



North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

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FINAL REPORT

Sample Collection:

Date: 10/22/2024 Time: 10:07 Collector: Stephanie Moore
Temperature Controls: Raw: 39 °F Processed: 39 °F Size: 4 oz.
Processor/Distributor: Francee Farm
ID #: 37-018

Sample Receipt:

Date: 10/22/2024 Time: 10:22
Temperature: Raw: 0.5 °C Processed: 1.5 °C
Received by: Kaila Kurtz

Environmental Microbiology

Sample Group: ES241022-0152

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
1689	10/28/24	100 mL	Whole milk	Not Found	Not Found	<1 ePCC/mL	<2,500 ePAC/mL			
1690	10/28/24	100 mL	Yogurt	Not Tested		11 HSCC/g				
1691	10/28/24	100 mL	Blueberry flavored yogurt	Not Tested		<1 eHSCC/g				
1692	10/22/24	100 mL	Farm Raw		Not Found		>2,000,000 ePAC/mL	810,000 /mL		

Comment: Sample 1690,1691 not tested for ALP. Refer to MA-98

Date Reported: 10/24/2024

Reported By: KKURTZ