



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: 06/15/2026 Time: 13:01 Collector: Zack Steele
Temperature Controls: Raw: 38 °F Processed: 40 °F Size: 100 mL
Processor/Distributor: Origin Foods
ID #: 37-165

Sample Receipt:

Date: 06/16/2026 Time: 10:22
Temperature: Raw: 0.5 °C Processed: 1.5 °C
Received by: Angela Heybroek

Environmental Microbiology

Sample Group: **N260167-0065**

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
980	10/13/26	Half-pint	Whole Yogurt			<1 eHSCC/g				
981	10/13/26	Half-pint	Whole Mint Yogurt			<1 eHSCC/g				
982	08/08/26	16 oz.	Lowfat Yogurt			<1 eHSCC/g				
983	08/08/26	16 oz.	Lowfat Mint Yogurt			<1 eHSCC/g				
984		100 mL	Greek Yogurt			<1 eHSCC/g				
985		100 mL	In Plant Raw		Not Found		>2,000,000 ePAC/mL			

Comment:

Date Reported: 06/18/2026

Reported By: **DNEWBORN**