

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 10/25/16 **Time:** 10:00 **Collector:** Ginger Willborn
Temperature Controls: **Raw:** °C **Processed:** 32 °F **Size:** 6 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 10/25/16 **Time:** 11:30
Temperature: **Raw:** °C **Processed:** 3.0 °C
Received by: Darneice Owens

Environmental Microbiology

Sample Group: ES102516-0169

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
1842	11/20	6 Ounces	Lemon Yogurt	Not Found		<1 EHSCC/g				
1843	11/20	6 Ounces	Coconut Yogurt	Not Found		>150 EHSCC/g				
1844	11/27	6 Ounces	Vanana Yogurt	Not Found		130 HSCC/g				
1845	11/27	6 Ounces	Vanilla Yogurt	Not Found		>150 EHSCC/g				
1846	11/20	6 Ounces	Strawberry Yogurt	Not Found		>150 EHSCC/g				
1847	11/20	6 Ounces	Blueberry Yogurt	Not Found		>150 EHSCC/g				

CONTROLS:

Analyzed By: Darneice Owens

Plating Date: 10/25/16 **Time:** 11:45

Temperature when Analyzed: 3.0 °C

Comment: Plain Yogurt used as Temperature Control.

Approved By: Susan Beasley



PAC: 0

Equip: 0

Air Density: 0 /15 min

Diluent and NB: 0 / -

Incubation Temperature:

32.0 °C