

ALABAMA DEPARTMENT OF PUBLIC HEALTH

MILK PLANT AND/OR FROZEN DESSERT PLANT INSPECTION REPORT

(Including Receiving Stations, Transfer Stations, and Bulk Tank Cleaning Facilities)

NAME				OWNER OR MANAGER NAME				SCORE _____	
ADDRESS						ZIP CODE		DAILY GALLONS	
PERMIT NUMBER		AREA NO.		MO. DAY YEAR		WATER	SEWER	INSP. TIME	PRO-CESSING
						PUB. <input type="checkbox"/>	SEWER <input type="checkbox"/>	A.M. <input type="checkbox"/>	YES <input type="checkbox"/>
						PRI. <input type="checkbox"/>		P.M. <input type="checkbox"/>	NO <input type="checkbox"/>

Milk _____	SS Mix _____
Lf _____	IC _____
Skim _____	IM _____
BM _____	Sher. _____
Choc _____	Yogurt _____
Cc/Sc _____	Other _____
Total _____	

TO THE PROPRIETOR OR MANAGER: An official inspection of the above-named dairy has been made this day and you are respectfully notified of such violations of the Alabama State Board of Health Regulations Governing the Production, Handling or Distribution of Milk, Milk Products and Frozen Desserts as are indicated by a cross (X) in the Inspection Report.

This report, if any items are marked, constitutes a written notice to comply with Section 7 of the aforesaid Regulations.

SANITARIAN: _____

*ITEMS REQUIRING IMMEDIATE ACTION

ITEM	WT	ITEM	*Denote Single Debit	WT	ITEM	WT		
1. Floor: Smooth; impervious; no pools; good repair; trapped drains (a) ...	1	15a. Protection from Contamination Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils(a) ... Overflow, spilled and leaked products or ingredients discarded(b) ... Air and steam used to process products in compliance with ordinance(c) ... Approved pesticides; safely used(d) ... 15b. Cross Connections No direct connections between pasteurized and raw milk or milk products(a) ... No direct connections between milk or milk products and cleaning and/or cleaning solutions(b) ... 16a. Pasteurization-Batch (1) Indicating and Recording Thermometers: Comply with Ordinance specifications(a) ... (2) Time and Temperature Controls: Adequate agitation throughout holding; agitator sufficiently submerged(a) ... Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged(b) ... Recording thermometer reads no higher than indicating thermometer(c) ... Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering the vat, plus emptying time if cooling is begun after opening outlet(d) ... No product added after holding begun(e) ... Airspace above product maintained at not less than 5.0°F, higher than minimum required pasteurization temperature during holding(f) ... Approved airspace thermometer; bulb not less than 1 inch above product level(g) ... Inlet and outlet valves and connections in compliance with Ordinance(h) ... 16b. Pasteurization-High-Temperature Short-Time Continuous Flow: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications(a) ... (2) Time and Temperature controls: Flow diversion device complies with Ordinance requirements(a) ... Recorder controller complies with Ordinance requirements(b) ... Holding tube complies with Ordinance requirements(c) ... Flow promoting devices comply with Ordinance requirements(d) ... (3) Adulteration Controls: Satisfactory means to prevent adulteration with added water(a) ... 16c. ASEPTIC PROCESSING: (1) INDICATING AND RECORDING THERMOMETERS Comply with Ordinance specifications(a) ... (2) TIME AND TEMPERATURE CONTROLS: Flow diversion device complies with Ordinance requirements(a) ... Recorder controller complies with Ordinance requirements(b) ... Holding tube complies with Ordinance requirements(c) ... Flow promoting devices comply with Ordinance requirements(d) ... (3) ADULTERATION CONTROLS: Satisfactory means to prevent adulteration with added water(a) ...		16d. Regenerative Heating Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times(a) ... Accurate pressure gauges installed as required; booster pump properly identified and installed(b) ... Regenerator pressures meet Ordinance requirements (c) ... 16e. Temperature Recording Charts Batch pasteurizer charts comply with applicable Ordinance requirements(a) ... HTST pasteurizer charts comply with applicable Ordinance requirements(b) ... Aseptic charts comply with applicable Ordinance requirements(c) ... 17. Cooling of Milk Raw milk maintained at 45°F, or less until processed ... (a) ... Pasteurized milk and milk products, except those to be cultured, cooled immediately to 45°F, or less in approved equipment; all milk and milk products stored there until delivered(b) ... Approved thermometer properly located in all refrigeration rooms and storage tanks(c) ... Recirculated cooling water from safe source and properly protected; complies with bacteriological standards(d) ... 18. Bottling and Packaging Performed in plant where contents finally pasteurized (a) ... Performed in sanitary manner by approved mechanical equipment(b) ... Aseptic Filling in compliance(c) ... 19. Capping Capping and/or closing performed in sanitary manner by approved mechanical equipment(a) ... Imperfectly capped/closed products properly handled ... (b) ... Caps and/or closures comply with Ordinance(c) ... 20. Personnel-Cleanliness Hands washed clean before performing plant functions; rewashed when contaminated(a) ... Clean outer garments and head covering worn(b) ... No use of tobacco in processing area(c) ... 21. Vehicles Vehicles clean; constructed to protect milk(a) ... No contaminating substances transported(b) ... 22. Surroundings Neat and clean; free of pooled water, harborages, and breeding areas(a) ... Tank unloading areas properly constructed(b) ... Approved pesticides, used properly(c) ... 23. Bacteria Count Exceeds 20,000/50,000 Last count _____(a) ... Product _____ 24. Coliform count exceeds 10 Last count _____(a) ... Product _____				
2. Walls and Ceilings Smooth; washable; light-colored good repair(a) ...	1							
3. Doors and Windows: All outer openings effectively protected against entry of flies and rodents(a) ... Outer doors self-closing; screen doors open outward(b) ...	2							
4. Lighting and Ventilation: Adequate light in all rooms(a) ... Well ventilated to preclude odors and condensation; filtered air with pressure systems(b) ...	1							
5. Separate Rooms: Separate rooms as required; adequate size(a) ... No direct opening to barn or living quarters(b) ... Storage tanks properly vented(c) ...	3							
6. Toilet Facilities: Complies with local ordinances(a) ... No direct opening to processing rooms; self-closing doors (b) ... Clean; well-lighted and ventilated; proper facilities(c) ... Sewage and other liquid wastes disposed of in sanitary manner(d) ...	3							
7. Water Supply Constructed and operated in accordance with Ordinance (a) ... No direct or indirect connection between safe and unsafe water(b) ... Condensing water and vacuum water in compliance with Ordinance requirements(c) ... Complies with bacteriological standards(d) ...	4							
8. Hand-washing Facilities: Located and equipped as required; clean and in good repair; improper facilities not used(a) ...	2							
9. Milk Plant Cleanliness: Neat, clean; no evidence of insects or rodents; trash properly handled(a) ... No unnecessary equipment(b) ...	3							
10. Sanitary Piping: Smooth; impervious, corrosion-resistant, non-toxic easily cleanable materials; good repair; accessible for inspection (a) ... Clean-in-place lines meet Ordinance specifications(b) ... Pasteurized products conducted in sanitary piping, except as permitted by Ordinance(c) ...	3							
11. Construction and Repair of Containers and Equipment Smooth, impervious, corrosion-resistant, non-toxic easily cleanable materials; good repair; accessible for inspection (a) ... Self-draining; strainers of approved design(b) ... Approved single-service articles; not reused(c) ...	3							
12. Cleaning and Sanitizing of Containers and Equipment Containers, utensils, and equipment effectively cleaned (a) ... Mechanical cleaning requirements of Ordinance in compliance; records complete(b) ... Approved sanitization process applied prior to use of product contact surfaces(c) ... Required efficiency tests in compliance(d) ... Multi-use plastic containers in compliance(e) ... Aseptic system sterilized(f) ...	5							
13. Storage of Cleaned Containers and Equipment Stored to assure drainage and protected from contamination(a) ...	3							
14. Storage of Single Service Articles Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance(a) ...	2							

RATING SCORE

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REMARKS: _____ NOTICE NO. _____

NOTE: Item numbers correspond to required sanitation items for Grade A pasteurized milk in the Alabama State Board of Health Regulations Governing the Production, Processing, Handling or Distribution of Milk, Milk Products, and Frozen Desserts.