

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: 39 °F Processed: 38 °F Size: 12 oz. Temperature: Raw: 2.0 °C Processed: 2.0 °C

Processor/Distributor: Once Upon a Cow Creamery Received by: Tyler Best

ID #: 37-178

Environmental Microbiology Sample Group: ES190829-0147

| | 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 |
| 1517 1518 | 09/16/19 | 3 oz. 12 oz. | In Plant Raw Whole Strawberry Yogurt | Not Found | Not Found | <1 eHSCC/g | 4,000 RAC/mL | | | |

Comment:

Date Reported: 08/30/2019 Reported By: KPLEMMONS