



## **Mock Dairy Inspection Learning Module**

### **Background Information:**

The demand for a safe, high quality product is driven, in part, by consumers who put pressure on producers for transparency and adherence to safety standards. Processors also require a product that consistently meets their standards resulting in the production of a high quality, uniform product on a regular basis. Producers in turn, may be rewarded with premiums for meeting quality standards.

Farm audits or inspections serve a clear and meaningful purpose as does the microbiological examination of bulk tank milk samples. However, the research that has been conducted to date does not appear to define a clear relationship between these useful management tools. As new technologies and tools emerge for examining milk quality so may a microbiological indicator with a clear link to inspections or audits.

### **Instructions:**

Perform a mock dairy inspection using the provided checklist. Make a plan to fix anything that falls below standard or cause a negative mark during the inspection.

### **FDA Inspection checklist:**

<https://www.fda.gov/media/70420/download>

### **References:**

<https://dairy-cattle.extension.org/2019/08/how-milk-quality-is-assessed/>

[https://datcp.wi.gov/Pages/Programs\\_Services/MilkProducers.aspx](https://datcp.wi.gov/Pages/Programs_Services/MilkProducers.aspx)

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION	DAIRY FARM INSPECTION REPORT	INSPECTING AGENCY
NAME AND LOCATION OF DAIRY FARM		POUNDS SOLD DAILY
		PLANT
		PERMIT NO.

Inspection of your dairy farm today showed violations existing in the Items checked below. You are further notified that this inspection report 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. (Refer to Sections 3 and 5 of the **Grade “A” Pasteurized Milk Ordinance** .)

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

DATE	SANITARIAN
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