

<b>DEPARTMENT OF HEALTH AND HUMAN SERVICES</b> PUBLIC HEALTH SERVICE FOOD AND DRUG ADMINISTRATION	<b>DAIRY FARM INSPECTION REPORT</b>	INSPECTING AGENCY  <hr/> Pounds Sold Daily  <hr/> Plant  <hr/> Permit No.
NAME AND LOCATION OF DAIRY FARM		

Inspection of your farm today showed violations existing in the items checked below. You are further notified that this inspection sheet 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. (See Sections 3 and 5 of the **Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/Food and Drug Administration.**)

<p><b>COWS</b></p> <p><b>1. Abnormal Milk:</b>          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) _____</p> <p><b>MILKING BARN, STABLE, OR PARLOR</b></p> <p><b>2. Construction:</b>          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) _____</p> <p><b>3. Cleanliness:</b>          Clean and free of litter ..... (a) _____          No swine or fowl ..... (b) _____</p> <p><b>4. Cowyard:</b>          Graded to drain; no pooled water or wastes ..... (a) _____          Cowyard clean; cattle housing areas &amp; manure packs properly maintained ..... (b) _____          No swine ..... (c) _____          Manure stored inaccessible to cows ..... (d) _____</p> <p><b>MILKHOUSE OR ROOM</b></p> <p><b>5. Construction and Facilities:</b></p> <p><b>Floors</b>          Smooth; concrete or other impervious material; in good repair (a) _____          Graded to drain ..... (b) _____          Drains trapped, if connected to sanitary system ..... (c) _____</p> <p><b>Walls and Ceilings</b>          Approved material and finish ..... (a) _____          Good repair (windows, doors, and hoseport included) ..... (b) _____</p> <p><b>Lighting and Ventilation</b>          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) _____</p> <p><b>Miscellaneous Requirements</b>          Used for milkhouse operations only; sufficient size ..... (a) _____          No direct opening into living quarters or barn, except as permitted by <i>Ordinance</i> ..... (b) _____          Liquid wastes properly disposed of ..... (c) _____          Proper hoseport where required ..... (d) _____          Acceptable surface under hoseport ..... (e) _____          Suitable shelter for transport truck as required by this <i>Ordinance</i> ..... (f) _____</p>	<p><b>Cleaning Facilities</b>          Two-compartment wash and rinse vat of adequate size ..... (a) _____          Suitable water heating facilities ..... (b) _____          Water under pressure piped to milkhouse ..... (c) _____</p> <p><b>6. Cleanliness:</b>          Floors, walls, windows, tables, and similar non-product contact surfaces clean ..... (a) _____          No trash, unnecessary articles, animals or fowl ..... (b) _____</p> <p><b>TOILET AND WATER SUPPLY</b></p> <p><b>7. Toilet:</b>          Provided; conveniently located ..... (a) _____          Constructed and operated according to <i>Ordinance</i> ..... (b) _____          No evidence of human wastes about premises ..... (c) _____          Toilet room in compliance with <i>Ordinance</i> ..... (d) _____</p> <p><b>8. Water Supply:</b>          Constructed and operated according to <i>Ordinance</i> ..... (a) _____          Complies with bacteriological standards ..... (b) _____          No connection between safe and unsafe supplies; no improper submerged inlets ..... (c) _____</p> <p><b>UTENSILS AND EQUIPMENT</b></p> <p><b>9. Construction:</b>          Smooth, impervious, nonabsorbent, safe materials; easily cleanable; seamless hooded pails ..... (a) _____          In good repair; accessible for inspection ..... (b) _____          Approved single-service articles; not reused ..... (c) _____          Utensils and equipment of proper design ..... (d) _____          Approved CIP milk pipeline system ..... (e) _____</p> <p><b>10. Cleaning:</b>          Utensils and equipment clean ..... (a) _____</p> <p><b>11. Sanitization:</b>          All multi-use containers and equipment subjected to approved sanitization process (See <i>Ordinance</i>) ..... (a) _____</p> <p><b>12. Storage:</b>          All multi-use containers and equipment properly stored ..... (a) _____          Stored to assure complete drainage, where applicable ..... (b) _____          Single-service articles properly stored ..... (c) _____</p> <p><b>MILKING</b></p> <p><b>13. Flanks, Udders, and Teats:</b>          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 treated with sanitizing solution and dried, just prior to milking ..... (d) _____          No wet hand milking ..... (e) _____</p>	<p><b>TRANSFER AND PROTECTION OF MILK</b></p> <p><b>14. Protection From Contamination:</b>          No overcrowding ..... (a) _____          Product and CIP 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) _____</p> <p><b>15. Drug and Chemical Control</b>          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) ..... (d) _____          Drugs properly used and stored to preclude contamination of milk ..... (e) _____</p> <p><b>PERSONNEL</b></p> <p><b>16. Hand-Washing Facilities:</b>          Proper hand-washing facilities convenient to milking operations ..... (a) _____          Wash and rinse vats not used as hand-washing facilities .... (b) _____</p> <p><b>17. Personnel Cleanliness:</b>          Hands washed clean and dried before milking, or performing milk house functions; rewashed when contaminated ..... (a) _____          Clean outer garments worn ..... (b) _____</p> <p><b>COOLING</b></p> <p><b>18. Cooling:</b>          Milk cooled to 45 F or less within 2 hours after milking, except as permitted by <i>Ordinance</i> ..... (a) _____          Recirculated cooling water from safe source and properly protected; complies with bacteriological standards ..... (b) _____          An acceptable recording device shall be installed and maintained when required ..... (c) _____</p> <p><b>PEST CONTROL</b></p> <p><b>19. Insect and Rodent Control:</b>          Fly breeding minimized by approved manure disposal methods (See <i>Ordinance</i>) ..... (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) _____</p>
REMARKS		
DATE	SANITARIAN	

Note: Item numbers correspond to required sanitation items for Grade A raw milk for pasteurization in the **Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/ Food and Drug Administration.**

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