

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 06/13/17 **Time:** 08:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 43 °F **Processed:** 35 °F **Size:** 12 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 06/13/17 **Time:** 11:20
Temperature: **Raw:** 2.0 °C **Processed:** 1.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES061317-0130

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
1030		7/4	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
1031		7/3	12 Ounces	Plain Kefir	Not Found		<1 EHSCC/g				
1032		7/3	12 Ounces	Blueberry Kefir	Not Found		<1 EHSCC/g				
1033		6/30	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1034		7/4	12 Ounces	Very Berry Smoothie	Not Found		6 HSCC/g				
1035			4 Ounces	Farm Raw		Not Found		7,600 PAC/ml	110,000		

SSF: 4050

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 06/14/17 **Time:** 08:25

Temperature when Analyzed: 2.5 °C

PAC: 0 **Equip:** 0
Air Density: 1 /15 min **Diluent and NB:** 0/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

