

OHIO DEPARTMENT OF AGRICULTURE DAIRY DIVISION PLANT GRADE A INSPECTION REPORT (Include Receiving Stations, Transfer stations, and Bulk Tank Cleaning Facilities)	Plant Name Frog Pond Farm & Dairy	License No 390329
	Plant Address 6071 Elk Rd., Canfield, OHIO, 44406	Inspection Date 07/27/2020
		Inspection Type Full

An inspection of your plant has been made, and you are notified of the violations marked below with a ✓. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violation noted are not in compliance at the time of the next inspection. Note: Item numbers correspond to required sanitation items in Section 7 of the Grade A Pasteurized Milk Ordinance.

<p>1p. Floors</p> <p><input type="checkbox"/> (a) Smooth; no pools; good repair; trapped drains</p> <p>2p. Walls and Ceilings</p> <p><input type="checkbox"/> (a) Smooth; washable, light-colored; good repair.</p> <p>3p. Doors and Windows</p> <p><input type="checkbox"/> (a) All outer openings effectively protected against entry of flies and rodents.</p> <p><input type="checkbox"/> (b) Outer doors self-closing; screen doors open outward.</p> <p>4p. Lighting and Ventilation</p> <p><input type="checkbox"/> (a) Adequate lighting in all rooms.</p> <p><input type="checkbox"/> (b) Well ventilated to preclude odors and condensation; filtered air with pressure systems.</p> <p>5p. Separate Rooms</p> <p><input type="checkbox"/> (a) Separate rooms as required; adequate size.</p> <p><input type="checkbox"/> (b) No direct opening to barn or living quarters.</p> <p><input type="checkbox"/> (c) Storage tanks properly vented.</p> <p>6p. Toilet Facilities</p> <p><input type="checkbox"/> (a) Complies with local Ordinances.</p> <p><input type="checkbox"/> (b) No direct opening to processing rooms; self-closing doors.</p> <p><input type="checkbox"/> (c) Clean; well lighted and ventilated; proper facilities.</p> <p><input type="checkbox"/> (d) Sewage and other liquid wastes disposed of in sanitary manner.</p> <p>7p. Water Supply</p> <p><input type="checkbox"/> (a) Constructed and operated in accordance with Ordinance.</p> <p><input type="checkbox"/> (b) No direct or indirect connection between safe and unsafe water.</p> <p><input type="checkbox"/> (c) Condensing water and vacuum water in compliance with Ordinance requirements.</p> <p><input type="checkbox"/> (d) Reclaim water complies with Ordinance.</p> <p><input type="checkbox"/> (e) Complies with bacteriological standards.</p> <p>8p. Hand-washing Facilities</p> <p><input type="checkbox"/> (a) Located and equipped as required; clean and in good repair; improper facilities not used.</p> <p>9p. Milk Plant Cleanliness</p> <p><input type="checkbox"/> (a) Neat; clean; no evidence of insects or rodents; trash properly handled.</p> <p><input type="checkbox"/> (b) No unnecessary equipment.</p> <p><input type="checkbox"/> (c) No excessive product dust.</p> <p>10p. Sanitary Piping</p> <p><input type="checkbox"/> (a) Smooth, impervious, corrosive-resistant; non-toxic easily cleanable materials; good repair; accessible for inspection.</p> <p><input type="checkbox"/> (b) CIP cleaned lines meet Ordinance specifications.</p> <p><input type="checkbox"/> (c) Pasteurized products conducted in sanitary piping, except as permitted by Ordinance.</p> <p>11p. Construction and Repair of Containers and Equipment</p> <p><input type="checkbox"/> (a) Smooth, impervious, corrosive resistant; non-toxic; easily cleanable materials; good repair; accessible for inspection.</p> <p><input type="checkbox"/> (b) Self-draining; strainers and sifters of approved design.</p> <p><input type="checkbox"/> (c) Approved single-service articles; not reused.</p> <p>12p. Cleaning and Sanitizing of Containers and Equipment</p> <p><input type="checkbox"/> (a) Containers, utensils, and equipment effectively cleaned.</p>	<p><input type="checkbox"/> (b) CIP cleaning requirements of Ordinance in compliance; records complete; milk tank trucks cleaned at permitted location.</p> <p><input type="checkbox"/> (c) Approved sanitization process applied prior to use of product-contact surfaces.</p> <p><input type="checkbox"/> (d) Required efficiency tests in compliance.</p> <p><input type="checkbox"/> (e) Multi-use plastic containers in compliance.</p> <p>13p. Storage of Cleaned Containers and Equipment</p> <p><input type="checkbox"/> (a) Stored and assured drainage and protection from contamination.</p> <p>14p. Storage of Single-Service Articles</p> <p><input type="checkbox"/> (a) Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance.</p> <p>15p(a). Protection from Contamination</p> <p><input type="checkbox"/> (a) Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensils.</p> <p><input type="checkbox"/> (b) Air and steam used to process products in compliance with Ordinance.</p> <p><input type="checkbox"/> (c) Approved pesticides, safely used.</p> <p>15p(b). Cross-Connections</p> <p><input type="checkbox"/> (a) No direct connections between pasteurized and raw milk or milk products.</p> <p><input type="checkbox"/> (b) Overflow, spilled and leaked products or ingredients discarded.</p> <p><input type="checkbox"/> (c) No direct connections between milk or milk products and cleaning and/or sanitizing solutions</p> <p>15p(c). FSMA Related</p> <p><input type="checkbox"/> (a) Food allergen control.</p> <p><input type="checkbox"/> (b) Human food-by products for use as animal food.</p> <p>16p(a). Pasteurization-Batch:</p> <p>(1) Indicating and Recording Thermometers</p> <p><input type="checkbox"/> (a) Comply with Ordinance specifications.</p> <p>(2) Time and Temperature Controls</p> <p><input type="checkbox"/> (a) Adequate agitation throughout holding; agitator sufficiently submerged.</p> <p><input type="checkbox"/> (b) Each pasteurizer equipped with indicating and recording thermometer; bulb submerged.</p> <p><input type="checkbox"/> (c) Recording thermometer reads no higher than indicating thermometer.</p> <p><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.</p> <p><input type="checkbox"/> (e) No product added after holding begun.</p> <p><input type="checkbox"/> (f) Airspace above product maintained at no less than 50F(30C</p> <p><input type="checkbox"/> (g) Approved airspace thermometer; bulb not less than 1 inch (25 mm</p> <p><input type="checkbox"/> (h) Inlet and outlet valves and connections in compliance with Ordinance.</p> <p>16p(b). Pasteurization-High Temperature:</p> <p>(1) Indicating and Recording Thermometers</p> <p><input type="checkbox"/> (a) Comply with Ordinance specifications</p> <p>(2) Time and Temperature Controls</p> <p><input type="checkbox"/> (a) Flow-diversion device complies with Ordinance requirements.</p> <p><input type="checkbox"/> (b) Recorder controller complies with Ordinance requirements.</p> <p><input type="checkbox"/> (c) Holding tube complies with Ordinance requirements.</p> <p><input type="checkbox"/> (d) Flow promoting devices comply with Ordinance requirements.</p> <p><input type="checkbox"/> (e) Product held minimum pasteurization time and temperature.</p>	<p>(3) Adulteration Controls</p> <p><input type="checkbox"/> (a) Satisfactory means to prevent adulteration with added water.</p> <p>16p(c). Regenerative Heating</p> <p><input type="checkbox"/> (a) Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times.</p> <p><input type="checkbox"/> (b) Accurate pressure gauges installed as required; booster pump properly identified, when required, and installed.</p> <p><input type="checkbox"/> (c) Regenerator pressures meet Ordinance requirements.</p> <p>16p(d). Recording Charts</p> <p><input type="checkbox"/> (a) Batch pasteurizer charts comply with applicable Ordinance requirements.</p> <p><input type="checkbox"/> (b) HTST & HHST pasteurizer charts comply with applicable Ordinance requirements.</p> <p>17p. Cooling of Milk and Milk Products</p> <p><input type="checkbox"/> (a) Raw milk maintained at 45oF (7oC</p> <p><input type="checkbox"/> (b) Pasteurized milk and milk products, except those to be cultured, or as provided for in the Ordinance, cooled immediately to 45oF (7oC</p> <p><input type="checkbox"/> (c) Approved thermometer properly located in all refrigeration rooms and storage tanks as required.</p> <p><input type="checkbox"/> (d) Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards.</p> <p>18p. Bottling, Packaging and Container Filling</p> <p><input type="checkbox"/> (a) Performed in plant where contents finally pasteurized, except for dry milk and whey products.</p> <p><input type="checkbox"/> (b) Performed in a sanitary manner by approved mechanical equipment.</p> <p><input type="checkbox"/> (c) Dry milk and whey products packaged in new containers; stored and transported in a sanitary manner.</p> <p>19p. Capping, Container Closure and Sealing</p> <p><input type="checkbox"/> (a) Capping and/or closing/sealing performed in sanitary manner by approved mechanical equipment.</p> <p><input type="checkbox"/> (b) Imperfectly capped/ closed products properly handled.</p> <p><input type="checkbox"/> (c) Caps and/or closures comply with Ordinance.</p> <p>20p. Personnel Cleanliness</p> <p><input type="checkbox"/> (a) Hands thoroughly washed before performing plant functions; rewashed when contaminated.</p> <p><input type="checkbox"/> (b) Clean outer garments and hair covering worn.</p> <p><input type="checkbox"/> (c) No use of tobacco in processing area.</p> <p><input type="checkbox"/> (d) Clean boot covers, caps and coveralls worn when entering dryer.</p> <p>21p. Vehicle</p> <p><input type="checkbox"/> (a) Vehicles clean; constructed to protect milk.</p> <p><input type="checkbox"/> (b) No contaminating substances transported.</p> <p>22p. Surroundings</p> <p><input type="checkbox"/> (a) Neat and clean; free of pooled water, harborages, and breeding areas.</p> <p><input type="checkbox"/> (b) Tank unloading areas properly constructed.</p> <p><input type="checkbox"/> (c) Approved pesticides; used properly.</p>
---	--	---

Enforcement Code: N

REMARKS Note - OK to begin production

Kris Wehler

Sanitarian

1. A Receiving Station shall comply with Items 1p to 15p inclusive, and 17p,20p, and 22p. Partitioning requirements of Item 5p do not apply.
 2. A Transfer Station shall comply with Items 1p,4p,6p,7p,8p,9p,10p,11p,12p,14p,15p,20p,and 22p, and as climatic and operating conditions require, applicable provisions of Items 2p and 3p. In every case, overhead protection shall be required.
 3. Facilities for the cleaning and sanitizing of milk tank trucks shall comply with the same Items as for Transfer Stations.