



South Carolina  
**DEPARTMENT OF AGRICULTURE**  
 MILK SAFETY & COMPLIANCE DEPARTMENT  
 350 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

# MILK DISTRIBUTION STATION INSPECTION REPORT

Includes Dry Milk/Condensing Plants, Receiving Stations, Transfer Stations, and Milk Tank Truck Cleaning Facilities

Name and Location of Distribution Station \_\_\_\_\_

Permit # \_\_\_\_\_ # Routes \_\_\_\_\_ # Trucks \_\_\_\_\_ Temps (°F) \_\_\_\_\_

Inspection of your distribution station 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.

<b>1. FLOORS</b>	
a. Smooth; impervious; no pools; good repair; trapped drains	
<b>2. WALLS AND CEILINGS</b>	
a. Smooth; washable; light-colored; good repair	
<b>3. DOORS AND WINDOWS</b>	
a. All outer openings effectively protected against entry of flies and rodents	
b. Outer doors self-closing; screen doors open outward	
<b>4. LIGHTING AND VENTILATION</b>	
a. Adequate light in all rooms	
b. Well ventilated to preclude odors and condensation; filtered air with pressure systems	
<b>5. SEPARATE ROOMS</b>	
a. Separate rooms as required; adequate size	
b. No direct opening to barn or living quarters	
c. Storage tanks properly vented	
<b>6. TOILET FACILITIES</b>	
a. Complies with local regulation	
b. No direct opening to processing rooms; self-closing doors	
c. Clean; well-lighted and ventilated; proper facilities	
d. Sewage and other liquid wastes disposed of in sanitary manner	
<b>7. WATER SUPPLY</b>	
a. Constructed and operated in accordance with regulation	
b. No direct or indirect connection between safe and unsafe water	
c. Condensing water and vacuum water in compliance with regulation requirement	
d. Reclaim water complies with regulation	
e. Complies with bacteriological standards	
<b>8. HANDWASHING FACILITIES</b>	
a. Located and equipped as required; clean and in good repair; improper facilities not used	
<b>9. DISTRIBUTION STATION CLEANLINESS</b>	
a. Neat; clean; no evidence of insects or rodents; trash properly handled	
b. No unnecessary equipment	
c. No excessive product dust	
<b>10. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT</b>	
a. Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection	
b. Self-draining; strainers and sifters of approved design	
c. Approved single-service articles; not reused	

<b>11. CLEANING AND SANITIZING OF CONTAINERS AND EQUIPMENT</b>	
a. Containers, utensils, and equipment effectively cleaned	
b. CIP cleaning requirements of regulation in compliance; records complete; milk tank trucks cleaned at permitted location	
c. Approved sanitization process applied prior to use of product-contact surfaces	
d. Required efficiency tests in compliance	
e. Multi-use plastic containers in compliance	
<b>12. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT</b>	
a. Stored to assure drainage and protected from contamination	
<b>13. STORAGE OF SINGLE-SERVICE ARTICLES</b>	
a. Received, stored and handled in a sanitary manner; paperboard containers not reused, except as permitted by the regulation	
<b>14a. PROTECTION FROM CONTAMINATION</b>	
a. Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils	
b. Air and steam used to process products in compliance with regulation	
c. Approved pesticides, safely used	
<b>14b. CROSS CONNECTIONS</b>	
a. No direct connections between pasteurized and raw milk or milk products	
b. Overflow, spilled and leaked products or ingredients discarded	
c. No direct connections between milk or milk products and cleaning and/or sanitizing solutions	
<b>15. COOLING OF MILK AND MILK PRODUCTS</b>	
a. Pasteurized milk and milk products, cooled to 45°F (7°C) or less in approved equipment; all milk and milk products stored thereat until delivered	
b. Approved thermometer properly located in all refrigeration rooms and storage tanks as required	
<b>16. PERSONNEL CLEANLINESS</b>	
a. Hands thoroughly washed before performing distribution station functions; rewashed when contaminated	
b. Clean outer garments and hair covering worn	
c. No use of tobacco in processing areas	
d. Clean boot covers, caps and coveralls worn when entering dryer	
<b>17. VEHICLES</b>	
a. Vehicles clean; constructed to protect milk	
b. No contaminating substances transported	
<b>18. SURROUNDINGS</b>	
a. Neat and clean; free of pooled water, harborages, and breeding areas	
b. Tank unloading areas properly constructed	
c. Approved pesticides, used properly	

Remarks (continue on back if needed) \_\_\_\_\_

Date \_\_\_\_\_ Sanitarian \_\_\_\_\_

SAMPLE