THE STATE OF COMPANY OF THE STATE OF COMPANY.		AL CARON	North Carolina State Laboratory of Public Health Environmental Sciences Microbiology RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS						MSC 1918 Raleigh, NC 2769 http://slph.ncpublic Phone: 919-733-7 Fax: 919-715-861	4312 District Drive MSC 1918 Raleigh, NC 27699-1918 http://slph.ncpublichealth.com Phone: 919-733-7308 Fax: 919-715-8611 FINAL REPORT	
Samp	le Collectio	on:				Sample	e Receipt:				
Date:	04/30/20 ²	19	Time: 09:30	Collector: Jeff F	lichardson	Date:	05/01/2019	Time: 07:30			
Temperature Controls:		rols:	Raw: 39 °F			DZ. Temper	ature:	Raw: 1.0 °C	Processed: 1.0 °C		
· Processor/Distributor:							Received by: D				
	37-178	utor:	Once Upon A Cow Creame	ry		Receive	d by:	Denise Richardson			
) #:	37-178 onmental N	licrobiolog		ry	RAW AN	Receive		Sample Group:	ES190501-009	95 AINERS	
D #:	37-178 onmental N	licrobiolog	IY	Residual Phos	RAW AN			Sample Group:	ES190501-009		
) #: nviro _ab No	37-178 onmental M SAMI Code	/licrobiolog	ORMATION	Residual		D PROCESSED DAI	RY PRODUCTS	Sample Group:	ES190501-009 CONT	AINERS	
D #:	37-178 onmental M SAMI Code Date	/licrobiolog PLE INFC Size	DRMATION Description	Residual Phos		D PROCESSED DAI Petrifilm Coliform Count	RY PRODUCTS	Sample Group:	ES190501-009 CONT	AINERS	
D #: Enviro Lab No	37-178 onmental M SAMI Code Date 05/06/19	Aicrobiolog PLE INFO Size 12 oz.	DRMATION Description Whole Yogurt Strawberry	Residual Phos		D PROCESSED DAI Petrifilm Coliform Count	RY PRODUCTS	Sample Group:	ES190501-009 CONT	AINERS	

Comment:

Date Reported: 05/08/2019

Reported By: Susan Beasley