

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 08/28/17 Time: 09:00 Collector: Ginger Wilborn  
 Temperature Controls: Raw: 45 °F Processed: 34 °F Size: 16 Ounces  
 Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171

## Sample Receipt:

Date: 08/28/17 Time: 11:55  
 Temperature: Raw: 2.5 °C Processed: 2.0 °C  
 Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES082817-0010

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
1505	9/10	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1506	9/10	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
1507	9/10	12 Ounces	Lemon Kefir	Not Found		<1 EHSCC/g				
1508	9/17	12 Ounces	Very Berry Smoothie	Not Found		<1 EHSCC/g				
1509	9/26	6 Ounces	Vanana Yogurt	Not Found		<1 EHSCC/g				
1510		4 Ounces	Raw (Farm)		Not Found		<2,500 EPAC/ml	300,000		

SSF: 4070

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 08/29/17 Time: 08:35

Temperature when Analyzed: 2.5 °C

Comment:

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

Approved By: Susan Beasley