



# 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:

Date: 08/10/2020 Time: 11:49 Collector: Zack Steele  
Temperature Controls: Raw: 38 °F Processed: 40 °F Size: 100 mL  
Processor/Distributor: Dairy Fresh High Point  
ID #: 37-102

#### Sample Receipt:

Date: 08/11/2020 Time: 07:15  
Temperature: Raw: 1.5 °C Processed: 1.5C  
Received by: Krystal Plemmons

#### Environmental Microbiology

Sample Group: **ES200811-0115**

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
732	08/10/20	100 mL	Raw Milk		Not Found		48,000 PAC/mL			
733	08/28/20	Half Gallon	Skim Buttermilk	Not Found		<1 eHSCC/g				
734	08/26/20	Quart	2%	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
735	09/04/20	Quart	whole buttermilk	Not Found		<1 eHSCC/g				
736	08/26/20	Quart	1%	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
737	08/26/20	Quart	Whole	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
738	08/28/20	Half Gallon	Heavy Whipping Cream	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
739	08/27/20	Half Gallon	Half and Half	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
740	08/25/20	Half Gallon	Whipping Cream	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
741		Gallon	Gallon 80876						<50	<10
742		Gallon	Gallon 2						<50	<10
743		Gallon	Gallon 271						<50	<10
744		Gallon	Gallon 515						<50	<10

#### Comment:



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Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC

**Date Reported:** 08/14/2020

**Reported By:** **KPLEMMONS**