National Conference on Interstate
Milk Shipments

DAIRY PLANT - MILK SAMPLE COLLECTOR EVALUATION RECORD

	1. Thermo-meter-Approved Type		2. Agita-tion	3. Sample Transfer Instrument							4.	5. Sample Con-tainer		6. Sample Stor-age Case	7. Cleaning and Sanitizing of Equipment					
	a	b	a	a	b	c	d	e	f	g	a	a	b	a	a	b				
SAMPLE COLLECTOR	Accuracy checked against reference thermometer every 6 months (accuracy ± 1°C (2°F); adjustments made; correction factor recorded	Date checked and checker's initials attached to case	Use odor-free, pressurized filtered air or electrically driven stirring or recirculation equipment as required; all equipment sanitized before use in each successive tank (where applicable)	Clean, sanitized, or sterilized	Seamless metal tube	Or metal dipper with long handle; capacity at least 100 mL (4 oz.)	Or single-service paper or plastic sampling tube	Or sanitized sampling cock	Or from an approved in-line sampler	Or other means for removing sample aseptically	Proper design, construction and repair	Clean, properly sanitized, or sterilized	Adequate supply, properly stored and handled	Rigid construction, suitable design to maintain samples at 0°C - 4.4°C (32°F-40°F); protected from contamination; racks provided	Sampling instruments, clean, and dry	For sanitizing stirrer, sampling tube, or dipper between samples:	1.Rinse first in one container of clean cold water connected with a continuous flowing source	2.Then, submerge in water maintained at 82°C (180°F) for at least 1 min.	3.Or, submerge in a hypochlorite solution at 200 ppm for at least 1 min. (or other bactericidally equivalent solution)	4.Strength of sanitizing solution determined with applicable test kit
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	8. General Sampling Procedures – Plants, Raw and Pasteurized Milk Sampling									9. Raw Milk for Pasteurization – Milk Tank Trucks, and Plant Storage Tanks (Refer to Item 8 for applicable procedures)										10. Pasteurized Milk and Milk Product Samples (Ref. to Item 8 for applicable procedures)				11. Pasteurized Milk and Milk Product Containers and Closures (Refer to Item 8 for applicable procedures)							12. Sample Storage and Transportation			
	a	b	c	d	e	f	g	h	i	a	b	c	d	e	f	g	h	i	j	a	b	c	d	a									a	b	c	d
SAMPLE COLLECTOR	Hands washed, clean, and dry during sampling	Milk temperature determined and recorded at all sampling locations	Temperature control sample provided at first sampling location and labeled with time, date, temperature, and collector identification	Sample containers legibly identified at collection point	Sample containers and closures handled aseptically	Sample container not held over milk when transferring sample into container	Sampling instrument protected from contamination before and during sampling	Fill sample container not more than ¾ full	Immediately place samples into sample case containing ice	Agitation time determined as required	Collect samples aseptically from tank opening (manhole)	Or from pipeline	Or from balance tank prior to pasteurization	Or from sanitized sampling cock	Or from an approved in-line sampler	Manual hand-disc agitator not used to mix milk in large tanks or trucks	Sample dipper, when used, rinsed at least 2 times before transferring sample	Dipper should extend 6 to 8 inches into milk to obtain a representative sample	Sample dipper rinsed in safe tap water after each use and replace in sanitizing solution	Samples collected while products are still in the possession of processor	Representative samples, randomly selected	After thoroughly mixing product, aseptically transfer representative portion to sterile sample container	Collect sample direct from milk dispenser spigot without sanitizing or flushing	In the case of single-service containers and/or closures used for packaging milk and milk products, collect a randomly selected sample set from each manufacturing line (process); or in the case of multi-use containers used for packaging milk and milk products, collect at least four randomly selected containers. Regarding both of the above cases:	1.Lip or interior of bottles or containers not contaminated	2.Milk or water prevented from dripping into empty milk containers; filler values by-passed	3.Containers sealed or capped with line equipment	4.Laboratory sterilized closures when used, aseptically applied to containers	5.Containers delivered to laboratory without rinse solution, properly protected from crushing or damage	6.Single-service containers not stored or shipped in refrigerated cases	Ice or other refrigerant maintained slightly above milk level in sample containers; sample not frozen	Samples protected against contamination; ice water no higher than milk level in sample container; do not bury tops of containers in ice	Samples and sample data promptly submitted to laboratory	Use tamper-proof shipping case with top labeled "This Side Up" (when using common carrier shipping)
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FORM NCIMS 2399d (10/23)

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