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.

1. FLOORS:
   - Smooth; impervious; no pools; good repair; trapped drains ...
   - All outer openings effectively protected against entry of flies and rodents...
   - Outer doors self-closing; screen doors open outward ...

2. WALLS AND CEILINGS:
   - All outer walls and ceilings, including storage areas, are clean, smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection ...

3. DOORS AND WINDOWS:
   - All doors and windows are in proper repair; screens are in proper repair...

4. LIGHTING AND VENTILATION:
   - Adequate light in all rooms ......................................................... (a)
   - No direct opening to barn or living quarters .............................(b)

5. SEPARATE ROOMS:
   - Separate rooms as required; adequate size ...
   - No direct opening to barn or living quarters ...
   - Storage tanks properly vented ...

6. TOILET FACILITIES:
   - Complies with local regulation...
   - No direct opening to processing rooms; self-closing doors ...
   - Clean; well-lighted and ventilated; proper facilities ...
   - Sewage and other liquid wastes disposed of in sanitary manner ...

7. WATER SUPPLY:
   - Comprised of at least 20 gallons per minute per 1000 pounds of milk processed per hour ...
   - Condensing water and vacuum water in compliance with regulation requirements ...
   - Reclaim water complies with regulation ...

8. HANDWASHING FACILITIES:
   - Complies with bacteriological standards ...

9. MILK PLANT CLEANLINESS:
   - Neat; clean; no evidence of insects or rodents; trash properly handled ...
   - No unnecessary equipment...
   - No excessive product dust ...

10. SANITARY PIPING:
    - Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection ...
    - CIP cleaned lines meet regulation specifications ...
    - Pasteurized products conducted sanitary piping, except as permitted by regulations ...

11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT:
    - Smooth, impervious, corrosion-resistant, durable, easily cleanable materials; good repair; accessible for inspection ...
    - Self-cleaning, strainers and siphers of approved design ...
    - Approved single-service strainers not reused ...

12. CLEANING AND SANITIZING OF CONTAINERS AND EQUIPMENT:
    - Containers, utensils and equipment effectively cleaned ...
    - CIP cleaning requirements of regulation in compliance; records complete; milk tank truck cleaned at permitted location ...

Approved sanitation process applied prior to use of product-contact surfaces ...
Required efficiency tests in compliance ...
Multi-use plastic containers in compliance ...

13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT:
    - Stored to assure drainage and protected from contamination ...

14. STORAGE OF SINGLE-SERVICE ARTICLES:
    - Received, stored and handled in a sanitary manner; paperboard containers not reused, except as permitted by the regulation ...

15a. PROTECTION FROM CONTAMINATION:
    - Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils ...
    - Air and steam used to process products in compliance with regulation ...
    - Approved pesticides, safely used ...

10. WATER TANKS:
    - No direct connections between pasteurized and raw milk or milk products ...
    - Overflow, spilled and leaking products or ingredients discarded ...

16a. Pasteurization-Batch:
    - (1) INDICATING AND RECORDING THERMOMETERS:
      - Comply with regulation specifications ...
    - (2) TIME AND TEMPERATURE CONTROLS:
      - Adequate agitation throughout holding; air or steam, with sufficient turbulence ...
      - Each pasteurizer equipped with indicating and recording thermometer; bulb not submerged ...
      - Recording thermometers not redder than indicating thermometers ...
    - Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product released before end of vat, plus emptying time, if cooling begins after emptying outlet ...
    - Water added after holding begun ...
    - Airspace above store maintained at not less than 5°F (3°C) higher than maximum required pasteurization temperature ...
    - SensingHoldings ...
    - Recirculated cooling water from a safe source and properly protected; satisfies bacteriological standards ...

16b. Pasteurization-High Temperature:
    - (1) INDICATING AND RECORDING THERMOMETERS:
      - Comply with regulation specifications ...
    - (2) TIME AND TEMPERATURE CONTROLS:
      - Flow diversion device complies with regulation requirements ...
      - Recorder controller complies with regulation requirements ...
      - Product held minimum pasteurization time and temperature ...

(3) ADULTERATION CONTROLS:
    - Satisfactory means to prevent adulteration with added water ...

16c. Regenerative Heating:
    - Pasteurized product re-heat in a regenerator automatically under pressure; raw product in regenerator at all times ...
    - Accurate pressure gages installed; required; booster pressure identified; when required; installed ...

16d. Recording Charts:
    - Batch pasteurizer charts comply with applicable regulation requirements ...
    - HTST and HHST pasteurizer charts comply with applicable regulation requirements ...

17. Cooling of Milk and Milk Products:
    - Milk maintained at 41°F (5°C) or less until processed or as provided for in the regulation ...
    - Pasteurized milk and milk products, except those to be cultured or pasteurized; stored under refrigeration; in coolers; in storage tanks as required ...
    - Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards ...

18. Bottling, Packaging and Container Filling:
    - Performed in a plant where contents finally pasteurized, except for dry milk and whey products ...
    - Performed in a sanitary manner by approved mechanical equipment ...
    - Dry milk and whey products packaged in new containers; stored and transported in a sanitary manner ...

19. Capping, Containwer Closure and Sealing:
    - Capping and/or closing/sealing performed in a sanitary manner by approved mechanical equipment ...
    - Imperfectly capped/closed products properly handled ...

20. Personnel Cleanliness:
    - Hands thoroughly washed before performing plant functions; washed when contaminated ...
    - Clean outer garments and hair covering worn ...
    - Use of tobacco in processing areas ...
    - Clean boot covers, caps and coveralls worn when entering dryer ...

21. Vehicles:
    - Vehicles clean; constructed to protect milk ...
    - No contaminants transported ...

22. Surroundings:
    - Neat and clean; free of pooled water, harborage, and breeding areas ...
    - Tank unloading areas properly constructed ...
    - Approved pesticides, used properly ...

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