

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 02/07/17 **Time:** 09:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 45 °F **Processed:** 30 °F **Size:** 6 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 02/07/17 **Time:** 11:50
Temperature: **Raw:** 3.0 °C **Processed:** 3.5 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES020717-0146

| 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 |
| 216 | | | 4 Ounces | Raw | | Not Found | | <2500 EPAC/ml | 120,000 | | |
| 217 | | 3/13 | 6 Ounces | Plain Yoqurt | Not Found | | <1 EHSCC/g | | | | |
| 218 | | 3/6 | 6 Ounces | Blueberry Yogurt | Not Found | | <1 EHSCC/g | | | | |

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 0

Plating Date: 02-08-17 **Time:** 07:35

Air Density: 1 /15 min

Diluent and NB: 0/-

Temperature when Analyzed: 2.5 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Comment:

Inhibitor Positive Control: Purple

Approved By: Susan Beasley



Inhibitor Negative Control: Yellow