

## **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: 39 °F Processed: Size: 32 oz. Temperature: Raw: 1.0 °C Processed: 2.0 °C

Processor/Distributor: Once Upon a Cow Received by: Krystal Plemmons

**ID #**: 37-178

Environmental Microbiology Sample Group: ES201203-0120

	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
1355 1356	12/26/20	3 oz. 32 oz.	In plant Raw Whole Yogurt	Not Found	Not Found	<1 eHSCC/g	<2500 eRAC/mL			

Comment:

Date Reported: 12/04/2020 Reported By: KPLEMMONS