

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 01/16/18 **Time:** 09:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 34 °F **Processed:** 36 °F **Size:** Quart
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Date: 01/16/18 **Time:** 10:45
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES011618-0070

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
40	01/31	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
41	01/31	12 Ounces	Chocolate Milk	Not Found	Not Found	<1 EHSCC/mL	<250 EPAC/ml			
42	02/09	Quart	Lemon Kefir	Not Found		<1 EHSCC/g				
43	02/13	6 Ounces	Strawberry Yogurt	Not Found		38 HSCC/g				
44	02/13	6 Ounces	Coconut Yogurt	Not Found		3 HSCC/g				
45		4 Ounces	Farm Raw		Not Found		5,800 PAC/ml	600,000		
46		4 Ounces	In-plant Raw		Not Found		5,700 PAC/ml			

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 01/16/18 **Time:** 11:00
Temperature when Analyzed: 1.0 °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

