

North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

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FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 39 °F Processed: 38 °F Size: 12 oz. Temperature: Raw: 1.0 °C Processed: 1.0 °C

Processor/Distributor: Once Upon A Cow Creamery Received by: Darneice Owens

ID #: 37-178

Environmental Microbiology Sample Group: ES181129-0166

	SAME	PLE INFOR	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	
2233	12/17/18	12 oz.	Maple Yogurt	Not Found		<1 eHSCC/g					
2234	12/17/18	32 oz.	Drinkable Yogurt	Not Found		<1 eHSCC/g					
2235	12/03/18	12 oz.	Strawberry Yogurt	Not Found		<1 eHSCC/g					
2236		3 oz.	In Plant Raw		Not Found		<2500 eRAC/mL				

Comment:

Date Reported: 12/05/2018 Reported By: Susan Beasley