

Sample Submission and Reporting Form

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

Sample Collection:

Sample Receipt:

Date: 12/05/17 **Time:** 08:00 **Collector:** Ginger Wilborn
Temperature Controls: **Raw:** 45 °F **Processed:** 36 °F **Size:** 16 Ounces
Processor/Distributor: Carolina Farmhouse Creamery **ID#:** 37-171

Date: 12/05/17 **Time:** 10:30
Temperature: **Raw:** 1.2 °C **Processed:** 1.2 °C
Received by: Susan Beasley

Environmental Microbiology

Sample Group: ES120517-0130

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
2226	12/25	12 Ounces	Whole Milk	Not Found	Not Found	<1 EPCC/ml	<250 EPAC/ml			
2227	12/25	12 Ounces	Chocolate Milk	Not Found	Not Found	< EHSCC/mL	<250 EPAC/ml			
2228	12/25	12 Ounces	Vanilla Smoothie	Not Found		3 HSCC/g				
2229	1/1	12 Ounces	Plain Kefir	Not Found		<1 EHSCC/g				
2230	1/9	6 Ounces	Vanilla Yogurt	Not Found		<1 EHSCC/g				
2231	1/2	6 Ounces	Coconut Yogurt	Not Found		120 HSCC/g				
2232		4 Ounces	Farm Raw		Not Found		<2,500 EPAC/ml	120,000		

SSF: 4050

CONTROLS:

Analyzed By: Denise Richardson
Plating Date: 12/06/17 **Time:** 08:40
Temperature when Analyzed: 2.5 °C
Comment:

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

Approved By: Susan Beasley

