

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 05/17/16      **Time:** 13:00      **Collector:** Chuck Wood  
**Temperature Controls:**      **Raw:** 1.8 °C      **Processed:** 36 °F      **Size:** 16 Ounces  
**Processor/Distributor:** Carolina Farmhouse Creamery      **ID#:** 37-171

**Sample Receipt:**

**Date:** 05/17/16      **Time:** 16:00  
**Temperature:**      **Raw:** 2.5 °C      **Processed:** 3.8 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES051716-0100**

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
823	6-10-16	16 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
824	6-13-16	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
825	6-9-16	6 Ounces	Coconut Yogurt	Not Found		<1 EHSCC/g				
826	6-13-16	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
827	6-13-16	6 Ounces	Vanana Yogurt	Not Found		<1 EHSCC/g				
828	6-8-16	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				
829	6-8-16	6 Ounces	Strawberry Yogurt	Not Found		1 HSCC/g				
830		100 mL	In-plant Raw Cow Milk		Not Found		12000 PAC/ml	380000		

**SSF:** 4050

**CONTROLS:**

**Analyzed By:** Denise Richardson

**Plating Date:** 05/18/16      **Time:** 09:10

**Temperature when Analyzed:** 3.0 °C

**Approved By:** Susan Beasley

**PAC:** 2

**Air Density:** 0 /15 min

**Incubation Temperature:**

**Inhibitor Test Used:**

**Inhibitor Positive Control:**

**Inhibitor Negative Control:**

**Equip:** 0

**Diluent and NB:** 2 / -

32.0 °C

Delvo P5

Purple

Yellow