



DAIRY PLANT INSPECTION

State Form 33773 (R7 / 10-18)
INDIANA STATE BOARD OF ANIMAL HEALTH

The Indiana State Board of Animal Health (BOAH) inspected this plant on the date indicated below. Violations of state dairy sanitation laws found during the inspection are listed in this document. You must correct these violations. If the same violations are noted on two successive inspections, BOAH may suspend your dairy plant permit and take additional action to enforce the state dairy sanitation laws. Indiana Code 15-18-1

<input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Special <input type="checkbox"/> Reinstated		POUNDS SOLD DAILY
Name of plant		Milk
Name of person interviewed		Other Milk Products
Address of producer (number and street)		Total
City, state, and ZIP code		
Permit number <input type="checkbox"/> PA <input type="checkbox"/> PB <input type="checkbox"/> PD 18 - _____	Type of products manufactured	Date of inspection (month, day, year)
1. Floors <input type="checkbox"/> a. Smooth; impervious; no pools; good repair; trapped drains 2. Walls and Ceilings <input type="checkbox"/> a. Smooth; washable; light colored; good repair 3. Doors and Windows <input type="checkbox"/> a. All outer openings effectively protected against entry of flies and rodents <input type="checkbox"/> b. Outer doors self-closing; screen doors open outward 4. Lighting and Ventilation <input type="checkbox"/> a. Adequate light in all rooms <input type="checkbox"/> b. Well ventilated to preclude odors and condensation; filtered air with pressure systems 5. Separate Rooms <input type="checkbox"/> a. Separate rooms as required; adequate size <input type="checkbox"/> b. No direct opening to barn or living quarters <input type="checkbox"/> c. Storage tanks properly vented 6. Toilet Facilities <input type="checkbox"/> a. Complies with local ordinances <input type="checkbox"/> b. No direct opening to processing rooms; self-closing doors <input type="checkbox"/> c. Clean; well-lighted and ventilated; proper facilities <input type="checkbox"/> d. Sewage and other liquid wastes disposed of in sanitary manner 7. Water Supply <input type="checkbox"/> a. Constructed and operated in accordance with ordinance <input type="checkbox"/> b. No direct or indirect connection between safe and unsafe water <input type="checkbox"/> c. Condensing water and vacuum water in compliance with ordinance requirements <input type="checkbox"/> d. Reclaimed water complies with ordinance <input type="checkbox"/> e. Complies with bacteriological standards 8. Handwashing Facilities <input type="checkbox"/> a. Located and equipped as required; clean and in good repair; improper facilities not used 9. Milk Plant Cleanliness <input type="checkbox"/> a. Neat; clean; no evidence of insects or rodents; trash properly handled <input type="checkbox"/> b. No unnecessary equipment <input type="checkbox"/> c. No excessive product dust 10. Sanitary Piping <input type="checkbox"/> a. Smooth; impervious; corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection <input type="checkbox"/> b. CIP cleaned lines meet ordinance specifications <input type="checkbox"/> c. Pasteurized products conducted in sanitary piping, except as permitted by ordinance 11. Construction and Repair of Containers and Equipment <input type="checkbox"/> a. Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection <input type="checkbox"/> b. Self-draining; strainers and sifters of approved design <input type="checkbox"/> c. Approved single-service articles; not reused 12. Cleaning and Sanitizing of Containers and Equipment <input type="checkbox"/> a. Containers, utensils, and equipment effectively cleaned <input type="checkbox"/> b. CIP cleaning requirements of ordinance in compliance; records complete; milk tank trucks cleaned at permitted location	<input type="checkbox"/> c. Approved sanitization process applied prior to use of product-contact surfaces <input type="checkbox"/> d. Required efficiency tests in compliance <input type="checkbox"/> e. Multi-use plastic containers in compliance 13. Storage of Cleaned Containers and Equipment <input type="checkbox"/> a. Stored to assure drainage and protected from contamination 14. Storage of Single-Service Articles <input type="checkbox"/> a. Received, stored and handled in a sanitary manner; paperboard containers not reused, except as permitted by the ordinance 15A. Protection from Contamination <input type="checkbox"/> a. Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils <input type="checkbox"/> b. Air and steam used to process products in compliance with ordinance <input type="checkbox"/> c. Approved pesticides; safely used 15B. Cross Connections <input type="checkbox"/> a. No direct connections between pasteurized and raw milk or milk products <input type="checkbox"/> b. Overflow, spilled and leaked products or ingredients discarded <input type="checkbox"/> c. No direct connections between milk or milk products and cleaning and/or sanitizing solutions 15C. FSMA Related <input type="checkbox"/> a. Food allergen control <input type="checkbox"/> b. Human food by-products for use as animal food 16A. Pasteurization – Batch 1. Indicating and Recording Thermometers: <input type="checkbox"/> a. Comply with ordinance specifications 2. Time and Temperature Controls: <input type="checkbox"/> a. Adequate agitation throughout holding; agitator sufficiently submerged <input type="checkbox"/> b. Each pasteurizer equipped with indicating and recording thermometer, bulbs submerged <input type="checkbox"/> c. Recording thermometer reads no higher than indicating thermometer <input type="checkbox"/> d. Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering vat, plus emptying time, if cooling is begun after opening outlet <input type="checkbox"/> e. No product added after holding begun <input type="checkbox"/> f. Airspace above product maintained at not less than 5° F (3° C) higher than minimum required pasteurization temperature during holding <input type="checkbox"/> g. Approved airspace thermometer, bulb not less than 1 inch (25mm) above product level <input type="checkbox"/> h. Inlet and outlet valves and connections in compliance with ordinance 16B. Pasteurization – High Temperature 1. Indicating and Recording Thermometers: <input type="checkbox"/> a. Comply with ordinance specifications 2. Time and Temperature Controls: <input type="checkbox"/> a. Flow-diversion device complies with ordinance requirements <input type="checkbox"/> b. Recorder controller complies with ordinance requirements <input type="checkbox"/> c. Holding tube complies with ordinance requirements	<input type="checkbox"/> d. Flow promoting devices comply with ordinance requirements <input type="checkbox"/> e. Product held minimum pasteurization time and temperature 3. Adulteration Controls: <input type="checkbox"/> a. Satisfactory means to prevent adulteration with added water 16C. Regenerative Heating <input type="checkbox"/> a. Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times <input type="checkbox"/> b. Accurate pressure gages installed as required; booster pump properly identified, when required, and installed <input type="checkbox"/> c. Regenerator pressures meet ordinance requirements 16D. Recording Charts <input type="checkbox"/> a. Batch pasteurizer charts comply with applicable ordinance requirements <input type="checkbox"/> b. HTST and HHST pasteurizer charts comply with applicable ordinance requirements 17. Cooling of Milk and Milk Products <input type="checkbox"/> a. Raw milk maintained at 45° F (7° C) or less until processed or as provided for in the ordinance <input type="checkbox"/> b. Pasteurized milk and milk products, except those to be cultured, or as provided for in the ordinance, cooled immediately to 45° F (7° C) or less in approved equipment; all milk and milk products stored thereat until delivered <input type="checkbox"/> c. Approved thermometer properly located in all refrigeration rooms and storage tanks as required <input type="checkbox"/> d. Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards 18. Bottling, Packaging and Container Filling <input type="checkbox"/> a. Performed in plant where contents finally pasteurized, except for dry milk and whey products <input type="checkbox"/> b. Performed in sanitary manner by approved mechanical equipment <input type="checkbox"/> c. Dry milk and whey products packaged in new containers; stored and transported in a sanitary manner 19. Capping, Container Closure and Sealing <input type="checkbox"/> a. Capping and/or closing/sealing performed in a sanitary manner by approved mechanical equipment <input type="checkbox"/> b. Imperfectly capped/closed products properly handled <input type="checkbox"/> c. Caps and/or closures comply with ordinance 20. Personnel Cleanliness <input type="checkbox"/> a. Hands thoroughly washed before performing plant functions; rewashed when contaminated <input type="checkbox"/> b. Clean outer garments and hair covering worn <input type="checkbox"/> c. No use of tobacco in processing areas <input type="checkbox"/> d. Clean boot covers, caps and coveralls worn when entering dryer 21. Vehicles <input type="checkbox"/> a. Vehicles clean; constructed to protect milk <input type="checkbox"/> b. No contaminating substances transported 22. Surroundings <input type="checkbox"/> a. Neat and clean; free of pooled water, harborages, and breeding areas <input type="checkbox"/> b. Tank unloading areas properly constructed <input type="checkbox"/> c. Approved pesticides, used properly
Comments		<input type="checkbox"/> App N Review <input type="checkbox"/> App O Review <input type="checkbox"/> Cooling Study Review
Signature of sanitarian		Raw milk from an approved source? <input type="checkbox"/> Yes <input type="checkbox"/> No
1. A receiving station shall comply with Items 1 to 15(A) and (B), and 17, 20 and 22. Separation requirements of Item 5 do not apply. 2. A transfer station shall comply with Items 1, 4, 6, 7, 8, 9, 10, 11, 12, 14, 15, 17, 20, 22 and applicable provisions of Items 2 and 3. In every case, overhead protection shall be required. 3. Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations, except 17. 4. In areas of the milk plant where items 7, 10, 11, 12, 13, 15, 17, 18 and 19 are dedicated only to the Aseptic Processing and Packaging System as defined by the PMO, these lines shall be inspected and regulated in accordance with the applicable requirements of 21 CFR Parts 108, 110 and 113.		
NOTE: Item numbers correspond to required sanitation items for Grade A pasteurized milk in the Grade A Pasteurized Milk Ordinance - Recommendations of the U.S. Public Health Service/FDA.		