

VERMONT AGENCY OF AGRICULTURE, FOOD AND MARKETS, MONTPELIER, VERMONT

YES NO

MILK PLANT INSPECTION REPORT

APPROVED () ()

NAME _____ ADDRESS _____

DATE _____ INSPECTOR _____ SIGNED _____

<p>1. FLOORS: (1) Smooth; impervious; no pools; good repair; trapped drain (a)</p> <p>2. WALLS AND CEILINGS: (1) Smooth; washable; light-colored; good repair (a)</p> <p>3. DOORS AND WINDOWS: (2) All outer openings effectively protected against entry of flies and rodents (a)</p> <p>Outer doors self-closing; screen doors open outward .. (b)</p> <p>4. LIGHTING AND VENTILATION: Adequate in all rooms (1) (a)</p> <p>Well ventilated to preclude odors and condensation; filtered air with pressure systems (1) (b)</p> <p>5. SEPARATE ROOMS: (3) Separate rooms as required; adequate size (a)</p> <p>No direct opening to barn or living quarters (b)</p> <p>Storage tanks properly vented (c)</p> <p>6. TOILET FACILITIES: (3) Complies with local ordinances (a)</p> <p>No direct opening to processing rooms; self-closing doors (b)</p> <p>Clean; well-lighted and ventilated; proper facilities (c)</p> <p>Sewage and other liquid wastes disposed of in sanitary manner (d)</p> <p>7. WATER SUPPLY: (4) Constructed and operated in accordance with Ordinance (a)</p> <p>No direct or indirect connection between safe and unsafe water (b)</p> <p>Condensing water and vacuum water in compliance with Ordinance requirements (c)</p> <p>Complies with bacteriological standards (d)</p> <p>8. HAND-WASHING FACILITIES: (2) Located and equipped as required; clean and in good repair; improper facilities not used (a)</p> <p>9. MILK PLANT CLEANLINESS: (3) Neat; clean; no evidence of insects or rodents; trash properly handled (a)</p> <p>No unnecessary equipment (b)</p> <p>10. SANITARY PIPING: (3) Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair, accessible for inspection (a)</p> <p>Clean-in-place lines meet Ordinance specifications (b)</p> <p>Pasteurized products conducted in sanitary piping except as permitted by Ordinance (c)</p> <p>11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT: (3) Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair, accessible for inspection (a)</p> <p>Self-draining; strainers of approved design (b)</p> <p>Approved single-service articles; not reused (c)</p> <p>12. CLEANING AND SANITIZING OF CONTAINERS/ EQUIPMENT: (5) Containers, utensils, and equipment effectively cleaned (a)</p> <p>Mechanical cleaning requirements of Ordinance in compliance; records complete (b)</p>	<p>Approved sanitization process applied prior to use of product-contact surfaces (5) (c)</p> <p>Required efficiency tests in compliance (d)</p> <p>Multi-use plastic containers in compliance (e)</p> <p>Aseptic system sterilized (f)</p> <p>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT: (3) Stored to assure drainage and protected from contamination (a)</p> <p>14. STORAGE OF SINGLE-SERVICE ARTICLES: (2) Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance (a)</p> <p>15a. PROTECTION FROM CONTAMINATION: (3) Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensils (a)</p> <p>Overflow, spilled and leaked products or ingredients discarded (b)</p> <p>Air and steam used to process products in compliance with Ordinance (c)</p> <p>Approved pesticides, safely used (d)</p> <p>15b. CROSS CONNECTIONS: (5) No direct connections between pasteurized and raw milk or milk products (a)</p> <p>No direct connections between milk and milk products and cleaning and/or sanitizing solutions (b)</p> <p>16a. PASTEURIZATION-BATCH: (1) (1) INDICATING AND RECORDING THERMOMETERS: (4) Comply with Ordinance specifications (a)</p> <p>(2) TIME AND TEMPERATURE CONTROLS: (15) Adequate agitation throughout holding agitator sufficiently submerged (a)</p> <p>Each pasteurizer equipped with indicating and recording thermometer; bulb submerged (b)</p> <p>Recording thermometer reads no higher than indicating thermometer (c)</p> <p>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)</p> <p>No product added after holding begun (e)</p> <p>Airspace above product maintained at not less than 5.0°F. higher than minimum required pasteurization temperature during holding (f)</p> <p>Approved airspace thermometer, bulb not less than 1 inch above product level (g)</p> <p>Inlet and outlet valves and connections in compliance with Ordinance (h)</p> <p>16b. PASTEURIZATION-HIGH TEMPERATURE: (1) (1) INDICATING AND RECORDING THERMOMETERS: (4) Comply with Ordinance specifications (a)</p> <p>(2) TIME AND TEMPERATURE CONTROLS: (15) Flow diversion device complies with Ordinance requirements (a)</p> <p>Recorder controller complies with Ordinance requirements (b)</p> <p>Holding tube complies with Ordinance requirements .. (c)</p> <p>Flow promoting devices comply with ordinance requirements (d)</p> <p>(3) ADULTERATION CONTROLS: (3) Satisfactory means to prevent adulteration with added water (a)</p>	<p>16c. ASEPTIC PROCESSING: (1) INDICATING AND RECORDING THERMOMETERS: (4) Comply with Ordinance specifications (a)</p> <p>(2) TIME AND TEMPERATURE CONTROLS: (15) Flow diversion device complies with Ordinance requirement (a)</p> <p>Recorder controller complies with Ordinance requirements (b)</p> <p>Holding tube complies with Ordinance requirements .. (c)</p> <p>Flow promoting devices comply with Ordinance requirements (d)</p> <p>(3) ADULTERATION CONTROLS: (3) Satisfactory means to prevent adulteration with added water (a)</p> <p>16d. REGENERATIVE HEATING: (10) Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times (a)</p> <p>Accurate pressure gauges installed as required; booster pump properly identified and installed (b)</p> <p>Regenerator pressures meet Ordinance requirements (c)</p> <p>16e. TEMPERATURE RECORDING CHARTS: (4) Batch pasteurizer charts comply with applicable Ordinance requirements (a)</p> <p>HTST pasteurizer charts comply with applicable Ordinance requirements (b)</p> <p>Aseptic charts comply with applicable Ordinance requirements (c)</p> <p>17. COOLING OF MILK: (5) Raw milk maintained at 40°F. or less until processed (a)</p> <p>Pasteurized milk and milk products, except those to be cultured, cooled immediately to 40°F. or less in approved equipment; all milk and milk products stored thereat until delivered (b)</p> <p>Approved thermometer properly located in all refrigeration rooms and storage tanks (c)</p> <p>Recirculated cooling water from safe source and properly protected; complies with bacteriological standards (d)</p> <p>18. BOTTLING AND PACKAGING: (5) Performed in a plant where contents finally pasteurized (a)</p> <p>Performed in a sanitary manner by approved mechanical equipment (b)</p> <p>Aseptic filling in compliance (c)</p> <p>19. CAPPING: (5) Capping and/or closing performed in sanitary manner by approved mechanical equipment (a)</p> <p>Imperfectly capped/closed products properly handled (b)</p> <p>Caps and/or closures comply with Ordinance (c)</p> <p>20. PERSONNEL CLEANLINESS: (1) Hands washed clean before performing plant functions; rewashed when contaminated (a)</p> <p>Clean outer garments and hair covering worn (b)</p> <p>No use of tobacco in processing areas (c)</p> <p>21. VEHICLES: (1) Vehicles clean; constructed to protect milk (a)</p> <p>No contaminating substances transported (b)</p> <p>22. SURROUNDINGS: (2) Neat and clean; free of pooled water, harborages, and breeding areas (a)</p> <p>Tank unloading areas properly constructed (b)</p> <p>Approved pesticides, used properly (c)</p>
<p>Pounds milk received daily.....</p>		
<p>REMARKS:</p>		