

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: 08/18/2025 Time: 13:00 Collector: Zack Steele Date: 08/19/2025 Time: 08:56

Temperature Controls: Raw: Processed: 40 °F Size: Pint Temperature: Raw: Processed: 0.5 °C

Processor/Distributor: Origin Received by: Angela Heybroek

ID #: 37-165

Environmental Microbiology Sample Group: ES250819-0084

	SAM	PLE INFOR	RMATION		RAW AND PROCESSED DAIRY PRODUCTS					CONTAINERS	
Lab No	Code Date	Size	Description	Residual Phos	Inhibitor	Petrifilm Coliform Count	Petrifilm Aerobic Count	DMSCC	PRBC	PRCC	
1316	11/26/25	Pint	Whole Yogurt	Not Tested		<1 eHSCC/g					
1317	11/20/25	Pint	Whole Mint Yogurt	Not Tested		<1 eHSCC/g					
1318	08/15/25	100 mL	Lowfat yogurt	Not Tested		<1 eHSCC/g					
1319	10/10/25	100 mL	Greek Yogurt	Not Tested		<1 eHSCC/g					

Comment: No samples tested for Residual Phos. Please refer to Ma-98.

Date Reported: 08/22/2025 Reported By: DNEWBORN