

Sample Submission and Reporting Form

**RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS**

**Sample Collection:**

**Date:** 03/28/17    **Time:** 08:30    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 36 °F    **Processed:** 36 °F    **Size:** Quart  
**Processor/Distributor:** Carolina Farmhouse Creamery    **ID#:** 37-171

**Sample Receipt:**

**Date:** 03/28/17    **Time:** 10:45  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 3.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES032817-0107**

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
538	4-23	Quart	Blueberry Kefir	Not Found		<1 EHSCC/g				
539	4-17	12 Ounces	Vanilla Smoothie	Not Found		<1 EHSCC/g				
540	4-24	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
541	4-24	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
542	4-13	6 Ounces	Vanana Yogurt	Not Found		<1 EHSCC/g				
543		4 Ounces	Farm Raw		Not Found		100,000 PAC/ml	460,000		

**SSF:** 4050

**Analyzed By:** Denise Richardson

**Plating Date:** 03-29-17    **Time:** 08:30

**Temperature when Analyzed:** 2.5 °C

**Comment:** Processed temp control not received with samples; Buttermilk sample used as temp control.

**Approved By:** Susan Beasley



**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