



SOUTH DAKOTA DEPARTMENT OF AGRICULTURE

DIVISION OF AGRICULTURAL SERVICES

Dairy/Egg Program

Alfred Dairy Science Hall

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<http://sdda.sd.gov/ag-services/dairy-and-eggs>

Notice of Dairy Farm Inspection And Report Manufacturing Grade Milk

Permit# _____

Date _____

#'s Sold Daily _____

Plant _____

Reason _____

- Subject to Suspension
- Suspended
- Reinstated
- Milking Time
- Recall

Name: _____

Location: _____ County _____ Sanitarian _____

Sir: An inspection of your dairy farm has this day been made and you are hereby notified of the violations marked below with an (X). Retaining farm certification requires that facilities and methods listed below are to be satisfactorily maintained to meet minimum requirements.

		Continued . . .	
-A- FACILITIES REQUIRED			
1. HEALTH OF HERD	2		
2. BARN OR MILKING AREA		(b) Walls and ceiling, clean	2
(a) Adequate size, construction, ventilation	2	(c) Pens and alleyways, clean	2
(b) Adequate light, natural and/or artificial	2	8. MILKHOUSE OR ROOM	
(c) Cow yard well drained	2	(a) Used for handling milk and utensils only	2
3. MILKHOUSE OR ROOM		(b) Liquid wastes properly disposed of	2
(a) Adequate size, location, construction,	3	(c) Clean; floor, walls and ceiling	3
(b) Equipped with adequate facilities to wash and sanitize milk utensils	3	9. MILKING PROCEDURE	
(c) All openings effectively screened or otherwise protected; doors tight and self-closing; doors open outward	2	(a) Cows clean, clipped of long hairs	2
(d) Properly heated above freezing	2	(b) Udder and teats washed or wiped before milking	2
4. UTENSILS AND EQUIPMENT		(c) Milk stools and surcingles clean, properly stored	2
(a) Design, construction	2	(d) Mastitis or abnormal milk program practiced:	
(b) Cleaning; brushes, cleansers, sanitizer	2	(1) Cows treated with drugs milked last	2
(c) Storage facilities for supplies	2	(2) Mastitis or abnormal milk properly handled and disposed of	2
5. WATER SUPPLY Well <input type="checkbox"/> RW <input type="checkbox"/>		10. UTENSILS AND EQUIPMENT	
(a) Safe, clean	2	(a) In good repair; accessible for inspection	3
(b) Supply ample	1	(b) Utensils and equipment clean	5
(c) Suitable water heating facilities	2	(c) Sanitized before use with approved sanitizer	5
(d) Location of well _____		(d) Utensils, equipment and single-service articles properly stored	2
-B- METHODS		(e) Vacuum lines and hoses clean	2
6. PREMISES		11. COOLING Milk Temp. _____	
(a) Fowl, swine and other animals properly confined	1	(a) Milk cooled promptly to 40°F within 2 hours after milking	3
(b) Cow yard clean, cattle housing areas properly maintained	2	12. MISCELLANEOUS REQUIREMENTS	
(c) Manure properly handled and disposed of	2	(a) Approved pesticides and medicines properly used and stored	5
7. BARN OR MILKING AREA		(b) Milkhouse free of flies, insects & rodents	2
(a) Floor and gutter clean, good repair	2	(c) Surroundings neat and clean, free of insect and rodent breeding areas	1