

NAME AND LOCATION OF PLANT _____	POUNDS SOLD DAILY Milk _____ Other Milk Products _____ Total _____ Permit No. _____
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Inspection of your plant 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>1. FLOORS: Smooth; impervious; no pools; good repair; trapped drains (a) _____</p> <p>2. WALLS AND CEILINGS: Smooth; washable; light-colored; good repair (a) _____</p> <p>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) _____</p> <p>4. LIGHTING AND VENTILATION: Adequate light in all rooms (a) _____ Well ventilated to preclude odors and condensation; filtered air with pressure systems (b) _____</p> <p>5. SEPARATE ROOMS: Separate rooms as required; adequate size (a) _____ No direct opening to barn or living quarters (b) _____ Storage tanks properly vented (c) _____</p> <p>6. TOILET FACILITIES: Complies with local Ordinances (a) _____ No direct opening to processing rooms; self-closing doors (b) _____ Clean; well-lighted and ventilated; proper facilities (c) _____ Sewage and other liquid wastes disposed of in sanitary manner (d) _____</p> <p>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) _____ Reclaim water complies with Ordinance (d) _____ Complies with bacteriological standards (e) _____</p> <p>8. HANDWASHING FACILITIES: Located and equipped as required; clean and in good repair; improper facilities not used (a) _____</p> <p>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) _____</p> <p>10. SANITARY PIPING: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____ CIP cleaned lines meet Ordinance specifications (b) _____ Pasteurized products conducted in sanitary piping, except as permitted by Ordinance (c) _____</p> <p>11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT: Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____ Self-draining; strainers and sifters of approved design (b) _____ Approved single-service articles; not reused (c) _____</p> <p>12. CLEANING AND SANITIZING OF CONTAINERS AND EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a) _____ CIP cleaning requirements of Ordinance in compliance; records complete; milk tank trucks cleaned at permitted location (b) _____</p>	<p>Approved sanitization process applied prior to use of product-contact surfaces (c) _____ Required efficiency tests in compliance (d) _____ Multi-use plastic containers in compliance (e) _____</p> <p>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT: Stored to assure drainage and protected from contamination ... (a) _____</p> <p>14. STORAGE OF SINGLE-SERVICE ARTICLES: Received, stored and handled in a sanitary manner; paperboard containers not reused, except as permitted by the Ordinance (a) _____</p> <p>15a. PROTECTION FROM CONTAMINATION: Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils (a) _____ Air and steam used to process products in compliance with Ordinance (b) _____ Approved pesticides, safely used (c) _____</p> <p>15b. CROSS CONNECTIONS: No direct connections between pasteurized and raw milk or milk products (a) _____ Overflow, spilled and leaked products or ingredients discarded (b) _____ No direct connections between milk or milk products and cleaning and/or sanitizing solutions (c) _____</p> <p>16a. PASTEURIZATION-BATCH: (1) INDICATING AND RECORDING THERMOMETERS: Comply with Ordinance specifications (a) _____ (2) TIME AND TEMPERATURE CONTROLS: Adequate agitation throughout holding; agitator sufficiently submerged (a) _____ Each pasteurizer equipped with indicating and recording thermometer; bulb submerged (b) _____ Recording thermometer reads no higher than indicating thermometer (c) _____</p> <p>Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering vat, plus emptying time, if cooling is begun after opening outlet (d) _____ No product added after holding begun (e) _____ Airspace above product maintained at not less than 5°F (3°C) higher than minimum required pasteurization temperature during holding (f) _____ Approved airspace thermometer; bulb not less than 1 inch (25 mm) above product level (g) _____ Inlet and outlet valves and connections in compliance with Ordinance (h) _____</p> <p>16b. PASTEURIZATION-HIGH TEMPERATURE: (1) INDICATING AND RECORDING THERMOMETERS: Comply with Ordinance specifications (a) _____ (2) TIME AND TEMPERATURE CONTROLS: Flow-diversion device complies with Ordinance requirements (a) _____ Recorder controller complies with Ordinance requirements (b) _____ Holding tube complies with Ordinance requirements (c) _____ Flow promoting devices comply with Ordinance requirements (d) _____</p>	<p>Product held minimum pasteurization time and temperature (e) _____</p> <p>(3) ADULTERATION CONTROLS: Satisfactory means to prevent adulteration with added water (a) _____</p> <p>16c. REGENERATIVE HEATING: Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times (a) _____ Accurate pressure gauges installed as required; booster pump properly identified, when required, and installed (b) _____ Regenerator pressures meet Ordinance requirements (c) _____</p> <p>16d. RECORDING CHARTS: Batch pasteurizer charts comply with applicable Ordinance requirements (a) _____ HTST and HHTS pasteurizer charts comply with applicable Ordinance requirements (b) _____</p> <p>17. COOLING OF MILK AND MILK PRODUCTS: Raw milk maintained at 45°F (7°C) or less until processed or as provided for in the Ordinance (a) _____ Pasteurized milk and milk products, except those to be cultured, or as provided for in the Ordinance, cooled immediately to 45°F (7°C) or less in approved equipment; all milk and milk products stored thereat until delivered ... (b) _____ Approved thermometer properly located in all refrigeration rooms and storage tanks as required (c) _____ Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards (d) _____</p> <p>18. BOTTLING, PACKAGING AND CONTAINER FILLING: Performed in a plant where contents finally pasteurized, except for dry milk and whey products (a) _____ Performed in a sanitary manner by approved mechanical equipment (b) _____ Dry milk and whey products packaged in new containers; stored and transported in a sanitary manner (c) _____</p> <p>19. CAPPING, CONTAINER CLOSURE AND SEALING: Capping and/or closing/sealing performed in a sanitary manner by approved mechanical equipment (a) _____ Imperfectly capped/closed products properly handled (b) _____ Caps and/or closures comply with Ordinance (c) _____</p> <p>20. PERSONNEL CLEANLINESS: Hands thoroughly washed before performing plant functions; re-washed when contaminated (a) _____ Clean outer garments and hair covering worn (b) _____ No use of tobacco in processing areas (c) _____ Clean boot covers, caps and coveralls worn when entering dryer (d) _____</p> <p>21. VEHICLES: Vehicles clean; constructed to protect milk (a) _____ No contaminating substances transported (b) _____</p> <p>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) _____</p>
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REMARKS	
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DATE	SANITARIAN
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1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of Item 5 do not apply.
2. A transfer station shall comply with Items 1, 4, 6, 7, 8, 9, 10, 11, 12, 13, 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.
3. Facilities for the cleaning and sanitizing of milk tank trucks shall comply with the same requirements for transfer stations.
4. In areas of the milk plant where Items 7, 10, 11, 12, 13, 15, 17, 18 and 19 are dedicated only to the Aseptic Processing and Packaging System, as defined by the PMO, these Items shall be inspected and regulated in accordance with the applicable requirements of 21 CFR Parts 108, 110 and 113.

NOTE: Item numbers correspond to required sanitation Items for Grade "A" pasteurized milk in the Grade "A" Pasteurized Milk Ordinance.