



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:

Date: 01/12/2026 Time: 13:55 Collector: Zack Steele

Temperature Controls: Raw: 38°F Processed: 40°F Size: Pint

Processor/Distributor: Origin Food Group

ID #: 37-165

Sample Receipt:

Date: 01/13/2026 Time: 14:30

Temperature: Raw: 2.0°C Processed: 2.0°C

Received by: Cille Tutherow

Environmental Microbiology

Sample Group: **N260013-0212**

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
67	04/28/26	Pint	Whole Yogurt			<1 eHSCC/g				
68	04/28/26	Pint	Whole Mint Yogurt			<1 eHSCC/g				
69	03/01/26	100 mL	Greek Yogurt			<1 eHSCC/g				
70		100 mL	In Plant Raw		Not Found		<2,500 ePAC/mL			

Comment:

Date Reported: 01/16/2026

Reported By: **DNEWBORN**