

North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

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MSC 1918

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FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 36 °F Processed: 40 °F Size: 15 oz. Temperature: Raw: 3.0 °C Processed: 2.0 °C

Processor/Distributor: Alamance Foods Received by: Krystal Plemmons

ID #: 37-046

Environmental Microbiology Sample Group: ES201028-0086

	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	
1128	04/22/21	13 oz.	Friendly Farms (16.5%)	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
1129	04/24/21	7 oz.	Clover Sonoma (21.5% Organ	nic Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
1130	04/22/21	7 oz.	Laura Lynn 32%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
1131	04/22/21	7 oz.	Cabot 21.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
1132	04/22/21	15 oz.	Classic Cream 19.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
1133	04/21/21	14 oz.	Cabot 18.5%	Not Found	Not Found	<1 eHSCC/g	<250 eRAC/g				
1134		4 oz.	Raw tank 2 cream		Not Found		<2500 eRAC/g				

Comment:

Date Reported: 10/29/2020 Reported By: KPLEMMONS