

Inspection Agency <b>Iowa Dept. of Agriculture &amp;          Land Stewardship</b>	<b>Dairy Farm Inspection Report</b>	<b>Grade Type: _____</b>
<i>Producer Name:</i> _____	<i>Well Water Date:</i> _____	<i>Producer Number:</i> _____
<i>Address:</i> _____	<i>Lbs. Per Day:</i> _____	<i>Permit Number:</i> _____
<i>BTU:</i> _____	<i>Milking Time: Yes No</i>	<i>Reinspection: Yes No</i>
Remarks:		
<b>Inspection of your farm showed violations existing in the items identified with an "X" 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 by _____.</b> <b>If you wish to appeal this report you may do so in writing within thirty (30) days of this report, requesting a hearing to the Iowa Department of Agriculture, Dairy Products Control Bureau, Wallace Bldg., Des Moines, IA 50319.</b>		

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