

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION		<h2 style="margin: 0;">DAIRY FARM SANITATION REPORT</h2>		FORM APPROVED; OMB No. 0910-0212 Expiration Date: September 30, 2005 See Reverse for OMB Statement	
FARM NUMBER	OWNER		MILK GRADE		
DATE	ADDRESS		NUMBER OF GALLONS DAILY		
TIME	PERSON INTERVIEWED		DELIVERED TO		

FACILITIES REQUIRED *(Indicate non-compliance by marking X in the appropriate boxes.)*

<input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 1. HEALTH OF COWS Tuberculin tested _____ Accredited _____ Brucellosis tested, if required _____ Veterinary Examination, if required _____ _____ _____ _____	<input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 2. MILKING AREA Housing and Milking Barn? _____ Milking Barn or Parlor _____ <input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 3. MILK HOUSE OR ROOM <input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 4. UTENSILS AND EQUIPMENT <input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 5. COOLING FACILITIES Method Used _____ <input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 6. WATER SUPPLY <input style="width: 20px; height: 15px; margin-bottom: 5px;" type="checkbox"/> 7. TOILET AND SEWAGE DISPOSAL
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SANITARY METHODS *(Indicate unsanitary conditions by marking X in the appropriate boxes. Add descriptive comments as necessary. See other side for grade & score instructions.)*

8. MILKING PROCEDURE Was Milking inspected? <input type="checkbox"/> Yes <input type="checkbox"/> No Method used <i>(Circle one)</i> hand pipeline machine Was Mastitis test used? <input type="checkbox"/> Yes <input type="checkbox"/> No Kind of test _____ <input type="checkbox"/> Cows clean <input type="checkbox"/> Udders Washed <input type="checkbox"/> Health of dairyman <input type="checkbox"/> Flanks, udders, and tails <input type="checkbox"/> Appearance of dairyman <input type="checkbox"/> Milkers hands clean <input type="checkbox"/> Milk moved immediately to milkroom <input type="checkbox"/> Clothes clean <input type="checkbox"/> Abnormal milk not sold 9. MILKING AREA <input type="checkbox"/> Walls and ceiling clean <input type="checkbox"/> Manure removed daily <input type="checkbox"/> Floors and gutter clean <input type="checkbox"/> Manure inaccessible to cows <input type="checkbox"/> Free from flies <input type="checkbox"/> Barnyard clean <input type="checkbox"/> Free from other animals <input type="checkbox"/> Barnyard well drained 10. MILK, HOUSE OR ROOM <input type="checkbox"/> Clean <input type="checkbox"/> Free from flies <input type="checkbox"/> Used for milk handling only 11. UTENSILS AND EQUIPMENT <input type="checkbox"/> Clean <input type="checkbox"/> Properly stored <input type="checkbox"/> Approved procedure used for sanitizing utensils and milking machines. 12. COOLING MILK <input type="checkbox"/> Temperature of cooling medium _____ °F. and/or milk _____ °F. <input type="checkbox"/> Milk delivered to plant at 50 °F. or less or <input type="checkbox"/> Delivered to plant within 2 hours after milking if approved <input type="checkbox"/> Cooling medium sanitary 13. TOILET AND SEWAGE DISPOSAL <input type="checkbox"/> Clean <input type="checkbox"/> Free from flies <input type="checkbox"/> Used for milk handling only 14. GENERAL PREMISES <input type="checkbox"/> Neat and clean	<table style="width: 100%; border-collapse: collapse;"> <tr> <th style="width: 20%; font-size: small;">Perfect Score</th> <th style="width: 20%; font-size: small;">Grade</th> <th style="width: 60%; font-size: small;">Score</th> </tr> <tr> <td>20</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>15</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>10</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>25</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>15</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>10</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>5</td> <td>_____</td> <td>_____</td> </tr> <tr> <td>TOTAL SCORE</td> <td>100</td> <td>_____</td> </tr> <tr> <td>FARM RATING</td> <td colspan="2">_____</td> </tr> </table>	Perfect Score	Grade	Score	20	_____	_____	15	_____	_____	10	_____	_____	25	_____	_____	15	_____	_____	10	_____	_____	5	_____	_____	TOTAL SCORE	100	_____	FARM RATING	_____	
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SUPPLEMENTAL INFORMATION <i>(Based on last four records)</i> BACTERIAL COUNTS Raw (Method _____) _____ Thermoduric _____ TEMPERATURES _____ SANITATION SCORES _____ _____ <div style="display: flex; justify-content: space-between; margin-top: 10px;"> Dairyman Sanitarian </div>	If necessary, PUT ADDITIONAL REMARKS ON REVERSE.
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Farm Classification:**Milk for Bottling**

If a dairy farm fails to have any item under "1 - 7 inclusive", it shall not be admitted to the market for the major grade (usually Grade A) of bottled milk. A check on any item under this heading automatically requires reinspection. Failure to make correction requires rejection of the milk for bottling until all items are brought into compliance. The dairy farm shall not be scored on Sanitary Methods unless items 1 - 7 inclusive are in compliance.

The farms are to be scored on each item 8 through 14 with the following grades and numerical scores:

Excellent (E) =	100 percent
Good (G) =	80 percent
Poor (P) =	60 percent
Unsatisfactory (U) =	Zero

For example, a farm would receive 80 percent of 20 or 16 points on item 8 if compliance was judged good (G), 60 percent of 20 or 12 points for poor (P) compliance; and zero for unsatisfactory (U) compliance.

The scores shall be used to classify the farms as follows:

95 - 100	Excellent
80 - 94	Good
60 - 79	Reinspect
59 or less	Immediate rejection

A score of 79 or less on reinspection requires immediate rejection. The dairy shall be brought into compliance before being reinstated.

The sanitarian may call for a reinspection on the basis of several minor defects. Serious violation of any particular item may be considered grounds for exclusion.

Milk for Manufacture

A dairy farm producing milk for manufacture into sweet cream, ice cream, cottage and related cheese, and dry and concentrated milks may be rated on this score report with these exceptions. Item 4 shall not require hot water and a wash vat in the milk room, Item 5 shall require facilities for cooling to 60 F. or less. Item 12, cooling to 60 F. or less shall be deemed satisfactory. Since methods are just as important for milk for manufacture as milk for bottling the same system of scoring shall be used for it that is used for milk for bottling.

Public reporting burden for this collection of information is estimated to average 1.5 hours per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing reviewing the collection of information. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to:

DHHS/FDA/CFSAN
5100 Paint Branch Parkway
College Park, MD 20740-3835

An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number.