

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.

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