



North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

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FINAL REPORT

Sample Collection:

Date: 09/28/2020 **Time:** 09:58 **Collector:** Zack Steele
Temperature Controls: **Raw:** 41 °F **Processed:** 40 °F **Size:** 100 mL
Processor/Distributor: Origin Food Group
ID #: 37-165

Sample Receipt:

Date: 09/29/2020 **Time:** 07:15
Temperature: **Raw:** 4.0 °C **Processed:** 8.0 °C
Received by: Krystal Plemmons

Environmental Microbiology

Sample Group: **ES200929-0087**

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
909	09/28/20	100 mL	Raw Milk		Not Found		62,000 PAC/mL			
910	12/07/20	Pint	Whole yogurt	Not Tested		Not Tested HSCC/g				
911	11/20/20	7 oz.	Strawberry Yogurt	Not Tested		Not Tested HSCC/g				

Comment: Whole yogurt, Strawberry yogurt, and Mango yogurt (TC) was out of temperature at 8.0 C.

Date Reported: 10/02/2020

Reported By: **KPLEMMONS**