

VERMONT AGENCY OF AGRICULTURE, FOOD AND MARKETS

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 Telephone (802) 828-2433 Fax (802) 828-5983
DAIRY FARM INSPECTION REPORT

INSPECTION TYPE:
 START-UP ROUTINE SEMI-ANNUAL
 RE-INSPECTION OTHER
 BTU/PRODUCER NUMBER POUNDS SOLD DAILY

NAME AND ADDRESS OF DAIRY FARM

PASS Yes No EXCLUDE

APPROXIMATE REINSPECT DATE

DATE

SANITARIAN

FARM REP.

Inspection of your dairy farm today showed violations existing on the Items listed in the "Violation Table". You are further notified that this inspection report serves as **notification of the intent to initiate a compliance action** that may result in a suspension of your right to ship milk if the violations noted are not in compliance by the time noted under "Required compliance date". Item numbers correspond to sanitation Items for Grade "A" raw milk for pasteurization in the Grade "A" Pasteurized Milk Ordinance. For more information see the back of inspection report. Items in the "Items of Concern" table are not in full compliance but are not yet serious enough to be considered violations. A passed inspection is the farm's permit to ship milk. If "exclude" is checked the permit is suspended. A non-passing inspection that does not rise to the level of exclusion is a temporary permit.

Violation Table

Item	Description of issue	Repeat Violations Y / N	Required compliance date

Last water test results:

Observed items of concern that are not yet violations

Item	Description of issue

Other Comments

Exclusion:

If the conditions found on your farm presented an immediate public health threat and your farm was excluded you have the right to appeal the decision by contacting the dairy section at (802) 828-2433 and asking for a hearing. If requested, a hearing will be held as soon as practical. Your farm will remain excluded until the hearing. Once the debited items have been corrected, contact the dairy section or your inspector and inform them you are ready to be inspected and we will schedule a re-inspection as soon as practical.

Repeat Violations:

Repeat violations cannot be on-going. The requirement that Items found in violation must be fixed after a reasonable time may be found in both Vermont statute and in the PMO. This inspection serves as your written notice and explanation of the violations. If you have any questions on a violation contact your inspector or the dairy section. If the violations are not fixed by the time noted in the table, a compliance action will be started. The actions may include a compliance visit with a second inspector and/or a hearing with potential administrative penalties.

Below is the list of the items your farm was inspected for. The point values are used during public health ratings and infer the relative public health threat a particular debit typically represents.

<p>COWS</p> <p>1. Abnormal Milk: (5)</p> <p>Cows secreting abnormal milk milked last or in separate equipment..... (a)</p> <p>Abnormal milk properly handled and disposed of..... (b)</p> <p>Proper care of abnormal milk handling equipment..... (c)</p> <p>MILKING BARN, STABLE, OR PARLOR</p> <p>2. Construction:</p> <p>Floors, gutters, and feed troughs of concrete or equally impervious materials; in good repair (1)..... (a)</p> <p>Walls and ceilings smooth, painted or finished adequately; in good repair; ceiling dust-tight (1)..... (b)</p> <p>Separate stalls or pens for horses, calves, and bulls; no overcrowding (1)..... (c)</p> <p>Adequate natural and/or artificial light; well distributed (1)..... (d)</p> <p>Properly ventilated (1)..... (e)</p> <p>3. Cleanliness: (3)</p> <p>Clean and free of litter..... (a)</p> <p>No swine or fowl..... (b)</p> <p>4. Cowyard: (3)</p> <p>Graded to drain; no pooled water or wastes..... (a)</p> <p>Cowyard clean; cattle housing areas and manure packs properly maintained..... (b)</p> <p>No swine..... (c)</p> <p>Manure stored inaccessible to cows..... (d)</p> <p>MILKHOUSE OR ROOM</p> <p>5. Construction and Facilities:</p> <p>1. Floors (1)</p> <p>Smooth; concrete or other impervious material; in good repair..... (a)</p> <p>Graded to drain..... (b)</p> <p>Drains trapped, if connected to sanitary system..... (c)</p> <p>2. Walls and Ceilings (1)</p> <p>Approved material and finish..... (a)</p> <p>Good repair (windows, doors, and hoseport included)..... (b)</p> <p>3. Lighting and Ventilation (2)</p> <p>Adequate natural and/or artificial light; properly distributed..... (a)</p> <p>Adequate ventilation..... (b)</p> <p>Doors and windows closed during dusty weather..... (c)</p> <p>Vents and lighting fixtures properly installed..... (d)</p> <p>4. Miscellaneous Requirements (2)</p> <p>Used for milkhouse operations only; sufficient size..... (a)</p> <p>No direct opening into living quarters or barn, except as permitted by Ordinance..... (b)</p> <p>Liquid wastes properly disposed of..... (c)</p> <p>Proper hoseport where required..... (d)</p> <p>Acceptable surface under hoseport..... (e)</p> <p>Suitable shelter for direct load or transport truck as required..... (f)</p>	<p>5. Cleaning Facilities (2)</p> <p>Two-compartment wash and rinse vat of adequate size..... (a)</p> <p>Suitable water heating facilities..... (b)</p> <p>Water under pressure piped to milkhouse..... (c)</p> <p>6. Cleanliness: (4)</p> <p>Floors, walls, windows, tables and similar non-product contact surfaces clean..... (a)</p> <p>No trash, unnecessary articles, animals or fowl..... (b)</p> <p>TOILET AND WATER SUPPLY</p> <p>7. Toilet: (4)</p> <p>Provided; conveniently located..... (a)</p> <p>Constructed and operated according to Ordinance..... (b)</p> <p>No evidence of human wastes about premises..... (c)</p> <p>Toilet room in compliance with Ordinance..... (d)</p> <p>8. Water Supply: major (5) / minor (2)</p> <p>Constructed and operated according to Ordinance..... (a)</p> <p>Complies with bacteriological standards..... (b)</p> <p>No connection between safe and unsafe supplies; no improper submerged inlets..... (c)</p> <p>UTENSILS AND EQUIPMENT</p> <p>9. Construction: (4)</p> <p>Smooth, impervious, nonabsorbent, safe materials; easily cleanable..... (a)</p> <p>In good repair; accessible for inspection..... (b)</p> <p>Approved single-service articles; not reused..... (c)</p> <p>Utensils and equipment of proper design..... (d)</p> <p>Approved CIP milk pipeline system..... (e)</p> <p>10. Cleaning: (5)</p> <p>Utensils and equipment clean..... (a)</p> <p>11. Sanitization: (5)</p> <p>All multi-use containers and equipment subjected to approved sanitization process (Refer to Ordinance)..... (a)</p> <p>12. Storage: (2)</p> <p>All multi-use containers and equipment properly stored..... (a)</p> <p>Stored to assure complete drainage, where applicable..... (b)</p> <p>Single-service articles properly stored..... (c)</p> <p>MILKING</p> <p>13. Flanks, Udders, and Teats: (5)</p> <p>Milking done in barn, stable, or parlor..... (a)</p> <p>Brushing completed before milking begun..... (b)</p> <p>Flanks, bellies, udders, and tails of cows clean at time of milking; clipped when required..... (c)</p> <p>Teats cleaned, treated with sanitizing solution (if required) and dried, just prior to milking..... (d)</p> <p>No wet hand milking..... (e)</p>	<p>TRANSFER/PROTECTION OF MILK</p> <p>14. Protection From Contamination: (3)</p> <p>No overcrowding..... (a)</p> <p>Product and CIP cleaning circuits separated..... (b)</p> <p>Improperly handled milk discarded..... (c)</p> <p>Immediate removal of milk..... (d)</p> <p>Milk and equipment properly protected..... (e)</p> <p>Sanitized milk surfaces not exposed to contamination..... (f)</p> <p>Air under pressure of proper quality..... (g)</p> <p>15. Drug and Chemical Control: (2) or (5)</p> <p>Cleaners and sanitizers properly identified..... (a)</p> <p>Drug administration equipment properly handled and stored..... (b)</p> <p>Drugs properly labeled (name and address) and stored..... (c)</p> <p>Drugs properly labeled (directions for use, cautionary statements, active ingredient(s))..... (d)</p> <p>Drugs properly used and stored to preclude contamination of milk or milk product-contact surfaces..... (e)</p> <p>PERSONNEL</p> <p>16. Handwashing Facilities: (2)</p> <p>Proper handwashing facilities convenient to milking operations..... (a)</p> <p>Wash and rinse vats not used as handwashing facilities..... (b)</p> <p>17. Personnel Cleanliness: (1)</p> <p>Hands washed clean and dried before milking, or performing milkhouse functions; rewashed when contaminated..... (a)</p> <p>Clean outer garments worn..... (b)</p> <p>COOLING</p> <p>18. Cooling: (5)</p> <p>Milk cooled to 45°F (7°C) or less within 2 hours after milking, except as permitted by Ordinance (5)..... (a)</p> <p>Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards (5)..... (b)</p> <p>An acceptable recording device shall be installed and maintained when required (1)..... (c)</p> <p>PEST CONTROL</p> <p>19. Insect and Rodent Control:</p> <p>Fly breeding minimized by approved manure disposal methods (Refer to Ordinance)(3)..... (a)</p> <p>Manure packs properly maintained..... (b)</p> <p>All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing; screen doors open outward (2)..... (c)</p> <p>Milkhouse free of insects and rodents..... (d)</p> <p>Approved pesticides; used properly (2)..... (e)</p> <p>Equipment and utensils not exposed to pesticide contamination..... (f)</p> <p>Surroundings neat and clean; free of harborages and breeding areas(2)..... (g)</p> <p>Feed storage not attraction for birds, rodents or insects..... (h)</p>	
Bacteria Count	10 points if two out of four and current count is high	Somatic Cell Count	5 points if two out of four and current count is high