

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**Sample Collection:**

Date: 01/17/17 **Time:** 09:40 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 44 °F **Processed:** 40 °F **Size:** 6 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 01/17/17 **Time:** 11:00
Temperature: **Raw:** 2.0 °C **Processed:** 2.0 °C
Received by: Darneice Owens

Environmental Microbiology**Sample Group: ES011717-0050**

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
58	2/20	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
59	2/13	6 Ounces	Blueberry Yogurt	Not Found		>150 EHSCC/g				
60	2/20	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
61	2/13	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
62		4 Ounces	Raw		Not Found		160000 PAC/ml	100000		

SSF: 4050**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 01-18-17 **Time:** 08:25**Temperature when Analyzed:** 3.6 °C**PAC:** 0**Equip:** 0**Air Density:** 2 /15 min**Diluent and NB:** 0/-**Incubation Temperature:** 32.0 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Approved By:** Susan Beasley
