

FARM INSPECTION REPORT

Farm Number	Owner	Milk Grade	Number of Gallons Daily
Date	Address	Person Interviewed	
Time		Delivered To	

An approved farm requires that all "Facilities" listed below be rated "Satisfactory"; that the TOTAL score for the applicable "Methods" is not less than 85% of the total maximum score. Subitems may be rated in quarter points. **Note:** Do not score any item or subitem unless information is available concerning it. **SEE REVERSE FOR TYPICAL POINT DISTRIBUTION.**

(For items 1 through 3, please check the appropriate boxes.)			
FACILITIES	Satisfactory	Unsatisfactory	
1. Health of Herd			2. Water supply
a. Appears healthy	<input type="checkbox"/>	<input type="checkbox"/>	a. Safe, clean
b. Follows USDA animal health program	<input type="checkbox"/>	<input type="checkbox"/>	3. Sewage Disposal
			<input type="checkbox"/> <input type="checkbox"/>

Max. possible score _____

Points deducted _____

Numerical score _____

Percentage score _____%

METHODS			
4. Milkhouse/Milkroom	MAX SCORE	SCORE	POINTS OFF
a. Location and size	1		
b. Lighting and ventilation	2		
c. Construction			
(1) floors	3		
(2) walls and ceilings	3		
(3) doors, screens and partitions	3		
d. Facilities, (water, wash vats, racks)	2		
e. Usage for milk handling and utensil care only	2		
f. Cleanliness and flies	4		
g. Single service items properly stored	1		
h. Pesticides, antibiotics, and insecticides properly stored	5		
5. Utensils and Equipment			
a. Milking machines (head, claw, pulsator, inflations, tubes, air hoses, etc.) good condition, clean, properly stored.	6		
b. Pails, strainers and other utensils - good condition, clean, properly stored	4		
c. Milk lines	5		
d. Vacuum lines	1		
e. Sanitized before use	5		
f. Cleaning supplies and brushes available and properly stored	2		
6. Bulk Milk			
a. Tank construction	2		
b. Clean & good condition	5		
c. Milk cooled promptly & properly held (temp. _____ F°)	5		
d. Properly located	2		
e. Outside slab & hoseport	1		
OR			
Can Milk			
a. Cooler, clean, good operating order	3		
b. Cans clean, good condition	5		
c. Milk cooled promptly & properly held (temp. _____ F°)	5		
d. Properly located	2		
7. Barn or Milking Area			
a. Size and arrangement	1		
b. Fowl, swine & other animals properly confined	1		
c. Lighting and ventilation	1		
d. Floors & gutters, clean, good repair	4		
e. Walls & ceilings, clean, good repair	4		
f. Pens & alleyways clean	3		
8. Premises well kept	2		
9. Yard or Loafing Area			
a. Clean and drained	3		
c. Manure properly handled & stored	3		
10. Milking Procedures			
a. "Abnormal Milk Program" procedures followed	4		
b. Cows clean	2		
c. Udders & teats washed & wiped before milking	3		
d. Milker's clothing clean & dry, no cuts or sores	2		
e. Milk stools & surcingles clean, properly stored	1		
f. No dusty operations during milking	1		
g. Feed bin kept clean, free from foul odors	1		

REMARKS (Explain why points were deducted.)

On the basis of this inspection, the farm is is not eligible for farm approval certification permit.

Signature

TYPICAL POINT DISTRIBUTIONS

<i>Item</i>	<i>Points</i>
4a location.....	1/2
size.....	1/2
4b lighting.....	1
ventilation.....	1
4c(2) walls.....	1 1/2
ceilings.....	1 1/2
4c(3) doors.....	1
screens.....	1
partitions.....	1
4d water.....	1
wash vats.....	1/2
racks.....	1/2
5b pails.....	2
strainers.....	2
5e sanitizer present.....	1/2 (min)
sanitizer present and all equipment clean.....	5
no sanitizer.....	0
sanitizer present, equipment dirty	graduate points as to degree of dirty equipment
7c lighting.....	1/2
ventilation.....	1/2
7d floors and gutters clean.....	2
floors and gutters good repair	2
7e walls clean.....	1
walls good repair.....	1
ceilings clean.....	1
ceiling good repair.....	1

In general, subitems will be weighed according to the above table. However, in unusual situations a greater point value may be deducted as long as the value of the item is not exceeded.

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Department of Health and Human Services
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 Office of Chief Information Officer (HFA-710)
 5600 Fishers Lane
 Rockville, MD 20857

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