



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

Hugh E. Weathers, Commissioner

MILK PLANT INSPECTION REPORT

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

Plant Name & Address _____

Permit # _____ Pounds Sold Daily: Milk _____ Other _____ Total _____

Inspection of your plant 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.

1. FLOORS	12. CLEANING AND SANITIZING OF CONTAINERS AND EQUIPMENT	d. Flow promoting devices comply with regulation requirements
a. Smooth; impervious; no pools; good repair; trapped drains	a. Containers, utensils, and equipment effectively cleaned	e. Product held minimum pasteurization time and temperature
2. WALLS AND CEILINGS	b. CIP cleaning requirements of regulation in compliance; records complete; milk tank trucks cleaned at permitted location	Adulteration Controls
a. Smooth; washable; light-colored; good repair	c. Approved sanitization process applied prior to use of product-contact surfaces	a. Satisfactory means to prevent adulteration with added water
3. DOORS AND WINDOWS	d. Required efficiency tests in compliance	16c. REGENERATIVE HEATING
a. All outer openings effectively protected against entry of flies and rodents	e. Multi-use plastic containers in compliance	a. Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times
b. Outer doors self-closing; screen doors open outward	13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT	b. Accurate pressure gauges installed as required; booster pump properly identified, when required, and installed
4. LIGHTING AND VENTILATION	a. Stored to assure drainage and protected from contamination	c. Regenerator pressures meet regulation requirements
a. Adequate light in all rooms	14. STORAGE OF SINGLE-SERVICE ARTICLES	16d. RECORDING CHARTS
b. Well ventilated to preclude odors and condensation; filtered air with pressure systems	a. Received, stored and handled in a sanitary manner; paperboard containers not reused, except as permitted by the regulation	a. Batch pasteurizer charts comply with applicable regulation requirements
5. SEPARATE ROOMS	15a. PROTECTION FROM CONTAMINATION	b. HTST and HHST pasteurizer charts comply with applicable regulation requirements
a. Separate rooms as required; adequate size	a. Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils	17. COOLING OF MILK AND MILK PRODUCTS
b. No direct opening to barn or living quarters	b. Air and steam used to process products in compliance with regulation	a. Raw milk maintained at 45°F (7°C) or less until processed or as provided for in the regulation
c. Storage tanks properly vented	c. Approved pesticides, safely used	b. Pasteurized milk and milk products, except those to be cultured, or as provided for in the regulation, cooled immediately to 45°F (7°C) or less in approved equipment; all milk and milk products stored thereat until delivered
6. TOILET FACILITIES	15b. CROSS CONNECTIONS	c. Approved thermometer properly located in all refrigeration rooms and storage tanks as required
a. Complies with local regulation	a. No direct connections between pasteurized and raw milk or milk products	d. Recirculated cooling water from a safe source and properly protected; complies with bacteriological standards
b. No direct opening to processing rooms; self-closing doors	b. Overflow, spilled and leaked products or ingredients discarded	18. BOTTLING, PACKAGING AND CONTAINER FILLING
c. Clean; well-lighted and ventilated; proper facilities	c. No direct connections between milk or milk products and cleaning and/or sanitizing solutions	a. Performed in a plant where contents finally pasteurized, except for dry milk and whey products
d. Sewage and other liquid wastes disposed of in sanitary manner	16a. PASTEURIZATION—BATCH	b. Performed in a sanitary manner by approved mechanical equipment
7. WATER SUPPLY	<i>Indicating and Recording Thermometers</i>	c. Dry milk and whey products packaged in new containers; stored and transported in a sanitary manner
a. Constructed and operated in accordance with regulation	a. Comply with regulation specifications	19. CAPPING, CONTAINER CLOSURE AND SEALING
b. No direct or indirect connection between safe and unsafe water	<i>Time and Temperature Controls</i>	a. Capping and/or closing/sealing performed in a sanitary manner by approved mechanical equipment
c. Condensing water and vacuum water in compliance with regulation requirements	a. Adequate agitation throughout holding; agitator sufficiently submerged	b. Imperfectly capped/closed products properly handled
d. Reclaim water complies with regulation	b. Each pasteurizer equipped with indicating and recording thermometer; bulb submerged	c. Caps and/or closures comply with regulation
e. Complies with bacteriological standards	c. Recording thermometer reads no higher than indicating thermometer	20. PERSONNEL CLEANLINESS
8. HANDWASHING FACILITIES	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	a. Hands thoroughly washed before performing plant functions; re-washed when contaminated
a. Located and equipped as required; clean and in good repair; improper facilities not used	e. No product added after holding begun	b. Clean outer garments and hair covering worn
9. MILK PLANT CLEANLINESS	f. Airspace above product maintained at not less than 5°F (3°C) higher than minimum required pasteurization temperature during holding	c. No use of tobacco in processing areas
a. Neat; clean; no evidence of insects or rodents; trash properly handled	g. Approved airspace thermometer; bulb not less than 1 inch (25 mm) above product level	d. Clean boot covers, caps and coveralls worn when entering dryer
b. No unnecessary equipment	h. Inlet and outlet valves and connections in compliance with regulation	21. VEHICLES
c. No excessive product dust	16b. PASTEURIZATION—HIGH TEMPERATURE	a. Vehicles clean; constructed to protect milk
10. SANITARY PIPING	<i>Indicating and Recording Thermometers</i>	b. No contaminating substances transported
a. Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection	a. Comply with regulation specifications	22. SURROUNDINGS
b. CIP cleaned lines meet regulation specifications	<i>Time and Temperature Controls</i>	a. Neat and clean; free of pooled water, harborage, and breeding areas
c. Pasteurized products conducted in sanitary piping, except as permitted by regulation	a. Flow-diversion device complies with regulation requirements	b. Tank unloading areas properly constructed
11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT	b. Recorder controller complies with regulation requirements	c. Approved pesticides, used properly
a. Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection	c. Holding tube complies with regulation requirements	
b. Self-draining; strainers and sifters of approved design		
c. Approved single-service articles; not reused		

Remarks (continue on back if needed) _____

Date _____ Sanitarian _____

SAMPLE