

<b>DEPARTMENT OF HEALTH AND HUMAN SERVICES PUBLIC HEALTH SERVICE FOOD AND DRUG ADMINISTRATION</b>	<b>CONDENSED and DRY - MILK &amp; WHEY PLANT INSPECTION REPORT</b> <i>(Including Bulk Tank Cleaning Facilities)</i>	INSPECTING AGENCY
<b>NAME AND LOCATION OF PLANT</b>	<b>PRODUCTION PER DAY</b>	
	POUNDS OF GRADE A RAW PRODUCT RECEIVED	
	POUNDS OF GRADE A CONDENSED AND/OR DRY PRODUCTS PRODUCED	
	MAXIMUM CAPACITY OF DRIERS AND PANS	
<b>PERMIT NUMBER</b>		
Sir: Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent 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 Condensed and Dry Milk Products and Condensed and Dry Whey, Supplement 1 to the Grade A pasteurized Milk Ordinance - 1978 Recommendations of the U.S. Public Health Service/Food and Drug Administration.)		
1. FLOORS: Smooth; impervious; no pools; good repair; trapped drains (a)----- 2. WALLS AND CEILINGS: Smooth; washable; light-colored; good repair (a)----- 3. DOORS AND WINDOWS: All outer openings effectively protected against entry of flies and rodents (a)----- Outer doors self-closing; screen doors open outward (b)----- 4. LIGHTING AND VENTILATION: Adequate light in all rooms (a)----- Well ventilated to preclude odors and condensation; filtered air with pressure systems (b)----- 5. SEPARATE ROOMS: Separate rooms as required; adequate size (a)----- No direct opening to living quarters (b)----- Storage tanks properly vented (c)----- 6. TOILET FACILITIES: Complies with local ordinances (a)----- No direct openings to processing rooms; self-closing doors (b)----- Clean; well-lighted and ventilated; proper facilities (c)----- Sewage and other liquid wastes disposed of in a sanitary manner (d)----- 7. WATER SUPPLY: Constructed and operated in accordance with Ordinance (a)----- No direct or indirect connection between safe and unsafe water (b)----- Condensing water and vacuum water in compliance with Ordinance requirements (c)----- Reclaimed water complies with Ordinance (d)----- Complies with bacteriological standards (e)----- 8. HAND-WASHING FACILITIES: Located and equipped as required; clean and in good repair; improper facilities not used (a)----- 9. MILK PLANT CLEANLINESS: Neat; clean; no evidence of insects or rodents; trash properly handled (a)----- No unnecessary equipment (b)----- No excessive product dust (c)----- 10. SANITARY PIPING: Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a)-----	Cleaned-in-Place lines meet Ordinance specifications (b)----- Pasteurized products conducted in sanitary piping (c)----- 11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT: Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible to inspection (a)----- Self-draining; strainers and sifters of approved design (b)----- Approved single-service article; not reused (c)----- 12. CLEANING AND SANITIZING OF CONTAINERS AND EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a)----- Mechanical cleaning requirements of Ordinance in compliance; records complete (b)----- Approved sanitization process applied prior to use of product-contact surfaces (c)----- Required efficiently tests in compliance (d)----- 13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT: Stored to assure drainage and protected from contamination (a)----- 14. STORAGE OF SINGLE-SERVICE ARTICLES: Received, stored, and handles in a sanitary manner; paperboard shipping containers not reused (a)----- 15. PROTECTION FROM CONTAMINATION: Operations conducted and located so as to preclude contamination of products, ingredients, containers, equipment, and utensils (a)----- Overflow, spilled and leaked products or ingredients discarded (b)----- Air and steam used to process products in compliance with Ordinance (c)----- Approved pesticides; safely used (d)----- 16a. PASTEURIZATION--HIGH-TEMPERATURE SHORT-TIME CONTINUOUS FLOW: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications (a)----- (2) Time and Temperature controls: Flow diversion device complies with Ordinance requirements; diverted flow line self-draining; stoppage precluded; proper assembly and operation; product held minimum pasteurization temperatures (a)----- Recorder-controller complies with Ordinance requirements; recorder temperature no higher than indicating thermometer temperature; cut-in and cut-out temperature at or above required temperature; setting sealed; no bypass around sensor; sensor located properly (b)----- Holding tube complies with Ordinance requirements; proper design and assembly; no short circuiting; proper slope and supports (c)-----	Flow promoting devices comply with Ordinance requirements; no improper manual switches; maximum speed assures 15-second hold; setting sealed as required; proper location (d)----- 16b. PASTEURIZATION -- REGENERATIVE HEATING: Pasteurized products in regenerator automatically under greater pressure than raw products in the regenerator at all times (a)----- Accurate pressure gauges installed as required; booster pump properly identified (b)----- 16c. PASTEURIZATION-- TEMPERATURE RECORDING CHARTS: HTST pasteurizer charts comply with applicable Ordinance requirements (a)----- 17. COOLING Raw and pasteurized products and condensed products cooled to and maintained at required temperatures (a)----- Approved thermometer properly located in all refrigeration rooms and storage tanks (b)----- Recirculated cooling water from safe source and properly protected; complies with bacteriological standards (c)----- 18. CONTAINER FILLING: Dry products packaged in new containers (a)----- Performed in sanitary manner by mechanical equipment (b)----- Transportation in sealed containers for further processing and/or packaging (c)----- Stored in sanitary manner (d)----- 19. CONTAINER CLOSURE, SEALING AND STORAGE: Closing and sealing performed in sanitary manner by mechanical equipment (a)----- Imperfectly closed products properly handled (b)----- Sanitary closure (c)----- 20. PERSONNEL CLEANLINESS: Hands washed clean before performing plant functions; reashed when contaminated (a)----- No use of tobacco in processing area (b)----- Clean outer garments worn (c)----- Clean bootcovers, caps, and coveralls worn when entering dryer (d)----- 21. VEHICLE: Vehicles clean; constructed to protect milk (a)----- No contaminating substances transported (b)----- Dry products transported in sanitary manner (c)----- 22. SURROUNDINGS: Neat and clean; free of pooled water, harborages, and breeding areas (a)----- Tank unloading areas properly constructed (b)----- Approved pesticides, used properly (c)-----
REMARKS		
DATE	SANITARIAN	
<sup>1</sup> Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with items 1, 4, 6, 7, 8, 9, 10, 11, 12, 14, 15, 20, 22, and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case, overhead protection shall be required.		
NOTE: Item numbers correspond to required sanitation items for Grade A Condensed Milk, Dry Milk Products and Dry Whey in the Grade A Condensed and Dry Milk Products and Dry Whey, Supplement 1 to the Grade A Pasteurized Milk Ordinance - 1978 Recommendations of the U.S. Public Health Service/Food and Drug Administration.		