

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Date: 11/07/16 **Time:** 08:20 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 3 °C **Processed:** 33.1°F **Size:** Quart
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Sample Receipt:

Date: 11/07/16 **Time:** 10:15
Temperature: **Raw:** 1.5 °C **Processed:** 3.8 °C
Received by: Denise Richardson

Environmental Microbiology

Sample Group: ES110716-0023

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
1931	12-20	6 Ounces	Coconut Yogurt	Not Found		<1 EHSCC/g				
1932	12-02	Quart	Lemon Kefir	Not Found		<1 EHSCC/g				
1933	12-02	Quart	Strawberry Kefir	Not Found		<1 EHSCC/g				
1934	12-02	Quart	Plain Kefir	Not Found		<1 EHSCC/g				
1935		6 Ounces	Raw		Not Found		50000 PAC/ml	360000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 11/08/16 **Time:** 08:35
Temperature when Analyzed: 3.5 °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