

South Carolina **DEPARTMENT OF AGRICULTURE**

MILK SAFETY & COMPLIANCE DEPARTMENT

350 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

DAIRY FARM INSPECTION REPORT

Dairy Farm Location Name & Address		
Co-op # Pounds Sold Daily	Milking: 🗆 Yes 🗆 No	Temp (°F) Permit #
Inspection of your dairy farm today showed violations existing in the Items checked below. You are further notified that this inspection report serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection.		
cows	Cleaning Facilities	TRANSFER/PROTECTION OF MILK
1. Abnormal Milk	a. Two-compartment wash and rinse vat of adequate size	14. Protection From Contamination
a. Cows secreting abnormal milk milked last or in separate equipment	b. Suitable water heating facilities	a. No overcrowding
b. Abnormal milk properly handled and disposed of	c. Water under pressure piped to milkhouse	b. Product and CIP cleaning circuits separated
c. Proper care of abnormal milk handling equipment	6. Cleanliness	c. Improperly handled milk discarded
MILKING BARN, STABLE, OR PARLOR	a. Floors, walls, windows, tables and similar non-product contact	d. Immediate removal of milk
2. Construction	surfaces clean	e. Milk and equipment properly protected
a. Floors, gutters, and feed troughs of concrete or equally	b. No trash, unnecessary articles, animals or fowl TOILET AND WATER SUPPLY	f. Sanitized milk surfaces not exposed to contamination
impervious materials; in good repair		g. Air under pressure of proper quality
Walls and ceilings smooth, painted or finished adequately; in good repair; ceiling dust-tight	7. Toilet	15. Drug and Chemical Control
c. Separate stalls or pens for horses, calves, and bulls; no overcrowding	a. Provided; conveniently located	a. Cleaners and sanitizers properly identified
d. Adequate natural and/or artificial light; well distributed	b. Constructed and operated according to regulation c. No evidence of human wastes about premises	b. Drug administration equipment properly handled and stored
e. Properly ventilated		c. Drugs properly labeled (name and address) and stored
3. Cleanliness	d. Toilet room in compliance with regulation	d. Drugs properly labeled (directions for use, cautionary statements,
a. Clean and free of litter	Water Supply a. Constructed and operated according to regulation	active ingredient(s) e. Drugs properly used and stored to preclude contamination of milk
b. No swine or fowl	b. Complies with bacteriological standards	or milk product-contact surfaces
4. Cowyard	c. No connection between safe and unsafe supplies; no improper	PERSONNEL
a. Graded to drain; no pooled water or wastes	submerged inlets	16. Handwashing Facilities
b. Cowyard clean; cattle housing areas and manure packs properly	UTENSILS AND EQUIPMENT	a. Proper handwashing facilities convenient to milking operations
maintained c. No swine	9. Construction	b. Wash and rinse vats not used as handwashing facilities
d. Manure stored inaccessible to cows	a. Smooth, impervious, nonabsorbent, safe materials; easily cleanable	17. Personnel Cleanliness
MILKHOUSE OR ROOM	b. In good repair; accessible for inspection	Hands washed clean and dried before milking, or performing milkhouse functions; rewashed when contaminated
5. Construction and Facilities	c. Approved single-service articles; not reused	b. Clean outer garments worn
Floors	d. Utensils and equipment of proper design	COOLING
a. Smooth; concrete or other impervious material; in good repair	e. Approved CIP cleaned milk pipeline system	18. Cooling
b. Graded to drain	10. Cleaning	a. Milk cooled to 45°F (7°C) or less within 2 hours after milking,
c. Drains trapped, if connected to sanitary system	a. Utensils and equipment clean	except as permitted by regulation
Walls and Ceilings	11. Sanitization	Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards
a. Approved material and finish	a. All multi-use containers and equipment subjected to approved	c. An acceptable recording device shall be installed and maintained
b. Good repair (windows, doors, and hoseport included)	sanitization process (Refer to regulation)	when required
Lighting and Ventilation	12. Storage	PEST CONTROL
a. Adequate natural and/or artificial light; properly distributed	a. All multi-use containers and equipment properly stored	19. Insect and Rodent Control
b. Adequate ventilation	b. Stored to assure complete drainage, where applicable	a. Fly breeding minimized by approved manure disposal methods (Refer to regulation)
c. Doors and windows closed during dusty weather	c. Single-service articles properly stored	b. Manure packs properly maintained
d. Vents and lighting fixtures properly installed	MILKING	c. All milkhouse openings effectively screened or otherwise protected;
Miscellaneous Requirements	13. Flanks, Udders, and Teats	doors tight and self-closing; screen doors open outward
a. Used for milkhouse operations only; sufficient size	a. Milking done in barn, stable, or parlor	d. Milkhouse free of insects and rodents
b. No direct opening into living quarters or barn, except as	b. Brushing completed before milking begun c. Flanks, bellies, udders, and tails of cows clean at time of milking;	e. Approved pesticides; used properly
permitted by regulation	clipped when required	f. Equipment and utensils not exposed to pesticide contamination
c. Liquid wastes properly disposed of	d. Teats cleaned, treated with sanitizing solution (if required) and	g. Surroundings neat and clean; free of harborages and breeding
d. Proper hoseport where required	dried, just prior to milking	h. Feed storage not attraction for birds, rodents or insects
e. Acceptable surface under hoseport	e. No wet hand milking	Teed storage not attraction for bilds, fodelits of filsects
f. Suitable shelter or direct load for transport truck as required	J	
Remarks (continue on back if needed)		
Date		

