

North Carolina State Laboratory of Public Health

Environmental Sciences

Microbiology

RAW MILK, PASTEURIZED DAIRY PRODUCTS AND CONTAINERS

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FINAL REPORT

Sample Collection: Sample Receipt:

Temperature Controls: Raw: Processed: 40 °F Size: 3.5 °C. Temperature: Raw: Processed: 3.0 °C

Processor/Distributor: Saputo, Inc Received by: Kaila Kurtz

ID #: 37-168

Environmental Microbiology Sample Group: ES251014-0111

	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	
1683	12/27/25	3.5 oz.	Lowfat yogurt strawberry			<1 eHSCC/g					
1684	12/07/25	3.5 oz.	Whole yogurt strawberry beet be			<1 eHSCC/g					
	12/05/25	3.5 oz.	Reduced fat yogurt strawberry b			<1 eHSCC/g					

Comment:

Date Reported: 10/16/2025 Reported By: KKURTZ