

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

Sample Collection: Sample Receipt:

Temperature Controls: Raw: 38 °F Processed: 34.1 °F Size: 32 oz. Temperature: Raw: 2.5 °C Processed: 3.0 °C

Processor/Distributor: Carolina Farmhouse Received by: Denise Richardson

ID #: 37-171

Environmental Microbiology Sample Group: ES210505-0130

	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
666	06/13/21	32 oz.	Whole Milk Yogurt	Not Found		<1 eHSCC/g				
679	05/05/21	100 mL	In plant raw		Not Found		<2500 eRAC/mL			

Comment:

Date Reported: 05/07/2021 Reported By: KPLEMMONS