

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION	INTERSTATE MILK SHIPPER'S REPORT <i>(Submit an original and two (2) copies to the FDA Regional Office)</i>	3-A. COUNTRY
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1. NAME OF SHIPPER	2. CITY	3. STATE
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4. STREET	5. PLANT or BTU #	6. PRODUCT CODE #s

7. SURVEY DATA

	DAIRY FARMS	RECEIVING OR TRANSFER STATION	MILK PLANT ¹	ENFORCEMENT
	TYPE OF RATING <input type="checkbox"/> AREA <input type="checkbox"/> INDIVIDUAL			
RATING (%)				
DATE OF RATING				
TOTAL NUMBER				APPENDIX N IS THE SHIPPER IN COMPLIANCE WITH THE PROVISIONS OF APPENDIX N? <input type="checkbox"/> YES <input type="checkbox"/> NO
NUMBER INSPECTED				
VOLUME RECEIVED DAILY (cwt)				
RATING AGENCY <input type="checkbox"/> SHD <input type="checkbox"/> SDA <input type="checkbox"/> OTHER _____	CERTIFIED STATE RATING OFFICER	OFFICER'S CERTIFICATION EXPIRATION DATE	EARLIEST RATING DATE	
			MONTH	DAY
				YEAR

AGENCY PROVIDING CONTINUOUS SUPERVISION OF SUPPLY

8. LABORATORY CONTROL

APPROVED LABORATORY NUMBER	EXPIRATION DATE	PROCESSED MILK TESTS APPROVED				RAW MILK TESTS APPROVED			
A. _____	A. _____	SPC	COLI	PHOS	RBC	DRUG RESIDUE TESTS	VIABLE COUNTS	SOMATIC CELL COUNTS	DRUG RESIDUE TESTS
B. _____	B. _____	A. ____	A. ____	A. ____	A. ____	A. _____	A. ____	A. _____	A. _____
		B. ____	B. ____	B. ____	B. ____	B. _____	B. ____	B. _____	B. _____
DATE OF LAST TWO (2) SPLIT SAMPLES		APPROVED WATER LABORATORY AND DATE				WATER TESTS APPROVED			
A. _____	A. _____								
B. _____	B. _____								

9. PUBLICATION *(Written permission from a shipper must be filed at a Regional Office of FDA prior to the publication of a rating.)*

LETTER OF PERMISSION TO PUBLISH IS TRANSMITTED WITH THIS REPORT? YES NO

10. SUBMISSION OF REPORT BY STATE AGENCY

DATE OF REPORT	SUBMITTED BY <i>(Signature and Title)</i>
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FOR FDA REGIONAL OFFICE USE ONLY

Written permission from shipper dated _____ on file and publication of rating/listing recommended.

DATE	SIGNATURE <i>(FDA Milk Specialist)</i>
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¹ Submit separate Form for each milk plant.

11. **MILK PLANTS:** List below the Name and Address of all shippers of raw milk received during the thirty (30) days preceding the date of the Rating; Volume in Hundredweight (cwt); Sanitation Compliance Rating; and Date of Rating. Plants receiving milk from unlisted sources, or sources below 90, are not eligible for listing on the electronic publication, *IMS LIST – SANITATION COMPLIANCE AND ENFORCEMENT RATINGS OF INTERSTATE MILK SHIPPERS*.

NAME OF SHIPPER	CITY AND STATE	VOLUME (cwt)	SANITATION COMPLIANCE RATING	DATE OF RATING

INSTRUCTIONS:

Completed Forms must be received by the Milk Safety Branch (HFS-626) to be included in the *IMS List*. Additional explanation is offered for the following items:

Item 1: Name of Shipper – Limit shipper's name to not more than thirty-four (34) characters and spaces. If a receiving or transfer station is to be listed, please include "Receiving Station" or "Transfer Station" or "(RS)" or "(TS)" with the name of the shipper. Suggested abbreviations are published in the *IMS List*.

Item 5: Plant or BTU # – When the IMS Number is less than five (5) digits, leave the left-hand square(s) blank.

Item 6: Product Code #s – Enter Product Code #s starting in the first (left-hand) space. Product Code #s are listed below:

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| 1. Raw Milk for Pasteurization (May include Lowfat, Skim or Cream) | 22. Dry Milk and Milk Products |
| 2. Pasteurized Milk, Reduced Fat, Lowfat, or Skim | 23. Anhydrous Milk Fat |
| 3. Heat-Treated (May include Reduced Fat, Lowfat, Skim or Cream) | 24. Cholesterol Modified Anhydrous Milk Fat |
| 4. Pasteurized Half & Half, Coffee Cream, Creams | 25. Cholesterol Modified Fluid Milk Products |
| 5. Ultra-Pasteurized (UP) Milk and Milk Products | 26. Cream (Condensed or Dry) |
| 6. Aseptic Milk and Milk Products (Including Flavored) | 27. Blended Dry Products |
| 7. Cottage Cheese (Including Lowfat, Nonfat or Dry Curd) | 28. Whey Cream |
| 8. Cultured or Acidified Milk and Milk Products | 29. Whey Cream and Cream Blends |
| 9. Yogurt (Including Lowfat or Skim) | 30. Grade "A" Lactose |
| 10. Sour Cream Products (Acidified or Cultured) | 31. Raw Goat Milk for Pasteurization |
| 11. Whey (Liquid) | 32. Pasteurized Goat Milk and Milk Products |
| 12. Whey (Condensed) | 33. Cultured Goat Milk and Milk Products |
| 13. Whey (Dry) | 34. Condensed or Dry Goat Milk and Milk Products |
| 14. Modified Whey Products (Condensed or Dry) | 35. Ultra-Pasteurized (UP) Goat Milk and Milk Products |
| 15. Condensed Milk and Milk Products | 36. Aseptic Goat Milk and Milk Products |
| 16. Nonfat Dry Milk | 37. Raw Sheep Milk for Pasteurization |
| 17. Buttermilk (Condensed or Dry) | 38. Cultured Sheep Milk and Milk Products |
| 18. Eggnog | 39. Concentrated Raw Milk Products for Pasteurization |
| 19. Lactose Reduced Milk and Milk Products | 40. Concentrated Pasteurized Milk Products |
| 20. Low-Sodium Milk and Milk Products | 41. Ultra-Filtered (UF) Permeate from Milk |
| 21. Milk and Milk Products with Added Safe and Suitable Microbial Organisms
(Such as Lactobacillus acidophilus) | 42. Ultra-Filtered (UF) Permeate from Whey |