

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 07/26/16 **Time:** 09:00 **Collector:** Chuck Wood
Temperature Controls: **Raw:** 45 °F **Processed:** 45 °F **Size:** 6 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 07/26/16 **Time:** 13:20
Temperature: **Raw:** 0.0 °C **Processed:** 0.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES072616-0158

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
1286	08/22/16	6 Ounces	Coconut Yogurt	Not Found		96 HSCC/g				
1287	08/25/16	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
1288	08/18/16	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
1289	08/18/16	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
1290	08/18/16	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
1291	08/17/16	6 Ounces	Vanana Yogurt	Not Found		<1 EHSCC/g				
1292	08/18/16	6 Ounces	Blueberry Yogurt	Not Found		63 HSCC/g				
1293		100 mL	Raw Milk		Not Found		400000 EPAC/ml	280000		

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 07-27-16 **Time:** 09:05

Temperature when Analyzed: 2.5 °C

Approved By: Susan Beasley

PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0/-

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow