

North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

4312 District Drive

MSC 1918

Raleigh, NC 27699-1918

http://slph.ncpublichealth.com Phone: 919-733-7308 Fax: 919-715-8611

FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 42 °F Processed: 38 °F Size: 6.5 oz. Temperature: Raw: 2.0 °C Processed: 4.2 °C

Processor/Distributor: Alamance Foods Received by: Darneice Owens

ID #: 37-176

Environmental Microbiology Sample Group: ES180917-0034

	SAMI	PLE INFO	RMATION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1666	03/04/19	6.5 oz.	16.5% Weis	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1667	03/05/19	15 oz.	18.5% Sommer Maid	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1668	03/03/19	6.5 oz.	19.5% Byrne Dairy	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1669	03/07/19	15 oz.	20% Classic Cream Whip.	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1670	03/03/19	7 oz.	21.5% Cabot	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1671	03/05/19	15 oz.	23.5% Classic Cream Light	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1672	03/04/19	13 oz.	32% Extra Creamy	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1673	03/03/19	14 oz.	Publix 36%	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1674		4 oz.	Raw Cream		Not Found		<2,500 ePAC/g			

Comment:

Date Reported: 09/24/2018 Reported By: Susan Beasley