

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 09/26/16 **Time:** 08:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 32 °F **Processed:** 32 °F **Size:** Quart
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-71

Sample Receipt:

Date: 09/26/16 **Time:** 10:15
Temperature: **Raw:** 2.5 °C **Processed:** 2.5 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES092616-0048

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
1633	10/20	6 Ounces	Coconut yogurt	Not Found		<1 EHSCC/g				
1634	10/24	6 Ounces	Plain yogurt	Not Found		<1 EHSCC/g				
1635	10/23	6 Ounces	Strawberry yogurt	Not Found		<1 EHSCC/g				
1636	10/23	6 Ounces	Blueberry yogurt	Not Found		<1 EHSCC/g				
1637	10/27	6 Ounces	Vanilla yogurt	Not Found		<1 EHSCC/g				
1638	10/23	6 Ounces	Lemon yogurt	Not Found		<1 EHSCC/g				
1639	10/30	6 Ounces	Vanana yogurt	Not Found		<1 EHSCC/g				
1640	10/09	Quart	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1641	10/20	12 Ounces	Keifer	Not Found		14 HSCC/g				
1642		100 mL	Raw - farm		Not Found		420000 EPAC/ml	420000		

SSF: 4070

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

Analyzed By: Darneice Owens

Plating Date: 09/27/16 **Time:** 08:00

Temperature when Analyzed: 2.5 °C

Approved By: Susan Beasley

