

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 11/07/16      **Time:** 08:00      **Collector:** Ginger Wilborn  
**Temperature Controls:**      **Raw:** 36 °F      **Processed:** 37 °F      **Size:** 8 Ounces  
**Processor/Distributor:** NCSU DAIRY PLANT      **ID#:** 37-050

**Date:** 11/07/16      **Time:** 11:45  
**Temperature:**      **Raw:** 2.0 °C      **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES110716-0066**

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
1936	11-22	8 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1937	11-25	8 Ounces	1% Lowfat milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1938	11-22	8 Ounces	Skim milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1939	11-18	14 Ounces	Power Pack	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1940	11-25	8 Ounces	1% Chocolate	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1941	11-25	8 Ounces	Chocolate Skim	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1942	11-7	100 mL	Raw Finley A		Not Found		<2500 EPAC/ml	180000		
1943	11-7	100 mL	Raw Finley B		Not Found		<2500 EPAC/ml	220000		
1944	11-7	100 mL	In Plant Raw		Not Found		<2500 EPAC/ml			
1945	11-25	100 mL	Heavy Cream	Not Found	Not Found	<1 EHSCC/g	<250 EPAC/g			

**SSF:** 4100

**CONTROLS:**

**Analyzed By:** Denise Richardson  
**Plating Date:** 11/08/16      **Time:** 09:00  
**Temperature when Analyzed:** 3.5 °C

**PAC:** 1      **Equip:** 0  
**Air Density:** 2 /15 min      **Diluent and NB:** 1/-  
**Incubation Temperature:** 32.0 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Comment:**

**Approved By:** Susan Beasley

