

## Sample Submission and Reporting Form

## RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

## Sample Collection:

Date: 11/08/16 Time: 09:00 Collector: Ginger Wilborn  
Temperature Controls: Raw: 44 °F Processed: 40 °F Size: 6 Ounces  
Processor/Distributor: Carolina Farmhouse Creamery ID#: 37-171

## Sample Receipt:

Date: 11/08/16 Time: 10:45  
Temperature: Raw: 1.0 °C Processed: 1.0 °C  
Received by: Susan Beasley

## Environmental Microbiology

Sample Group: ES110816-0105

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
1964	11/15	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				
1965		6 Ounces	Raw		Not Found		5900 PAC/ml			

## CONTROLS:

Analyzed By: Denise Richardson

Plating Date: 11/08/16 Time: 10:50

Temperature when Analyzed: 1.0 °C

Approved By: Susan Beasley



PAC: 1

Equip: 0

Air Density: 2 /15 min

Diluent and NB: 1 / -

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow