North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

FINAL REPORT

Sample Collection:

Date: 12/17/2018	**Time:** 08:30	**Collector:** Ginger Wilborn			
Temperature Controls:	**Raw:** 45 ºF	**Processed:** 39 ºF	**Size:** 16 oz.		
Processor/Distributor: Carolina Farmhouse					
ID #: 37-171					

Sample Receipt:

Date: 12/17/2018	**Time:** 11:40	
Temperature:	**Raw:** 3.0	**Processed:** 2.0
Received by: Denise Richardson		

Environmental Microbiology

Sample Group: ES181217-0042

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
2348	01/02/19	Quart	Whole Milk	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
2349	01/10/19	12 oz.	Strawberry Kefir	Not Found		1 HSCC/g				
2350	01/17/19	12 oz.	Vanilla Smoothie	Not Found		<1 eHSCC/g				
2351	01/10/19	12 oz.	Very Berry Smoothie	Not Found		<1 eHSCC/g				
2352	01/22/19	6 oz.	Vanilla Yogurt	Not Found		<1 eHSCC/g				
2353	01/15/19	6 oz.	Strawberry Yogurt	Not Found		<1 eHSCC/g				
2354	01/14/19	6 oz.	Plain Yogurt	Not Found		<1 eHSCC/g				
2355		3 oz.	Farm Raw		Not Tested		Not Tested PAC/ml	Not Tested /mL		
2356		3 oz.	Plant Raw		Not Tested		Not Tested PAC/ml			

Comment: Samples 2355 & 2356 had leaked when received and were not tested due to possible contamination.

Date Reported: 12/28/2018

Reported By: Susan Beasley