

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/26/18 Time: 09:45 Collector: Ginger Wilborn
 Temperature Controls: Raw: °C Processed: 33 °F Size: 16 Ounces
 Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171

Sample Receipt:

Date: 06/26/18 Time: 12:30
 Temperature: Raw: °C Processed: 1.0 °C
 Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES062618-0156

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
1212	7/30	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
1213	7/23	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
1214	7/11	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1215	7/23	12 Ounces	Orange Cranberry Smoothie	Not Found		<1 EHSCC/g				
1216	7/23	12 Ounces	Verry Berry Smoothie	Not Found		<1 EHSCC/g				
1217	7/23	12 Ounces	Strawberry Banana Smoothie	Not Found		<1 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/27/18 Time: 08:15

Temperature when Analyzed: 2.2 °C

PAC: 0

Air Density: 4 /15 min

Equip: 0

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

