

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 09/12/17 Time: 09:00 Collector: Ginger Wilborn  
 Temperature Controls: Raw: 45 °F Processed: 38 °F Size: 16 Ounces  
 Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171

## Sample Receipt:

Date: 09/12/17 Time: 12:15  
 Temperature: Raw: 5.5 °C Processed: 1.0 °C  
 Received by: Denise Richardson

## Environmental Microbiology

Sample Group: ES091217-0149

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
1611	10-8	12 Ounces	Blueberry Kefir	Not Found		<1 EHSCC/g				
1612	10-2	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	440 PAC/ml			
1613	10-8	12 Ounces	Vanilla Smoothie	Not Found		<1 EHSCC/g				
1614	10-2	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1615	10-8	12 Ounces	Plain Kefir	Not Found		<1 EHSCC/g				
1616	10-10	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
1617	10-3	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
1618		100 mL	Farm Raw		Not Analyze		N/A	N/A		
1619		100 mL	In Plant Raw		Not Analyze		N/A			

SSF: 4070

## CONTROLS:

PAC: 0 Equip: 0  
 Air Density: 0 /15 min Diluent and NB: 0/-  
 Incubation Temperature: 32.0 °C

Analyzed By: Denise Richardson

Plating Date: 091317 Time: 08:55

Temperature when Analyzed: 2.4 °C

Comment: Sample #1618 Farm Raw and sample #1619 In-plant Raw were not analyzed (N/A) because the raw temperature control exceeded 4.5°C on receipt and time of receipt was > 3 hours from collection.

Approved By: Susan Beasley