

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION MILK HAULER/SAMPLER EVALUATION REPORT	TANKER PERMIT NO. <hr/> HAULER/SAMPLER	HAULER PERMIT NO. <hr/> DAILY PICKUP NO.
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ADDRESS OF HAULER/SAMPLER <hr/> OWNER <hr/> ADDRESS OF OWNER	NAME AND ADDRESS OF INSPECTION LOCATION <hr/> NAME AND ADDRESS OF RECEIVING PLANT
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An inspection of your milk tank truck and/or an evaluation of your sampling procedures 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.)

MILK TANK TRUCK AND APPURTENANCES

- 1. Construction complies with PMO regulations _____
- 2. Cleaned after each days use _____
- 3. Sanitization records/wash tags maintained _____
- 4. Vehicle properly identified _____

HAULER SANITATION PROCEDURES

- 5. Pickup practices conducted to preclude contamination of milk contact surfaces _____
- 6. Hands clean and dry, no infections _____
- 7. Clean outer clothing, no use of tobacco _____
- 8. Hose port used, tank lids closed during completion of pickup. _____
- 9. Hose properly capped between milk pickup operations, hose cap protected during milk pickup _____
- 10. Hose disconnected before tank rinsed _____
- 11. Observations made for sediment/abnormalities _____
- 12. Sample collected at every pickup _____

BULK TANK SAMPLING PROCEDURES

- 13. Thermometer – Approved Type _____
 - a. Accuracy – Checked against standard thermometer every 6 months – accuracy (+)(-) division..... _____
 - b. Date checked and checker's initials attached to case _____
- 14. Sample Transfer Instrument
 - a. Clean, sanitized or sterilized and of proper construction and repair _____
 - b. An approved in-line sample _____
- 15. Sampling Instrument Container
 - a. Proper design, construction and repair for storing sample dipper in sanitizer _____
 - b. Applicable test kit for checking strength of sanitizer (200 ppm chlorine or equivalent) _____
- 16. Sample Containers
 - a. Clean, properly sanitized or sterilized _____
 - b. Adequate supply, properly stored or handled _____
- 17. Sample Storage Case
 - a. Rigid construction, suitable design to maintain samples at 0°C - 4.4°C (32°F - 40°F), protected from contamination _____
 - b. Ample space for refrigerant, racks provided as necessary _____
- 18. Sample Collection – Precautions and Procedures
 - a. Sampling instrument and container(s) properly carried into and aseptically handled in milkhouse _____
 - b. Bulk tank milk outlet valve sanitized before connecting transfer hose _____

- c. Smell milk through tank port hole _____
- d. Observe milk in a quiescent state with lid wide open and lights on when necessary _____
- e. Test thermometer sanitized (1 min. contact time) _____
- f. Non-acceptable milk rejected _____
- g. Dry measuring stick with single-service paper towel _____
- h. Measure milk only when quiescent _____
- i. Do not contaminate milk during the measuring process _____
- j. Agitate milk before sampling at least 5 min. or longer as may be required by tank specs _____
- k. Do not open bulk tank valve until milk is measured and sampled _____
- l. Temperature of milk, time, date of pickup and haulers ID recorded on each farm weight ticket _____
- m. Thermometer accuracy
 - 1. Tank thermometer accuracy checked monthly and recorded when used as test thermometer _____
 - 2. Accuracy of required recording thermometers checked monthly against standardized thermometer and recorded _____
- n. Temperature control sample provided at first sampling location for each rack of samples _____
- o. Temperature control sample properly labeled with time, date, temperature, and with producer and hauler identification _____
- p. Sample containers legibly identified at collection points _____
- q. Sample dipper rinsed at least two times in the milk before transferring sample _____
- r. Dipper should extend 6-8 inches into the milk to obtain representative sample _____
- s. Do not hold sample container over the milk when transferring sample into the container _____
- t. Fill sample container no more than ¾ full _____
- u. Rinse sample dipper in tap water, replace in its container, open milk valve, turn on tank pump _____
- v. Immediately take milk sample to the sample case _____
- 19. Sample Collection – Storage and Transportation
 - a. Sample storage – refrigerant maintained no higher than milk level in sample containers – maintain sample temperature – do not bury tops of containers in ice, protect against contamination _____
 - b. Deliver samples to laboratory promptly _____
 - c. Samples and sample data – submitted to laboratory – if by common carrier, use tamper proof shipping case with top labeled "This Side Up" _____

REMARKS (If additional space is required, please place information on the back of this form or on a separate page.)

DATE	SANITARIAN	AGENCY
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MILK TANK TRUCK, HAULER, AND SAMPLER EVALUATION REPORT

REMARKS *(Continued)*