

Sample Submission and Reporting Form

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

**Sample Collection:**

**Sample Receipt:**

**Date:** 12/05/16    **Time:** 09:00    **Collector:** Ginger Wilborn  
**Temperature Controls:**    **Raw:** 38 °F    **Processed:** 36 °F    **Size:** 16 Ounces  
**Processor/Distributor:** Carolina Farmhouse Creamery    **ID#:** 37-171

**Date:** 12/05/16    **Time:** 10:30  
**Temperature:**    **Raw:** 2.0 °C    **Processed:** 2.0 °C  
**Received by:** Denise Richardson

**Environmental Microbiology**

**Sample Group: ES120516-0017**

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
2103	12-21	1/2 Gallon	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2104	12-27	Quart	Kefir lemon	Not Found		<1 EHSCC/g				
2105	12-27	6 Ounces	Strawberry yogurt	Not Found		<1 EHSCC/g				
2106	12-27	6 Ounces	Coconut yogurt	Not Found		<1 EHSCC/g				
2107	12-26	6 Ounces	Vanilla yogurt	Not Found		<1 EHSCC/g				
2108	12-19	6 Ounces	Blueberry yogurt	Not Found		<1 EHSCC/g				
2109	1-08	16 Ounces	Plain yogurt	Not Found		<1 EHSCC/g				
2110		4 Ounces	Farm Raw		Not Found		340000 EPAC/ml	240000		

**SSF:** 4100

**CONTROLS:**

**PAC:** 0    **Equip:** 0  
**Air Density:** 0 /15 min    **Diluent and NB:** 0 / -  
**Incubation Temperature:** 31.6 °C  
**Inhibitor Test Used:** Delvo P5  
**Inhibitor Positive Control:** Purple  
**Inhibitor Negative Control:** Yellow

**Analyzed By:** Darneice Owens

**Plating Date:** 12/06/16    **Time:** 08:05

**Temperature when Analyzed:** 3.6 °C

**Comment:**

**Approved By:** Susan Beasley