AND				En	arolina State Laboratory of Public Health Environmental Sciences Microbiology , 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: Date: 12/16/2019 Temperature Controls: Raw: 34 °F Processor/Distributor: Dairy Fresh High Po ID #: 37-102		0.4.05	Collector: Joe B Processed: 1.5		Date:		2.0 °C	Processed: 2.0 °C			
Envire		licrobiology	MATION	_		D PROCESSED DAIF		ple Group:	ES191217-00	075 FAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
3133	01/01/19	Quart	Whole	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL				
3134	01/02/19	Half Gallon	2%	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL				
3135	12/25/19	Quart	1%	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL				
3136	01/02/19	Half Gallon	Skim	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL				
3137	01/02/20	Half Gallon	1/2 & 1/2	Not Found	Not Found	<1 eHSCC/g	<1 eHSCC/g <250 ePAC/g				
3138	12/29/19	Half Gallon	Whipping Cream	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g				
3139	01/04/20	Half Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g				
3140	12/30/19	Quart	Chocolate	Not Found	Not Found	<1 eHSCC/mL	<250 ePAC/mL				
3141	01/03/20	Half-pint	Skim Chocolate	Not Found	Not Found	<1 eHSCC/mL	<250 ePAC/mL				
3142	12/30/19	Quart	Buttermilk	Not Found		<1 eHSCC/g					
3143	01/02/20	Half Gallon	Skim Buttermilk	Not Found		<1 eHSCC/g					
3144	01/11/20	Quart	Egg Nog	Not Found		<1 eHSCC/g	<250 ePAC/g				
3145		100 mL	Past Cream TK-12	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g				
3146		100 mL	In Plant Raw - 4		Not Found		23,000 PAC/mL				

11 +33	APRIL 12 UT	RAW MII	Microbiology W MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS						Phone: 919-733-7308 Fax: 919-715-8611 FINAL REPORT	
Sample	e Collection:					Receipt:				
Date:	12/16/2019	Time: 14:00	Collector: Joe B	Date:	12/17/2019	Time: 07:10				
Temperature Controls:		Raw: 34 °F	Processed: 1.5 °	C Size: Half	Gallon Tempera	ature:	Raw: 2.0 °C	Processed: 2.0 °C		
Processor/Distributor: ID #: 37-102		Dairy Fresh High Point	bint		Receive	d by:	Tyler Best			
Enviro	nmental Microbiolo	ду					Sample Group:	ES191217-00	75	
	SAMPLE INF	RAW AND PROCESSED DAIRY PRODUCT				S	CONTAINERS			
Lab No	Code Size Date	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aer Count	obic DMSCC	PRBC	PRCC	

Comment:

Date Reported: 12/19/2019

Reported By: KPLEMMONS