Temperature Controls:			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 <b>FINAL REPORT</b>	
			<b>Time:</b> 09:30 <b>Raw:</b> 37 ⁰F Guernsey Girl Creamery	Processed: 39 °	iichardson F <b>Size:</b> Pint				Processed: 1.5 ℃	
Environmental Microbiology							Sa	mple Group:	ES220907-0112	
	SAM	PLE INFO	ORMATION	RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC
1552		3 oz.	In plant raw		Not Found		110,000 PAC/mL			
1553 1554	09/13/22 09/14/22	Pint Pint	Whole Chocolate Milk Whole milk	Not Found Not Found	Not Found Not Found	1 HSCC/mL <1 ePCC/mL	1,400 PAC/mL 250 PAC/mL			

## Comment:

**Date Reported:** 09/09/2022

Reported By: KPLEMMONS