

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 04/11/17 **Time:** 08:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 44 °F **Processed:** 40 °F **Size:** 6 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Date: 04/11/17 **Time:** 10:07
Temperature: **Raw:** 1.8 °C **Processed:** 1.0 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES041117-0123

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
661	5/15	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
662	6/15	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
663		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	760,000		

SSF: 4050

CONTROLS:

Analyzed By: Susan Beasley

PAC: 0

Equip: 1

Plating Date: 04/11/17 **Time:** 11:40

Air Density: 1 /15 min

Diluent and NB: 0 / -

Temperature when Analyzed: 1.8 °C

Incubation Temperature: 32.0 °C

Inhibitor Test Used: Delvo P5

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley