

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:

Date: 02/25/2025 **Time:** 11:30 **Collector:** Stephanie Moore **Date:** 02/26/2025 **Time:** 13:45

Temperature Controls: Raw: Processed: 40 °F Size: 3.5 °C. Temperature: Raw: Processed: 2.0 °C

Processor/Distributor: Saputo, Inc. Received by: Julie Schiavone

ID #: 37-168

Environmental Microbiology Sample Group: ES250226-0140

	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	
316	05/11/25	3.5 oz.	LF Yogurt, Strawberry	Not Tested		<1 eHSCC/g					
317	04/20/25	3.5 oz.	Whole Yogurt, Pear/Spin	ach/Ma Not Tested		<1 eHSCC/g					
318	04/30/25	3.5 oz.	Reduced Fat Yogurt, Stra	awberry Not Tested		<1 eHSCC/g					

Comment: Samples not tested for Residual Phos. Refer to M-a-98.

Date Reported: 03/04/2025 Reported By: DNEWBORN