

Milk Plant Inspection Report

Facility: TRICKLING SPRINGS CREAMERY Facility ID: 147251
Owner: SOUTH MOUNTAIN CREAMERY LLC
Address: 2330 MOLLY PITCHER HWY
City/State: Chambersburg PA
Zip: 17202 **County:** Franklin **Region:** Region 6W
Phone: (717) 748-4040

FIPS:
Insp. ID: 877208
Insp. Date: 6/23/2021
Insp. Reason: Regular
Overall Compliance: IN

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

| | | | | | |
|--|--|---|-----|--|-----|
| 1. Floors | | (d) Required efficiency tests in compliance | In | (a) (2) Time and Temperature Controls: Flow-diversion device complies with regulatory requirements | N/A |
| (a) Smooth, impervious; no pools; good repair; trapped drains | | (e) Multi-use plastic containers in compliance | In | (b) Recording controller complies with regulatory requirements | N/A |
| 2. Walls and Ceilings | | (f) Aseptic system sterilized | N/A | (c) Holding tube complies with regulatory requirements | N/A |
| (a) Smooth; washable; light-colored; good repair | | 13. Storage of Cleaned Containers and Equipment | | (d) Flow promoting devices comply with regulatory requirements | N/A |
| 3. Doors and Windows | | (a) Stored to assure drainage and protected from contamination | In | (a) (3) Adulteration Controls: Satisfactory means to prevent adulteration with added water | N/A |
| (a) All outer openings effectively protected against entry of flies and rodents | | 14. Storage of Single Service Articles | | 16d. Regenerative Heating | |
| (b) Outer doors self-closing; screen doors open outward | | (a) Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Regulations | In | (a) Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times | In |
| 4. Lighting and Ventilation | | 15a. Protection from Contamination | | (b) Accurate pressure gauges installed as required; booster pump properly identified and installed | In |
| (a) Adequate light in all rooms | | (a) Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment and utensils | Out | (c) Regenerator pressures meet regulatory requirements | In |
| (b) Well ventilated to preclude odors and condensation; filtered air with pressure systems | | (b) Air and steam used to process products in compliance with Regulations | In | 16e. Temperature Recording Charts | |
| 5. Separate Rooms | | (c) Approved pesticides; safely used | In | (a) Batch pasteurizer charts comply with applicable regulatory requirements | In |
| (a) Separate rooms as required; adequate size | | 15b. Cross Connection | | (b) HTST & HHST pasteurizer charts comply with applicable regulatory requirements | In |
| (b) No direct opening to barn or living quarters | | (a) No direct connections between pasteurized and raw milk or milk products | In | (c) Aseptic charts comply with applicable regulatory requirements | N/A |
| (c) Storage tanks properly vented | | (b) Overflow, spilled and leaked products or ingredients discarded | In | 17. Cooling of Milk | |
| 6. Toilet Facilities | | (c) No direct connections between milk or milk products and cleaning and/or sanitizing solutions | In | (a) Raw milk maintained to 45 F or less until processed | In |
| (a) Complies with local Regulations | | 16a. Pasteurized - Batch | | (b) Pasteurized milk and milk products, except those to be cultured, cooled immediately to 45 F or less in approved equipment; all milk and milk products stored there until delivered | In |
| (b) No direct opening to processing rooms; self-closing doors | | (a) (1) Indicating and recording thermometers: comply with Regulation Specifications | In | (c) Approved thermometer properly located in all refrigeration rooms and storage tanks | In |
| (c) Clean; well-lighted and ventilated; proper facilities | | (a) (2) Time and Temperature Controls: Adequate agitation throughout holding; agitator sufficiently submerged | In | (d) Recirculated cooling water from safe source and properly protected; complies with bacteriological standards | In |
| (d) Sewage and other liquid wastes disposed of in sanitary manner | | (b) Each pasteurizer equipped with indicating and recording thermometer; bulb submerged | In | 18. Bottling and Packaging | |
| 7. Water Supply | | (c) Recording thermometer reads no higher than indicating thermometer | In | (a) Performed in plant where contents finally pasteurized | In |
| (a) Constructed and operated in accordance with Regulations | | (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 | In | (b) Performed in sanitary manner by approved mechanical equipment | In |
| (b) No direct or indirect connection between safe and unsafe water | | (e) No product added after holding begun | In | (c) Aseptic filling in compliance | N/A |
| (c) Condensing water and vacuum water in compliance with regulatory requirements | | (f) Air space above product maintained at not less than 5.0 F higher than minimum required pasteurization temperature during holding | In | 19. Capping | |
| (d) Complies with bacteriological standards | | (g) Approved air space thermometer; bulb not less than 1 inch above product level | In | (a) Capping and/or closing performed in sanitary manner by approved mechanical equipment | In |
| 8. Hand Washing Facilities | | (h) Inlet and outlet valves and connections in compliance with Regulations | In | (b) Imperfectly capped/closed products properly handled | In |
| (a) Located and equipped as required; clean and in good repair; improper facilities not used | | 16b. Pasteurization-High Temperature | | (c) Caps and/or closures comply with Regulations | In |
| 9. Milk Plant Cleanliness | | (a) (1) Indicating and recording thermometers: comply with Regulations specifications | In | 20. Personnel Cleanliness | |
| (a) Neat, clean; no evidence of insects or rodents; trash properly handled | | (a) (2) Time and Temperature Controls: Flow diversion device complies with regulatory requirements | In | (a) Hands washed clean before performing plant functions; rewashed when contaminated | In |
| (b) No unnecessary equipment | | (b) Recording controller complies with Regulations requirements | In | (b) Clean outer garments and hair covering worn | In |
| 10. Sanitary Piping | | (c) Holding tube complies with regulatory requirements | In | (c) No use of tobacco in processing areas | In |
| (a) Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection | | (d) Flow promoting devices comply with regulatory requirements | In | 21. Vehicles | |
| (b) Mechanically cleaned lines meet Regulation specs | | (a) (3) Adulteration Controls: Satisfactory means to prevent adulteration with added water | In | (a) Vehicles clean; constructed to protect milk | In |
| (c) Pasteurized products conducted in sanitary piping, except as permitted by Regulations | | 16c. Aseptic Processing | | (b) No contaminating substances transported | In |
| 11. Construction and Repair of Containers and Equipment | | (a) (1) Indicating and recording thermometers: comply with Regulation specifications | N/A | 22. Surroundings | |
| (a) Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection | | | | (a) Neat and clean; free of pooled water, harborages, and breeding areas | In |
| (b) Self-draining; strainers of approved design | | | | (b) Tank unloading areas properly constructed | In |
| (c) Approved single-service articles; not reused | | | | (c) Approved pesticides; used properly | In |
| 12. Cleaning and Sanitizing of Containers/Equipment | | | | 23. Product Analysis | |
| (a) Containers, utensils, and equipment effectively cleaned | | | | (a) Records complete, Products conform with bacteriological, chemical and compositional standards | In |
| (b) Mechanical cleaning requirements of Regulation in Compliance; records complete | | | | | |
| (c) Approved sanitation process applied prior to use of product-contact surfaces | | | | | |

| Visit Date | Person In Charge | Person In Charge Signature | Sig. Date | Sanitarian | Sanitarian Signature | Sig. Date | Time In | Time Out |
|------------|------------------|----------------------------|-----------|------------------|----------------------------|-----------|---------|----------|
| 6/23/2021 | (Posted) | | 6/23/2021 | Phillip Harchack | <i>Phillip H. Harchack</i> | 6/23/2021 | 8:25 AM | 2:20 PM |



Commonwealth of Pennsylvania
Department of Agriculture
Bureau of Food Safety and Laboratory Services
Division of Milk Sanitation

2301 N CAMERON ST
HARRISBURG, PA 17110
717-787-4315

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Observations and Corrective Actions

Violations cited in this report must be corrected within the timeframes below

| Item Number | Code | Comment | Correct By Date | Repeat Violation |
|-------------|---------|--|-----------------|------------------|
| 2.(a) | 2p. | Paint is peeling on ceiling above Big Triple. | | |
| 2.(a) | 2p. | There is a hole in the wall next to the Vat pasteurizer. | | |
| 3.(a) | 3p. | Boiler Room Door was propped open. This was corrected on site. | | |
| 3.(a) | 3p. | Dock Door 8 was open and was not in use. This was corrected on site. | | |
| 9.(a) | 9p. | There are cobwebs in windowsill behind water softener. | | |
| 9.(a) | 9p. | There are caps under the shelves in the cap room. | | |
| 9.(a) | 9p. | Flowboard in ice cream room has debris on the backside. | | |
| 15a.(a) | 15p.(A) | Bottle Labeling Table needs a cover above it. | | |

Published Comments

Blast Freezer is going to be replaced and a Spiral Freezer is going to be added. There is currently no date for this, but is in process.
I Discussed issues found with Plant Manager and General Manager.

Raw CIP Charts from 5-24-2021 to 6-04-2021 have pen skips.

Looked at Pasteurizer Charts: 5-21-2021, 5-31-2021, 6-01-2021, 6-02-2021
Looked at Ice Cream Tank Charts: 4-16-2021, 4-23-2021, 5-24-2021
Looked at Pasteurizer CIP Charts: 5-24-2021, 5-28-2021, 6-16-2021
Looked at Raw CIP Charts: 6-1-2021, 6-3-2021, 6-17-2021
Looked at Raw Tanks 1, 2, 3, and 4 Charts: 4-23-2021, 4-30-2021, 5-21-2021
Looked at Raw Goat Tank: 4-30-2021, 5-07-2021, 5-14-2021
Looked at Pest Control Log