

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 04/24/18 Time: 09:30 Collector: Ginger Wilborn  
 Temperature Controls: Raw: 42 °F Processed: 35 °F Size: 16 Ounces  
 Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171

## Sample Receipt:

Date: 04/24/18 Time: 11:15  
 Temperature: Raw: 1.1 °C Processed: 1.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES042418-0101

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
809	5/14	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
810	5/9	12 Ounces	Strawberry Kefir	Not Found		<1 EHSCC/g				
811	5/9	12 Ounces	Lemon Kefir	Not Found		<1 EHSCC/g				
812	5/29	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
813	5/8	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
814		4 Ounces	Farm Raw		Not Found		460,000 EPAC/ml	1,100,000		
815		4 Ounces	Plant Raw		Not Found		540,000 EPAC/ml			

SSF: 4050

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 04/25/18 Time: 08:30

Temperature when Analyzed: 2.5 °C

Comment:

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

Approved By: Susan Beasley