

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 03/27/18 **Time:** 08:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 40 °F **Processed:** 36 °F **Size:** 16 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 03/27/18 **Time:** 10:00
Temperature: **Raw:** 0.5 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES032718-0117

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
599	4/23	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
600	5/7	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
601	4/17	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
602	4/17	12 Ounces	Strawberry Banana Smoothie	Not Found		<1 EHSCC/g				
603	4/12	12 Ounces	Lemon Kefir	Not Found		<1 EHSCC/g				
604	4/17	12 Ounces	Very Berry Smoothie	Not Found		>150 EHSCC/g				
605		4 Ounces	Plant Raw		Not Found		91,000 PAC/ml			
606		4 Ounces	Farm Raw		Not Found		98,000 PAC/ml	400,000		

SSF: 4070

CONTROLS:

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

Analyzed By: Denise Richardson
Plating Date: 03/27/18 **Time:** 11:45
Temperature when Analyzed: 1.0 °C
Comment:

Approved By: Susan Beasley