

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

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FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 35 °F Processed: 40 °F Size: 6 oz. Temperature: Raw: 3.0 °C Processed: 4.0 °C

Processor/Distributor: Alamance Food Received by: Denise Richardson

ID #: 37-046

Environmental Microbiology Sample Group: ES200923-0068

	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	
879	03/21/21	15 oz.	Sommer Maid 18.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
880	03/20/21	7 oz.	Natural Organic 21.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
881	03/16/21	15 oz.	Classic Cream 19.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
882	03/20/21	6.5 oz.	Tops 21.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
883	03/16/21	13 oz.	Harris Teeter 16.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
884	03/21/21	15 oz.	Cornerstone Non-dariy	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
885		4 oz.	Raw Cream		Not Found		<2500 eRAC/g				

Comment:

Date Reported: 09/24/2020 Reported By: KPLEMMONS