

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 10/17/17 **Time:** 09:30 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 40 °F **Processed:** 34 °F **Size:** 16 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Date: 10/17/17 **Time:** 11:45
Temperature: **Raw:** 1.5 °C **Processed:** 1.0 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES101717-0139

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
1846		11-5	Quart	Plain Kefir	Not Found		<1 EHSCC/g				
1847		11-19	12 Ounces	Very Berry Smoothie	Not Found		<1 EHSCC/g				
1848		11-3	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
1849		11-27	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
1850		11-20	6 Ounces	Blueberry Yogurt	Not Found		<1 EHSCC/g				
1851			4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	240,000		
1852			4 Ounces	In Plant Raw		Not Found		<2,500 EPAC/ml			

SSF: 4070

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 10/18/17 **Time:** 08:40
Temperature when Analyzed: 2.2 °C

PAC: 1 **Equip:** 0
Air Density: 2 /15 min **Diluent and NB:** 1/-
Incubation Temperature: 32.0 °C
Inhibitor Test Used: Delvo P5
Inhibitor Positive Control: Purple
Inhibitor Negative Control: Yellow

Approved By: Susan Beasley

