

Sample Submission and Reporting Form

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

**Sample Collection:**

**Date:** 11/01/17    **Time:** 08:45    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 40 °F    **Processed:** 38 °F    **Size:** 16 Ounces  
**Processor/Distributor:** Carolina Farmhouse Creamery    **ID#:** 37-171

**Sample Receipt:**

**Date:** 11/01/17    **Time:** 11:40  
**Temperature:**    **Raw:** 1.0 °C    **Processed:** 0.0 °C  
**Received by:** Susan Beasley

**Environmental Microbiology**

**Sample Group: ES110117-0145**

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
2007	11/16	Quart	Chocolate	Not Found	Not Found	54 HSCC/mL	100,000 EPAC/ml			
2008	11/16	Quart	Whole	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2009	11/20	12 Ounces	Very Berry Smoothie	Not Found		4 HSCC/g				
2010	11/20	12 Ounces	Lemon Kefir	Not Found		<1 EHSCC/g				
2011	12/5	6 Ounces	Strawberry Yogurt	Not Found		<1 EHSCC/g				
2012	12/12	6 Ounces	Plain Yogurt	Not Found		<1 EHSCC/g				
2013		4 Ounces	In-Plant Raw		Not Found		<2,500 EPAC/ml			
2014		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	200,000		

**SSF:** 4050

**CONTROLS:**

**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

**Analyzed By:** Denise Richardson  
**Plating Date:** 11/01/17    **Time:** 13:30  
**Temperature when Analyzed:** 1.0 °C  
**Comment:**

**Approved By:** Susan Beasley

