

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 04/25/16 Time: 10:30 Collector: Chuck Wood
 Temperature Controls: Raw: 38 °F Processed: 42.0°F Size: Quart
 Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171

Sample Receipt:

Date: 04/26/16 Time: 16:25
 Temperature: Raw: 2.5 °C Processed: 2.0 °C
 Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES042516-0041

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
707	5-14-16	Quart	Plain Yogurt	Not Found		12 HSCC/g				
708	5-9-16	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
709		100 mL	In Plant Raw		Not Found		120000 PAC/ml	1400000		

SSF: 4070

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 04/26/16 Time: 08:15

Temperature when Analyzed: 2.5 °C

Approved By: Susan Beasley



PAC: 2

Equip: 1

Air Density: 0 /15 min

Diluent and NB: 2 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow