## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection: Sample Receipt:

**Date:** 09/25/17 **Time:** 10:00 **Collector:** Ginger Wilborn **Date:** 09/25/17 **Time:** 11:30

Temperature Controls: Raw: 45 °F Processed: °C Size: 4 Ounces Temperature: Raw: 2.0 °C Processed: °C

Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171 Received by: Denise Richardson

Environmental Microbiology Sample Group: ES092517-0040

	SAMPLE IN	FORMATIC	ON	RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1736		4 Ounces	Farm raw		Not Found		<2,500 EPAC/ml	150,000		
1737		4 Ounces	In-Plant raw		Not Found		<2,500 EPAC/ml			

SSF: 4050 CONTROLS:

PAC: 0 Equip: 0

Analyzed By: Darneice Owens Air Density: 0 /15 min Diluent and NB: 0/-

Temperature when Analyzed: 2.0 °C Inhibitor Test Used: 32.0 °C Delvo P5

Comment: Inhibitor Positive Control: Purple Inhibitor Negative Control: Yellow

Approved By: Susan Beasley Susan Bassley

Time: 08:30

**Plating Date:** 09/26/17