

North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

4312 District Drive

MSC 1918

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FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: Processed: 38 °F Size: Quart Temperature: Raw: Processed: 1.5 °C

Processor/Distributor: Origin Food Group Received by: Angela Heybroek

ID #: 37-165

Environmental Microbiology Sample Group: ES241113-0121

	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
1817		100 mL	Greek Yogurt	Not Tested		<1 eHSCC/g				
1818	02/19/25	16 oz.	Dana Mint Drinkable Yogurt	Not Tested		<1 eHSCC/g				
1819	02/19/25	1 oz.	Dana Plain Drinkable Yogurt	Not Tested		<1 eHSCC/g				
1820	12/18/24	Quart	Siggi's Raspberry Nonfat Yogu	urt Not Tested		<1 eHSCC/g				
1821	11/20/24	Quart	Siggi's Plain Nonfat Yogurt	Not Tested		<1 eHSCC/g				

Comment: Samples not tested for Phos, please refer to M-a-98

Date Reported: 11/18/2024 Reported By: DNEWBORN