

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

OFFICE OF DAIRY AND FOODS
DAIRY FARM INSPECTION REPORT
RICHMOND, VIRGINIA

PERMIT NO.						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). SEE REVERSE FOR YOUR NOTICE OF OPPORTUNITY FOR A FACT-FINDING CONFERENCE.										

COWS AND MILKING ANIMALS

1. Abnormal Milk: 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)___

MILKING BARN, STABLE, OR PARLOR

2. Construction: 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)___
3. Cleanliness: MAX (3)
 Clean and free of litter (3)..... (3a)___
 No swine or fowl (3)..... (3b)___
4. Cowyard or Animal-yard: 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)___

MILKHOUSE OR ROOM

5. Construction and Facilities: MAX (8)
Floors
 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)___
Walls and Ceilings
 Approved material and finish (1)..... (5d)___
 Good repair (1)..... (5e)___
Lighting and Ventilation
 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)___
Miscellaneous Requirements
 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)___

CLEANING FACILITIES

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)___
6. Cleanliness: MAX (4)
 Floors, walls, windows, tables, and similar non-product contact surfaces clean (4)..... (6a)___
 No trash, unnecessary articles, animals or fowl (4)..... (6b)___

TOILET AND WATER SUPPLY

7. Toilet: 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)___
8. Water Supply: (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)___

UTENSILS AND EQUIPMENT

9. Construction: 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)___
10. Cleaning: MAX (5)
 Utensils and equipment clean (5)..... (10a)___
11. Sanitization: MAX (5)
 All multi-use containers and equipment subjected to approved sanitization process (5)..... (11a)___
12. Storage: 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)___

MILKING

13. Flanks, Udders, and Teats: 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)___

TRANSFER AND PROTECTION OF MILK

14. Protection from Contamination: 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)___
15. Drug and Chemical Control 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)___

PERSONNEL

16. Hand-Washing Facilities: Max (2)
 Proper hand-washing facilities convenient to milking operations (2)... (16a)___
 Wash and rinse vats not used as hand-washing facilities (2)..... (16b)___
17. Personnel Cleanliness: 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)___
18. COOLING: 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)___

PEST CONTROL

19. Insect and Rodent Control: 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)___

CONTACT YOUR INSPECTOR PRIOR TO INSTALLING EQUIPMENT OR ALTERING CONSTRUCTION OF FACILITIES

Remarks:

Milking Time Inspection	Inspector		Inspector No.	
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