

IDAHO DEPARTMENT OF AGRICULTURE  
 BUREAU OF DAIRYING  
 PO BOX 790, BOISE ID 83701  
 (208) 332-8550

**GRADE A DAIRY FARM  
 INSPECTION REPORT**

DAIRY NAME/OWNER/ADDRESS/CITY	INSPECTION TYPE: REGULAR___ FOLLOW-UP___  MILKING AT TIME OF INSPECTION YES___ NO___	SCORE (100 less weight of items violated)
PLANT SHIPPING TO	PERMIT #	LBS SOLD DAILY

Inspection of your farm today showed violations existing in the items checked below. You are further notified that this inspection sheet 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. (See Sections 3 and 5 of the Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/Food and Drug Administration as amended.)

	DESCRIPTION	ITEM	X	PTS	REMARKS
<b>MILKING BARN</b>	Abnormal milk	1	a-c	5/5	
	Floors	2	a	1	
	Walls & ceilings	2	b	1	
	Separate stalls	2	c	1	
	Lighting	2	d	1	
	Ventilation	2	e	1	
	Cleanliness	3	a-b	3	
	Cow yards	4	a-d	3	
<b>MILKHOUSE</b>	Floors	5-F	a-c	1	
	Walls & ceilings	5-W	a-b	1	
	Lighting & ventilation	5-L	a-d	2	
	Miscellaneous requirements	5-M	a-f	2	
	Cleaning facilities	5-C	a-c	2	
	Cleanliness	6	a-b	4	
	Toilets	7	a-d	4	
	Water supply	8	a-c	2 or 5	
<b>EQUIPMENT</b>	Construction	9	a-e	4	
	Cleaning	10	a	5	
	Sanitization	11	a	5	
	Storage	12	a-c	2	
<b>MILKING</b>	Flanks, udders, teats	13	a-e	5	
	Protection from contamination	14	a-g	3	
	Drug and Chemical Control	15	a-c d-e	2, 5 or 7	
<b>PER-SONNEL</b>	Handwashing facilities	16	a-b	2	
	Personnel cleanliness	17	a-b	1	
	Cooling	18	a-c	1 or 5	
<b>PEST CONTROL</b>	Flies, manure pack	19	a-b	3	
	Milkhouse openings	19	c-d	2	
	Approved pesticides	19	e-f	2	
	Surroundings, Feed Storage	19	g-h	2	

DATE	INSPECTOR	PRODUCER
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## COWS

### 1. Abnormal Milk:

- Cows secreting abnormal milk milked last or in separate equipment ..... (a) 5
- Abnormal milk properly handled and disposed of ..... (b)
- Proper care of abnormal milk handling equipment ..... (c)

## MILKING BARN, STABLE, OR PARLOR

### 2. Construction:

- Floors, gutters, and feed troughs of concrete or equally impervious materials; in good repair ..... (a) 1
- Walls and ceilings smooth, painted or finished adequately; in good repair; ceiling dust-tight ..... (b) 1
- Separate stalls or pens for horses, calves, and bulls, no overcrowding ..... (c) 1
- Adequate natural and/or artificial light; well distributed ..... (d) 1
- Properly ventilated ..... (e) 1

### 3. Cleanliness

- Clean and free of litter ..... (a) 3
- No swine or fowl ..... (b)

### 4. Cowyard

- Graded to drain; no pooled water or wastes ..... (a) 3
- Cowyard clean; cattle housing areas properly maintained ..... (b)
- No swine ..... (c)
- Manure stored inaccessible to cows ..... (d)

## MILKHOUSE OR ROOM

### 5. Construction and Facilities:

#### Floors

- Smooth; concrete or other impervious material; in good repair ..... (F-a) 1
- Graded to drain ..... (F-b)
- Drains trapped, if connected to sanitary system ..... (F-c)

#### Walls and Ceilings

- Approved material and finish ..... (W-a) 1
- Good repair (windows, doors and hoseport included) ..... (W-b)

#### Lighting and Ventilation

- Adequate natural and/or artificial light; properly distributed ..... (L-a) 2
- Adequate ventilation ..... (L-b)
- Doors and windows closed during dusty weather ..... (L-c)
- Vents and lighting fixtures properly installed ..... (L-d)

#### Miscellaneous Requirements

- Used for milkhouse operations only; sufficient size ..... (M-a) 2
- No direct opening into living quarters or barn, except as permitted by *Ordinance* ..... (M-b)
- Liquid wastes properly disposed of ..... (M-c)
- Proper hoseport where required ..... (M-e)
- Acceptable surface under hoseport ..... (M-e)
- Suitable shelter for transport truck as required by this *Ordinance* ..... (M-f)

#### Cleaning Facilities

- Two-compartment wash and rinse vat of adequate size ..... (a) 2
- Suitable water heating facilities ..... (b)
- Water under pressure piped to milkhouse ..... (c)

### 6. Cleanliness:

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

## TOILET AND WATER SUPPLY

### 7. Toilet:

- Provided; conveniently located ..... (a) 4
- Constructed and operated according to *Ordinance* ..... (b)
- No evidence of human wastes about premises ..... (c)
- Toilet room in compliance with *Ordinance* ..... (d)

### 8. Water Supply:

- Constructed and operated according to *Ordinance* ..... (a) 2
- Complies with bacteriological standards ..... (b) or
- No connection between safe and unsafe supplies; no improper submerged inlets ..... (c) 5

## UTENSILS AND EQUIPMENT

### 9. Construction:

- Smooth, impervious, nonabsorbent, safe materials; easily cleanable; seamless hooded pails ..... (a) 4
- In good repair, accessible for inspection ..... (b)
- Approved single-service articles; not reused ..... (c)
- Utensils and equipment of proper design ..... (d)
- Approved CIP milk pipeline system ..... (e)

### 10. Cleaning:

- Utensils and equipment clean ..... (a) 5

### 11. Sanitization:

- All multi-use containers and equipment subjected to approved sanitization process (See *Ordinance*) ..... (a) 5

### 12. Storage:

- All multi-use containers and equipment properly stored ..... (a) 2
- Stored to assure complete drainage, where applicable ..... (b)
- Single-service articles properly stored ..... (c)

## MILKING

### 13. Flanks, Udders, and Teats:

- Milking done in barn, stable, or parlor ..... (a) 5
- Brushing completed before milking begun ..... (b)
- Flanks, bellies, udders, and tails of cows clean at time of milking; clipped when required ..... (c)
- Teats treated with sanitizing solution and dried, just prior to milking ..... (d)
- No wet hand milking ..... (e)

## TRANSFER AND PROTECTION OF MILK

### 14. Protection From Contamination:

- No overcrowding ..... (a) 3
- Product and CIP circuits separated ..... (b)
- Improperly handled milk discarded ..... (c)
- Immediate removal of milk ..... (d)
- Milk and equipment properly protected ..... (e)
- Sanitized milk surfaces not exposed to contaminants ..... (f)
- Air under pressure of proper quality ..... (g)

### 15. Drug and Chemical Control:

- Cleaners and sanitizers properly identified ..... (a) 2
- Drug administration equipment properly handled and stored ..... (b)
- Drugs properly labeled (name & address) and stored ..... (c)
- Drugs properly labeled (directions for use, cautionary statements, active ingredients) ..... (d) 5
- Drugs properly used and stored to preclude contamination of milk ..... (e)

## PERSONNEL

### 16. Hand-Washing Facilities:

- Proper hand-washing facilities convenient to milking operations ..... (a) 2
- Wash and rinse vats not used as hand-washing facilities ..... (b)

### 17. Personnel Cleanliness:

- Hands washed clean and dried before milking, or performing milk house functions; rewashed when contaminated ..... (a) 1
- Clean outer garments worn ..... (b)

## COOLING

### 18. Cooling:

- Milk cooled to 45°F or less within 2 hours after milking, except as permitted by *Ordinance* ..... (a) 5
- Recirculated cooling water from safe source and properly protected; complies with bacteriological standards ..... (b)
- An acceptable recording device shall be installed and maintained when required ..... (c)

## PEST CONTROL

### 19. Insect and Rodent Control:

- Fly breeding minimized by approved manure disposal methods (See *Ordinance*) ..... (a) 3
- Manure packs properly maintained ..... (b)
- All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing; screen doors open outward ..... (c) 2
- Milkhouse free of insects and rodents ..... (d)
- Approved pesticides; used properly ..... (e) 2
- Equipment and utensils not exposed to pesticide contamination ..... (f)
- Surroundings neat and clean; free of harborages and breeding areas ..... (g) 2
- Feed storage; does not attract birds, rodents or insects ..... (h)