Sample Collection: Date: 04/13/2021 Temperature Controls: Processor/Distributor: ID #: 37-046			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	
			<b>Time:</b> 10:06 <b>Raw:</b> 42 °F Alamance Foods	Collector: Stephanie Moore Processed: 42 °F Size: 15		Date: (		: 12:00 4.0 °C al Plemmons	Processed: 3.0 °C	
Environmental Microbiology SAMPLE INFORMATION								ple Group:	ES210413-0	
Lab No	Code Date	Size	Description	Residual Phos	RAW AN	D PROCESSED DAIF Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	TAINERS PRCC
22	10/05/21	13 oz.	Dairy Whipped 19.5%	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
23	10/05/21	7 oz.	Publix Light Cream 23.5%	Not Found	Not Found	<1 eHSCC/g	390 PAC/g			
24	10/04/21	7 oz.	Piggly Wiggly 16.5%	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
25	10/09/21	7 oz.	Sprouts 21.5%	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
26 27	10/06/21	14 oz. 3 oz.	James Farm 21.5% Raw Cream Tank 3	Not Found	Not Found Not Found	<1 eHSCC/g	<250 ePAC/g <2,500 ePAC/g			

Comment:

**Date Reported:** 04/15/2021

Reported By: KPLEMMONS