



# 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: 03/10/2026 Time: 13:40 Collector: Zack Steele  
Temperature Controls: Raw: 36 °F Processed: 38 °F Size: 100 mL  
Processor/Distributor: Origin Food  
ID #: 37-165

#### Sample Receipt:

Date: 03/11/2026 Time: 10:20  
Temperature: Raw: 1.5 °C Processed: 1.0 °C  
Received by: Angela Heybroek

#### Environmental Microbiology

Sample Group: **N260070-0089**

#### 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
437	06/24/26	Pint	Whole yogurt			<1 HSCC/g				
438	05/27/26	Pint	Whole Mint yogurt			<1 HSCC/g				
439		100 mL	LF yogurt			<1 HSCC/g				
440		100 mL	In Plant Raw				>200,000 ePAC/mL			

#### Comment:

Date Reported: 03/17/2026

Reported By: **DNEWBORN**