

## **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: Processed: 40 °F Size: Pint Temperature: Raw: Processed: 2.0 °C

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

**ID #**: 37-165

Environmental Microbiology Sample Group: ES241210-0116

	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
1933		100 mL	Greek Yogurt	Not Tested		<1 eHSCC/g				
1934	03/12/25	Pint	Yogurt Drinkable Dana Mint	Not Tested		<1 eHSCC/g				
1935	03/18/25	Pint	Yogurt Drinkable Dana Plain	Not Tested		<1 eHSCC/g				
1936	01/20/25	Quart	Siggi's Plain Drinkable Yogurt	Not Tested		<1 eHSCC/g				
1937	01/20/25	Quart	Siggi's Blueberry Drinkable Yo	gı Not Tested		<1 eHSCC/g				

**Comment:** No samples tested for Residual Phos. Refer to M-a-98.

Date Reported: 12/13/2024 Reported By: KKURTZ