THE CREAT SEA	THE SLATE OF A	AL CAROL	North Carolina State Laboratory of Public Health Environmental Sciences Microbiology RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS						MSC 1918 Raleigh, NC 276 http://slph.ncput Phone: 919-733 Fax: 919-715-86	4312 District Drive MSC 1918 Raleigh, NC 27699-1918 http://slph.ncpublichealth.com Phone: 919-733-7308 Fax: 919-715-8611 FINAL REPORT	
Date:	Sample Collection: Date: 02/25/2019 Femperature Controls:		Time: <sup>09:</sup> 30 Raw: <sup>35 °</sup> F	Collector: Ginger Wilborn Processed: 38 °F Size: 7 oz.		Sample Receipt: Date: 02/25/2019 Temperature:		Time: 12:30 Raw: 3.0 °C	Processed:	3.0 ℃	
Processor/Distributor:			Alamance Foods			Received		Denise Richardson			
Proces ID #:		itor:	Alamance Foods								
D #:							<b></b>	Sample Group:	ES190225-0	)14	
D #:	37-046 onmental M	licrobiolog			RAW AND	PROCESSED DAIR				014 TAINERS	
D #:	37-046 onmental M	licrobiolog	ЗУ	Residual Phos	RAW AND			6			
D #: Envire Lab No	37-046 conmental M SAM Code	licrobiolog PLE INFC	BY DRMATION			PROCESSED DAIR Petrifilm Coliform	RY PRODUCTS	S Dbic DMSCC	CON	TAINERS	
Envire Lab No	37-046 conmental M SAM Code Date	licrobiolog PLE INFC Size	DRMATION Description	Phos	Inhibitor	PROCESSED DAIR Petrifilm Coliform Count	RY PRODUCTS Petrifilm Aero Count	S obic DMSCC	CON	TAINERS	
ID #: Enviro	37-046 conmental M SAM Code Date	Aicrobiolog PLE INFC Size 7 oz.	DRMATION Description Whipped Cream 365 32%	Phos	Inhibitor Not Found	PROCESSED DAIR Petrifilm Coliform Count	RY PRODUCTS Petrifilm Aero Count <250 eF	S bbic DMSCC PAC/g PAC/g	CON	TAINERS	

**Date Reported:** 03/04/2019

Reported By: Susan Beasley