

National Conference on Interstate Milk Shipments	DAIRY FARM INSPECTION REPORT	INSPECTING AGENCY
NAME AND LOCATION OF DAIRY FARM		POUNDS SOLD DAILY
		PLANT
		PERMIT NO.

Inspection of your dairy farm today showed violations existing in the Items checked below. You are further notified that this inspection report serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (Refer to Sections 3 and 5 of the **Grade “A” Pasteurized Milk Ordinance** .)

COWS 1. Abnormal Milk: Cows secreting abnormal milk milked last or in separate equipment (a) _____ Abnormal milk properly handled and disposed of (b) _____ Proper care of abnormal milk handling equipment (c) _____ MILKING BARN, STABLE, OR PARLOR 2. Construction: Floors, gutters, and feed troughs of concrete or equally impervious materials; in good repair (a) _____ Walls and ceilings smooth, painted or finished adequately; in good repair; ceiling dust-tight (b) _____ Separate stalls or pens for horses, calves, and bulls; no overcrowding (c) _____ Adequate natural and/or artificial light; well distributed (d) _____ Properly ventilated (e) _____ 3. Cleanliness: Clean and free of litter (a) _____ No swine or fowl (b) _____ 4. Cowyard: Graded to drain; no pooled water or wastes (a) _____ Cowyard clean; cattle housing areas and manure packs properly maintained (b) _____ No swine (c) _____ Manure stored inaccessible to cows (d) _____ MILKHOUSE OR ROOM 5. Construction and Facilities: Floors Smooth; concrete or other impervious material; in good repair ... (a) _____ Graded to drain (b) _____ Drains trapped, if connected to sanitary system (c) _____ Walls and Ceilings Approved material and finish (a) _____ Good repair (windows, doors, and hoseport included) (b) _____ Lighting and Ventilation Adequate natural and/or artificial light; properly distributed (a) _____ Adequate ventilation (b) _____ Doors and windows closed during dusty weather (c) _____ Vents and lighting fixtures properly installed (d) _____ Miscellaneous Requirements Used for milkhouse operations only; sufficient size (a) _____ No direct opening into living quarters or barn, except as permitted by Ordinance..... (b) _____ Liquid wastes properly disposed of (c) _____ Proper hoseport where required (d) _____ Acceptable surface under hoseport (e) _____ Suitable shelter or direct load for transport truck as required (f) _____	Cleaning Facilities Two-compartment wash and rinse vat of adequate size (a) _____ Suitable water heating facilities (b) _____ Water under pressure piped to milkhouse (c) _____ 6. Cleanliness: Floors, walls, windows, tables and similar non-product contact surfaces clean (a) _____ No trash, unnecessary articles, animals or fowl (b) _____ TOILET AND WATER SUPPLY 7. Toilet: Provided; conveniently located (a) _____ Constructed and operated according to Ordinance..... (b) _____ No evidence of human wastes about premises (c) _____ Toilet room in compliance with Ordinance..... (d) _____ 8. Water Supply: Constructed and operated according to Ordinance..... (a) _____ Complies with bacteriological standards (b) _____ No connection between safe and unsafe supplies; no improper submerged inlets (c) _____ UTENSILS AND EQUIPMENT 9. Construction: Smooth, impervious, nonabsorbent, safe materials; easily cleanable (a) _____ In good repair; accessible for inspection (b) _____ Approved single-service articles; not reused (c) _____ Utensils and equipment of proper design (d) _____ Approved CIP cleaned milk pipeline system (e) _____ 10. Cleaning: Utensils and equipment clean (a) _____ 11. Sanitization: All multi-use containers and equipment subjected to approved sanitization process (Refer to Ordinance) (a) _____ 12. Storage: All multi-use containers and equipment properly stored (a) _____ Stored to assure complete drainage, where applicable (b) _____ Single-service articles properly stored (c) _____ MILKING 13. Flanks, Udders, and Teats: Milking done in barn, stable, or parlor (a) _____ Brushing completed before milking begun (b) _____ Flanks, bellies, udders, and tails of cows clean at time of milking; clipped when required (c) _____ Teats cleaned, treated with sanitizing solution (if required) and dried, just prior to milking (d) _____ No wet hand milking (e) _____	TRANSFER/PROTECTION OF MILK 14. Protection From Contamination: No overcrowding (a) _____ Product and CIP cleaning circuits separated (b) _____ Improperly handled milk discarded (c) _____ Immediate removal of milk (d) _____ Milk and equipment properly protected (e) _____ Sanitized milk surfaces not exposed to contamination (f) _____ Air under pressure of proper quality (g) _____ 15. Drug and Chemical Control: Cleaners and sanitizers properly identified (a) _____ Drug administration equipment properly handled and stored (b) _____ Drugs properly labeled (name and address) and stored (c) _____ Drugs properly labeled (directions for use, cautionary statements, active ingredient(s)) (d) _____ Drugs properly used and stored to preclude contamination of milk or milk product-contact surfaces (e) _____ PERSONNEL 16. Handwashing Facilities: Proper handwashing facilities convenient to milking operations (a) _____ Wash and rinse vats not used as handwashing facilities (b) _____ 17. Personnel Cleanliness: Hands washed clean and dried before milking, or performing milkhouse functions; rewashed when contaminated (a) _____ Clean outer garments worn (b) _____ COOLING 18. Cooling: Milk cooled to 45°F (7°C) or less within 2 hours after milking, except as permitted by Ordinance..... (a) _____ Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards (b) _____ Acceptable temperature monitoring device(s) shall be installed and maintained when required (c) _____ PEST CONTROL 19. Insect and Rodent Control: Fly breeding minimized by approved manure disposal methods (Refer to Ordinance) (a) _____ Manure packs properly maintained (b) _____ All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing; screen doors open outward (c) _____ Milkhouse free of insects and rodents (d) _____ Approved pesticides; used properly (e) _____ Equipment and utensils not exposed to pesticide contamination (f) _____ Surroundings neat and clean; free of harborages and breeding areas (g) _____ Feed storage not attraction for birds, rodents or insects (h) _____
REMARKS		

DATE	SANITARIAN
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NOTE: Item numbers correspond to required sanitation Items for Grade “A” raw milk for pasteurization in the **Grade “A” Pasteurized Milk Ordinance**.