

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 08/30/16    **Time:** 09:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 34 °F    **Processed:** 34 °F    **Size:** 6 Ounces  
**Processor/Distributor:** Carolina Farmhouse Creamery    **ID#:** 37-171

**Sample Receipt:**

**Date:** 08/30/16    **Time:** 10:35  
**Temperature:**    **Raw:** 4.0 °C    **Processed:** 1.1 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES083016-0130**

SAMPLE INFORMATION				RAW AND PROCESSED DAIRY PRODUCTS				CONTAINERS		
Lab No	Code	Date	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1506		09/18/16	6 Ounces Coconut Yogurt	Not Found		<1 EHSCC/g				
1507		09/22/16	6 Ounces Lemon Yogurt	Not Found		<1 EHSCC/g				
1508		09/26/16	6 Ounces Blueberry Yogurt	Not Found		<1 EHSCC/g				
1509		09/22/16	6 Ounces Vanilla Yogurt	Not Found		<1 EHSCC/g				
1510		10/03/16	6 Ounces Plain Yogurt	Not Found		<1 EHSCC/g				
1511		10/03/16	6 Ounces Vanana Yogurt	Not Found		<1 EHSCC/g				
1512		09/26/16	6 Ounces Strawberry Yogurt	Not Found		<1 EHSCC/g				
1513			100 mL Raw		Not Found		640000 EPAC/ml	130000		

**SSF:** 4050

**CONTROLS:**

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

**Analyzed By:** Denise Richardson  
**Plating Date:** 08/31/16    **Time:** 07:50  
**Temperature when Analyzed:** 2.5 °C

**Approved By:** Susan Beasley