

## Sample Submission and Reporting Form

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

**Date:** 06/21/16 **Time:** 11:45 **Collector:** Chuck Wood  
**Temperature Controls:** **Raw:** °C **Processed:** 33 °F **Size:** 16 Ounces  
**Processor/Distributor:** Carolina Farmhouse Creamery **ID#:** 37-171

**Sample Receipt:**

**Date:** 06/21/16 **Time:** 15:15  
**Temperature:** **Raw:** °C **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology****Sample Group: ES062116-0110**

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
1077	7-19-16	16 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
1078	7-12-16	6 Ounces	Vanana Yogurt	Not Found		<1 EHSCC/g				
1079	7-12-16	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
1080	7-12-16	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				
1081	7-12-16	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
1082	7-12-16	6 Ounces	Coconut Yogurt	Not Found		<1 EHSCC/g				

**CONTROLS:****Analyzed By:** Denise Richardson**Plating Date:** 06/22/16 **Time:** 09:08**Temperature when Analyzed:** 2.5 °C**Comment:****Approved By:** Susan Beasley

**PAC:** 0**Air Density:** 0 /15 min**Incubation Temperature:****Equip:** 0**Diluent and NB:** 0 / -

32.0 °C