



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:

Date: 10/26/2020 Time: 13:00 Collector: Zack Steele
Temperature Controls: Raw: 40 °F Processed: 39 °F Size: Quart
Processor/Distributor: Dairy Fresh High Point
ID #: 37-102

Sample Receipt:

Date: 10/27/2020 Time: 07:20
Temperature: Raw: 2.0 °C Processed: 0.5 °C
Received by: Krystal Plemmons

Environmental Microbiology

Sample Group: **ES201027-0081**

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
1097	11/20/20	Quart	Whole Buttermilk	Not Found		<1 eHSCC/g				
1098	11/10/20	Half Gallon	Whipping Cream	Not Found	Not Found	<1 eHSCC/g	<250 ePAC/g			
1099	11/15/20	Half Gallon	Half and Half	Not Found	Not Found	7 HSCC/g	<250 ePAC/g			
1100	11/19/20	Half Gallon	Skim Buttermilk	Not Found		<1 eHSCC/g				
1101	11/09/20	Quart	Skim Milk	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
1102	11/20/20	Quart	2% Milk	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
1103	11/11/20	Quart	Whole	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
1104	11/11/20	Quart	1% Milk	Not Found	Not Found	<1 ePCC/mL	<250 ePAC/mL			
1105		Half Gallon	Half Gallon 249						<25	<5
1106		Half Gallon	Half Gallon 248						<25	<5
1107		Half Gallon	Half Gallon 250						50	<5
1108		Half Gallon	Half Gallon 251						25	<5
1109		100 mL	In plant raw milk		Not Found		6,400 PAC/mL			

Comment:



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Date Reported: 10/29/2020

Reported By: **KPLEMMONS**