

## Sample Submission and Reporting Form

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

**Date:** 02/20/18 **Time:** 09:30 **Collector:** Ginger Wilborn  
**Temperature Controls:** **Raw:** 42 °F **Processed:** 32 °F **Size:** 6 Ounces  
**Processor/Distributor:** Carolina Farmhouse Creamery **ID#:** 37-171

**Sample Receipt:**

**Date:** 02/20/18 **Time:** 12:00  
**Temperature:** **Raw:** 1.0 °C **Processed:** 1.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology****Sample Group:** ES022118-0132

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
304	3-13	12 Ounces	Vanilla Smoothie	Not Found		<1 EHSCC/g				
305	3-13	12 Ounces	Orange Cranberry Smoothie	Not Found		<1 EHSCC/g				
306	3-11	12 Ounces	Lemon Kefir	Not Found		<1 EHSCC/g				
307	3-11	12 Ounces	Strawberry Kefir	Not Found		<1 EHSCC/g				
308	3-27	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
309	3-20	6 Ounces	Coconut Yogurt	Not Found		<1 EHSCC/g				
310		4 Ounces	Farm Raw		Not Found		6,300 PAC/ml	130,000		
311		4 Ounces	Plant Raw		Not Found		4,500 PAC/ml			

**SSF:** 4070**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 02/20/18**Time:** 13:30**Temperature when Analyzed:** 1.0 °C**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**Approved By:** Susan Beasley