

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 05/23/17 **Time:** 10:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 45 °F **Processed:** 34 °F **Size:** 16 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 05/23/17 **Time:** 14:15
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES052317-0156

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
902	6-19	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				
903	6-26	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
904		4 Ounces	Farm Raw		Not Found		60,000 PAC/ml	800,000		
905	6-18	12 Ounces	Smoothie (Very Berry)	Not Found		13 HSCC/g				

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson

PAC: 0

Equip: 2

Plating Date: 05/24/17

Time: 07:50

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

Inhibitor Positive Control: Purple

Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

