

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

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FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: Processed: 39 °F Size: 100 mL Temperature: Raw: Processed: 1.5 °C

Processor/Distributor: Francee Farm Received by: Angela Heybroek

ID #: 37-018

Environmental Microbiology Sample Group: ES241119-0159

	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
1872	11/25/24	100 mL	Yogurt	Not Tested		4 11000/				
		100 1112	roguit	Not rested		<1 eHSCC/g				
1873	11/25/24	100 mL	Flavored yogurt - vanilla	Not Tested		<1 eHSCC/g				

Comment: Sample 1872, 1873, 1874 not tested for Residual Phos. Refer to M-a-98.

Date Reported: 11/22/2024 Reported By: KKURTZ