



**MILK PLANT INSPECTION REPORT**  
(Includes Dry Milk/Condensing Plants, Receiving Stations, Transfer Stations, and Milk Tank Truck Cleaning Facilities)

**BUREAU OF ENVIRONMENTAL HEALTH SERVICES**

<b>NAME AND LOCATION OF PLANT</b>	<b>PERMIT NUMBER</b>	<b>POUNDS SOLD DAILY</b>	<b>MILK _____ OTHER _____ TOTAL _____</b>
-----------------------------------	----------------------	--------------------------	---

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.

<p><b>1. FLOORS:</b> Smooth; impervious; no pools; good repair; trapped drains ... (a) <input type="checkbox"/></p> <p><b>2. WALLS AND CEILINGS:</b> Smooth; washable; light-colored; good repair ..... (a) <input type="checkbox"/></p> <p><b>3. DOORS AND WINDOWS:</b> All outer openings effectively protected against entry of flies and rodents..... (a) <input type="checkbox"/> Outer doors self-closing; screen doors open outward ..... (b) <input type="checkbox"/></p> <p><b>4. LIGHTING AND VENTILATION:</b> Adequate light in all rooms ..... (a) <input type="checkbox"/> Well ventilated to preclude odors and condensation; filtered air with pressure systems..... (b) <input type="checkbox"/></p> <p><b>5. SEPARATE ROOMS:</b> Separate rooms as required; adequate size ..... (a) <input type="checkbox"/> No direct opening to barn or living quarters..... (b) <input type="checkbox"/> Storage tanks properly vented..... (c) <input type="checkbox"/></p> <p><b>6. TOILET FACILITIES:</b> Complies with local regulation..... (a) <input type="checkbox"/> No direct opening to processing rooms; self-closing doors ..... (b) <input type="checkbox"/> Clean; well-lighted and ventilated; proper facilities..... (c) <input type="checkbox"/> Sewage and other liquid wastes disposed of in sanitary manner ..... (d) <input type="checkbox"/></p> <p><b>7. WATER SUPPLY:</b> Constructed and operated in accordance with regulation..... (a) <input type="checkbox"/> No direct or indirect connection between safe and unsafe water ..... (b) <input type="checkbox"/> Condensing water and vacuum water in compliance with regulation requirements ..... (c) <input type="checkbox"/> Reclaim water complies with regulation ..... (d) <input type="checkbox"/> Complies with bacteriological standards..... (e) <input type="checkbox"/></p> <p><b>8. HANDWASHING FACILITIES:</b> Located and equipped as required; clean and in good repair; improper facilities not used..... (a) <input type="checkbox"/></p> <p><b>9. MILK PLANT CLEANLINESS:</b> Neat; clean; no evidence of insects or rodents; trash properly handled..... (a) <input type="checkbox"/> No unnecessary equipment..... (b) <input type="checkbox"/> No excessive product dust..... (c) <input type="checkbox"/></p> <p><b>10. SANITARY PIPING:</b> Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection..... (a) <input type="checkbox"/> CIP cleaned lines meet regulation specifications ..... (b) <input type="checkbox"/> Pasteurized products conducted in sanitary piping, except as permitted by regulation..... (c) <input type="checkbox"/></p> <p><b>11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT:</b> Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection ..... (a) <input type="checkbox"/> Self-draining; strainers and sifters of approved design ..... (b) <input type="checkbox"/> Approved single-service articles; not reused..... (c) <input type="checkbox"/></p> <p><b>12. CLEANING AND SANITIZING OF CONTAINERS AND EQUIPMENT:</b> Containers, utensils, and equipment effectively cleaned..... (a) <input type="checkbox"/> CIP cleaning requirements of regulation in compliance; records complete; milk tank trucks cleaned at permitted location ..... (b) <input type="checkbox"/></p>	<p>Approved sanitization process applied prior to use of product-contact surfaces..... (c) <input type="checkbox"/> Required efficiency tests in compliance ..... (d) <input type="checkbox"/> Multi-use plastic containers in compliance..... (e) <input type="checkbox"/></p> <p><b>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT:</b> Stored to assure drainage and protected from contamination... (a) <input type="checkbox"/></p> <p><b>14. STORAGE OF SINGLE-SERVICE ARTICLES:</b> Received, stored and handled in a sanitary manner; paperboard containers not reused, except as permitted by the regulation..... (a) <input type="checkbox"/></p> <p><b>15a. PROTECTION FROM CONTAMINATION:</b> Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils..... (a) <input type="checkbox"/> Air and steam used to process products in compliance with regulation ..... (b) <input type="checkbox"/> Approved pesticides, safely used ..... (c) <input type="checkbox"/></p> <p><b>15b. CROSS CONNECTIONS:</b> No direct connections between pasteurized and raw milk or milk products..... (a) <input type="checkbox"/> Overflow, spilled and leaked products or ingredients discarded ..... (b) <input type="checkbox"/> No direct connections between milk or milk products and cleaning and/or sanitizing solutions..... (c) <input type="checkbox"/></p> <p><b>16a. PASTEURIZATION-BATCH:</b> (1) INDICATING AND RECORDING THERMOMETERS: Comply with regulation specifications..... (a) <input type="checkbox"/> (2) TIME AND TEMPERATURE CONTROLS: Adequate agitation throughout holding; agitator sufficiently submerged ..... (a) <input type="checkbox"/> Each pasteurizer equipped with indicating and recording thermometer; bulb submerged..... (b) <input type="checkbox"/> Recording thermometer reads no higher than indicating thermometer..... (c) <input type="checkbox"/> 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) <input type="checkbox"/> No product added after holding begun ..... (e) <input type="checkbox"/> Airspace above product maintained at not less than 5°F (3°C) higher than minimum required pasteurization temperature during holding..... (f) <input type="checkbox"/> Approved airspace thermometer; bulb not less than 1 inch (25 mm) above product level..... (g) <input type="checkbox"/> Inlet and outlet valves and connections in compliance with regulation ..... (h) <input type="checkbox"/></p> <p><b>16b. PASTEURIZATION-HIGH TEMPERATURE:</b> (1) INDICATING AND RECORDING THERMOMETERS: Comply with regulation specifications ..... (a) <input type="checkbox"/> (2) TIME AND TEMPERATURE CONTROLS: Flow-diversion device complies with regulation requirements ..... (a) <input type="checkbox"/> Recorder controller complies with regulation requirements..... (b) <input type="checkbox"/> Holding tube complies with regulation requirements ..... (c) <input type="checkbox"/> Flow promoting devices comply with regulation requirements..... (d) <input type="checkbox"/> Product held minimum pasteurization time and temperature..... (e) <input type="checkbox"/></p>	<p>(3) ADULTERATION CONTROLS: Satisfactory means to prevent adulteration with added water..... (a) <input type="checkbox"/></p> <p><b>16c. REGENERATIVE HEATING:</b> Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times..... (a) <input type="checkbox"/> Accurate pressure gauges installed as required; booster pump properly identified, when required, and installed ..... (b) <input type="checkbox"/> Regenerator pressures meet regulation requirements ..... (c) <input type="checkbox"/></p> <p><b>16d. RECORDING CHARTS:</b> Batch pasteurizer charts comply with applicable regulation requirements ..... (a) <input type="checkbox"/> HTST and HHST pasteurizer charts comply with applicable regulation requirements..... (b) <input type="checkbox"/></p> <p><b>17. COOLING OF MILK AND MILK PRODUCTS:</b> Raw milk maintained at 45°F (7°C) or less until processed or as provided for in the regulation..... (a) <input type="checkbox"/> Pasteurized milk and milk products, except those to be cultured, or as provided for in the regulation, cooled immediately to 45°F (7°C) or less in approved equipment; all milk and milk products stored thereat until delivered ... (b) <input type="checkbox"/> Approved thermometer properly located in all refrigeration rooms and storage tanks as required..... (c) <input type="checkbox"/> Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards ..... (d) <input type="checkbox"/></p> <p><b>18. BOTTLING, PACKAGING AND CONTAINER FILLING:</b> Performed in a plant where contents finally pasteurized, except for dry milk and whey products ..... (a) <input type="checkbox"/> Performed in a sanitary manner by approved mechanical equipment ..... (b) <input type="checkbox"/> Dry milk and whey products packaged in new containers; stored and transported in a sanitary manner..... (c) <input type="checkbox"/></p> <p><b>19. CAPPING, CONTAINER CLOSURE AND SEALING:</b> Capping and/or closing/sealing performed in a sanitary manner by approved mechanical equipment ..... (a) <input type="checkbox"/> Imperfectly capped/closed products properly handled ..... (b) <input type="checkbox"/> Caps and/or closures comply with regulation..... (c) <input type="checkbox"/></p> <p><b>20. PERSONNEL CLEANLINESS:</b> Hands thoroughly washed before performing plant functions; rewashed when contaminated ..... (a) <input type="checkbox"/> Clean outer garments and hair covering worn ..... (b) <input type="checkbox"/> No use of tobacco in processing areas ..... (c) <input type="checkbox"/> Clean boot covers, caps and coveralls worn when entering dryer ..... (d) <input type="checkbox"/></p> <p><b>21. VEHICLES:</b> Vehicles clean; constructed to protect milk..... (a) <input type="checkbox"/> No contaminating substances transported ..... (b) <input type="checkbox"/></p> <p><b>22. SURROUNDINGS:</b> Neat and clean; free of pooled water, harborages, and breeding areas ..... (a) <input type="checkbox"/> Tank unloading areas properly constructed ..... (b) <input type="checkbox"/> Approved pesticides, used properly ..... (c) <input type="checkbox"/></p>
---	---	---

**REMARKS** (If additional space is required, please place information on the back of this Form.)

<b>DATE</b>	<b>SANITARIAN</b>
-------------	-------------------