** Ginger Willborn
Temperature Controls: **Raw:** 3.3 °C **Processed:** 36 °F **Size:** 8 Ounces
Processor/Distributor: NCSU DAIRY PLANT **ID#:** 37-050

Sample Receipt:

Date: 06/26/18 **Time:** 12:30
Temperature: **Raw:** 1.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES062618-0141

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
1204	7/17	8 Ounces	Lowfat Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1205	7/17	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<2,500 EPAC/ml			
1206	7/13	8 Ounces	Chocolate Lowfat Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1207	7/17	8 Ounces	Skim Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1208		4 Ounces	Farm Raw (Fin A)		Not Found		<2,500 EPAC/ml	190,000		
1209		4 Ounces	Farm Raw (Fin B)		Not Found		<2,500 EPAC/ml	140,000		

SSF: 4050

CONTROLS:

PAC: 0 **Equip:** 0
Air Density: 4 /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: 06/27/18 **Time:** 07:45

Temperature when Analyzed: 2.2 °C

Comment:

Approved By: Susan Beasley

