

# 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.) |                          |                          |  |
| <b>FACILITIES</b>  |                          |                          |  |
| <b>1. Health of Herd</b>                                     | Satisfactory             | Unsatisfactory           |  |
| a. Appears healthy   | <input type="checkbox"/> | <input type="checkbox"/> |  |
| b. Follows USDA animal health program                        | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>2. Water supply</b>                                       | Satisfactory             | Unsatisfactory           |  |
| a. Safe, clean   | <input type="checkbox"/> | <input type="checkbox"/> |  |
| <b>3. Sewage Disposal</b>                                    | <input type="checkbox"/> | <input type="checkbox"/> |  |

Max. possible score \_\_\_\_\_

Points deducted \_\_\_\_\_

Numerical score \_\_\_\_\_

Percentage score \_\_\_\_\_%

|  |           |       |            |
|--|-----------|-------|------------|
| <b>METHODS</b>   |           |       |            |
| <b>4. Milkhouse/Milkroom</b>   | MAX SCORE | SCORE | POINTS OFF |
| a. Location and size   | 1         |       |            |
| b. Lighting and ventilation  | 2         |       |            |
| c. Construction  | 3         |       |            |
| (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         |       |            |
| <b>5. Utensils and Equipment</b>   |           |       |            |
| 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         |       |            |
| <b>6. Bulk Milk</b>  |           |       |            |
| 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         |       |            |
| <b>OR</b>  |           |       |            |
| <b>Can Milk</b>  |           |       |            |
| 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         |       |            |
| <b>7. Barn or Milking Area</b>   |           |       |            |
| 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         |       |            |
| <b>8. Premises well kept</b>   | 2         |       |            |
| <b>9. Yard or Loafing Area</b>   |           |       |            |
| a. Clean and drained   | 3         |       |            |
| c. Manure properly handled & stored  | 3         |       |            |
| <b>10. Milking Procedures</b>  |           |       |            |
| 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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