

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; rewrapped when contaminated (1)..... (17a)
Clean outer garments worn (1)..... (17b)
- 18. COOLING:** MAX (5)
Temp. Gauge _____ Milk _____ Recorder _____
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- 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 CONSTRUCTON OF FACILITIES

Remarks:										
Milking Time Inspection	Inspector							Inspector No.		