

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION	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**.)

<p>COWS</p> <p>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) _____</p> <p>MILKING BARN, STABLE, OR PARLOR</p> <p>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) _____</p> <p>3. Cleanliness: Clean and free of litter (a) _____ No swine or fowl (b) _____</p> <p>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) _____</p> <p>MILKHOUSE OR ROOM</p> <p>5. Construction and Facilities:</p> <p>Floors Smooth; concrete or other impervious material; in good repair (a) _____ Graded to drain (b) _____ Drains trapped, if connected to sanitary system (c) _____</p> <p>Walls and Ceilings Approved material and finish (a) _____ Good repair (windows, doors, and hoseport included) (b) _____</p> <p>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) _____</p> <p>Miscellaneous Requirements 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 (f) _____</p>	<p>Cleaning Facilities Two-compartment wash and rinse vat of adequate size (a) _____ Suitable water heating facilities (b) _____ Water under pressure piped to milkhouse (c) _____</p> <p>6. Cleanliness: Floors, walls, windows, tables and similar non-product contact surfaces clean (a) _____ No trash, unnecessary articles, animals or fowl (b) _____</p> <p>TOILET AND WATER SUPPLY</p> <p>7. Toilet: 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>8. Water Supply: 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>UTENSILS AND EQUIPMENT</p> <p>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 mechanically cleaned milk pipeline system (e) _____</p> <p>10. Cleaning: Utensils and equipment clean (a) _____</p> <p>11. Sanitization: All multi-use containers and equipment subjected to approved sanitization process (Refer to <i>Ordinance</i>) (a) _____</p> <p>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) _____</p> <p>MILKING</p> <p>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) _____</p>	<p>TRANSFER/PROTECTION OF MILK</p> <p>14. Protection From Contamination: No overcrowding (a) _____ Product and mechanical 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) _____</p> <p>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..... (e) _____</p> <p>PERSONNEL</p> <p>16. Handwashing Facilities: Proper handwashing facilities convenient to milking operations (a) _____ Wash and rinse vats not used as handwashing facilities (b) _____</p> <p>17. Personnel Cleanliness: Hands washed clean and dried before milking, or performing milkhouse functions; rewashed when contaminated (a) _____ Clean outer garments worn (b) _____</p> <p>COOLING</p> <p>18. Cooling: Milk cooled to 45°F or less within 2 hours after milking, except as permitted by <i>Ordinance</i> (a) _____ Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards (b) _____ An acceptable recording device shall be installed and maintained when required (c) _____</p> <p>PEST CONTROL</p> <p>19. Insect and Rodent Control: Fly breeding minimized by approved manure disposal methods (Refer to <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**.