

VIRGINIA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES  
DIVISION OF ANIMAL AND FOOD INDUSTRY SERVICES

PERMIT NO.						OFFICE OF DAIRY AND FOODS DAIRY FARM INSPECTION REPORT RICHMOND, VIRGINIA	DATE			
NAME								REQUIRED INSPECTION FILE IN FOLDER		
ADDRESS										
POST OFFICE						ZIP CODE			NAME OF BUYER	
SIR: An inspection of your dairy farm has this day been made and you are notified of the violations marked below with a cross (x). <b>SEE REVERSE FOR YOUR NOTICE OF OPPORTUNITY FOR A FACT-FINDING CONFERENCE.</b>										

<b>COWS AND MILKING ANIMALS</b> <b>1. Abnormal Milk:</b> MAX (5) + SCC (5) = (10) Cows and milking animals secreting abnormal milk milked last or in separate equipment (5)..... (1a)____ Abnormal milk properly handled and disposed of (5)..... (1b)____ Proper care of abnormal milk handling equipment (5)..... (1c)____  <b>MILKING BARN, STABLE, OR PARLOR</b> <b>2. Construction:</b> MAX (5) Floors, gutters, and feed troughs of concrete or equally impervious materials; in good repair (1)..... (2a)____ Walls and ceiling smooth, painted or finished adequately; in good repair; ceiling dust tight (1)..... (2b)____ Separate stalls or pens for horses, calves, and bulls; no overcrowding (1). (2c)____ Adequate natural and/or artificial light; well distributed (1)..... (2d)____ Properly ventilated (1)..... (2e)____ <b>3. Cleanliness:</b> MAX (3) Clean and free of litter (3)..... (3a)____ No swine or fowl (3)..... (3b)____ <b>4. Cowyard or Animal-yard:</b> Max (3) Graded to drain; no pooled water or waste (3)..... (4a)____ Cowyard or animal-yard clean; animal housing areas and manure packs properly maintained (3)..... (4b)____ No swine (3)..... (4c)____ Manure stored inaccessible to cows or milking animals (3)..... (4d)____  <b>MILKHOUSE OR ROOM</b> <b>5. Construction and Facilities:</b> MAX (8) <b>Floors</b> Smooth; concrete or other impervious material; in good repair (1)..... (5a)____ Graded to drain (1)..... (5b)____ Drains trapped, if connected to sanitary system (1)..... (5c)____ <b>Walls and Ceilings</b> Approved material and finish (1)..... (5d)____ Good repair (1)..... (5e)____ <b>Lighting and Ventilation</b> Adequate natural and/or artificial light; properly distributed (2)..... (5f)____ Adequate ventilation (2)..... (5g)____ Doors and windows closed during dusty weather (2)..... (5h)____ Vents and lighting fixtures properly installed (2)..... (5i)____ <b>Miscellaneous Requirements</b> Used for milkhouse operations only; sufficient size (2)..... (5j)____ No direct opening into living quarters or barn, except as permitted by regulation (2).... (5k)____ Liquid waste properly disposed of (2)..... (5l)____ Proper hoseport where required (2)..... (5m)____ Acceptable surface under hoseport (2)... (5n)____ Suitable shelter for transport truck as required by regulation (2)..... (5o)____	<b>CLEANING FACILITIES</b> Two-compartment wash and rinse vat of adequate size (2)..... (5p)____ Suitable water heating facilities (2)..... (5q)____ Water under pressure piped to milkhouse (2)..... (5r)____ <b>6. Cleanliness:</b> MAX (4) Floors, walls, windows, tables, and similar non-product contact surfaces clean (4)..... (6a)____ No trash, unnecessary articles, animals or fowl (4)..... (6b)____ <b>TOILET AND WATER SUPPLY</b> <b>7. Toilet:</b> MAX (4) Provided; conveniently located (4)..... (7a)____ Constructed and operated according to regulation (4)..... (7b)____ No evidence of human waste about premises (4)..... (7c)____ Toilet room in compliance with regulation (4)..... (7d)____ <b>8. Water Supply:</b> (2 or 5) Max (5) Constructed and operated according to regulation (2 or 5)..... (8a)____ Complies with bacteriological standards (5)..... (8b)____ No connection between safe and unsafe supplies; no improper submerged inlets (5)..... (8c)____ <b>UTENSILS AND EQUIPMENT</b> <b>9. Construction:</b> MAX (4) Smooth, impervious, nonabsorbent, safe materials; easily cleanable; seamless hooded pails (4)..... (9a)____ In good repair; accessible for inspection (9b)____ Approved single-service articles; not reused (4)..... (9c)____ Utensils and equipment of proper design (4)..... (9d)____ Approved CIP milk pipeline system (4)... (9e)____ <b>10. Cleaning:</b> MAX (5) Utensils and equipment clean (5)..... (10a)____ <b>11. Sanitization:</b> MAX (5) All multi-use containers and equipment subjected to approved sanitization process (5)..... (11a)____ <b>12. Storage:</b> MAX (2) All multi-use containers and equipment properly stored (2)..... (12a)____ Stored to assure complete drainage, where applicable (2)..... (12b)____ Single-service articles properly stored (2)..... (12c)____  <b>MILKING</b> <b>13. Flanks, Udders, and Teats:</b> MAX (5) Milking done in barn, stable, or parlor (5)..... (13a)____ Brushing completed before milking begun (5)..... (13b)____ Flanks, bellies, udders, and tails of cows and milking animals clean at time of milking; clipped when required (5)..... (13c)____ Teats treated with sanitizing solution and dried, just prior to milking (5)..... (13d)____ No wet hand milking (5)..... (13e)____	<b>TRANSFER AND PROTECTION OF MILK</b> <b>14. Protection from Contamination:</b> MAX (3) No overcrowding (3)..... (14a)____ Product and CIP circuits separated (3). (14b)____ Improperly handled milk discarded (3).. (14c)____ Immediate removal of milk (3)..... (14d)____ Milk and equipment properly protected (14e)____ Sanitized milk surfaces not exposed to contamination (3)..... (14f)____ Air under pressure of proper quality (3). (14g)____ <b>15. Drug and Chemical Control</b> Max (7) Cleaners and sanitizers properly identified (2)..... (15a)____ Drug administration equipment properly handled and stored (2)..... (15b)____ Drugs properly labeled (name and address) and stored (2)..... (15c)____ Drugs properly labeled (directions for use, cautionary statements, active ingredients) (5)..... (15d)____ Drugs properly used and stored to preclude contamination of milk (5)... (15e)____ <b>PERSONNEL</b> <b>16. Hand-Washing Facilities:</b> Max (2) Proper hand-washing facilities convenient to milking operations (2).... (16a)____ Wash and rinse vats not used as hand-washing facilities (2)..... (16b)____ <b>17. Personnel Cleanliness:</b> Max (1) Hands washed clean and dried before milking or performing milk house functions; rewashed when contaminated (1)..... (17a)____ Clean outer garments worn (1)..... (17b)____ <b>18. COOLING:</b> MAX (5) Temp. _____ Gauge_____Milk_____Recorder _____ Temp. _____ Gauge_____Milk_____Recorder _____  Milk cooled to 40° F or less within 2 hours after milking (5)..... (18a)____ Recirculated cooling water from safe source; properly protected; and complies with bacteriological standards (5)..... (18b)____ Interval timer, recording thermometer, and indicating thermometer in good repair; thermometers accurate (1)..... (18c)____ <b>PEST CONTROL</b> <b>19. Insect and Rodent Control:</b> MAX (9) Fly breeding minimized by approved manure disposal methods (3)..... (19a)____ Manure packs properly maintained (3). (19b)____ All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing; screen doors open outward (2)..... (19c)____ Milkhouse free of insects and rodents (2)..... (19d)____ Approved pesticides, used properly (2). (19e)____ Equipment and utensils not exposed to pesticide contamination (2)..... (19f)____ Surroundings neat and clean; free of harborages and breeding areas (2). (19g)____ Feed storage not attraction for birds, rodents or insects (2)..... (19h)____
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CONTACT YOUR INSPECTOR PRIOR TO INSTALLING EQUIPMENT OR ALTERING CONSTRUCTON OF FACILITIES					
Remarks:					
Milking Time Inspection		Inspector		Inspector No.	