

Sample Submission and Reporting Form

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

Date: 07/31/17 **Time:** 09:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 34 °F **Processed:** 34 °F **Size:** 16 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 07/31/17 **Time:** 10:40
Temperature: **Raw:** 3.5 °C **Processed:** 3.0 °C
Received by: Denise Richardson

Environmental Microbiology**Sample Group: ES073117-0035**

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
1349	8-29	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
1350	8-23	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
1351	8-17	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1352	8-20	12 Ounces	Plain Kefir	Not Found		<1 EHSCC/g				
1353	8-20	12 Ounces	Strawberry Kefir	Not Found		<1 EHSCC/g				
1354	8-21	12 Ounces	Vanilla Smoothie	Not Found		<1 EHSCC/g				
1355		4 Ounces	In-Plant Raw		Not Found		12,000 PAC/ml	200,000		

SSF: 4050**CONTROLS:****Analyzed By:** Denise Richardson**PAC:** 0**Equip:** 0**Air Density:** 0 /15 min**Diluent and NB:** 0/-**Plating Date:** 08-01-17 **Time:** 08:25**Incubation Temperature:** 32.1 °C**Inhibitor Test Used:** Delvo P5**Inhibitor Positive Control:** Purple**Inhibitor Negative Control:** Yellow**Temperature when Analyzed:** 2.0 °C**Approved By:** Susan Beasley
