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| C:\Users\mackesl\Desktop\FORMS\DATCPlogo_1in_g.jpg  | Wisconsin Department of Agriculture, Trade and Consumer Protection*Division Food and Recreational Safety*, PO Box 8911, Madison, WI 53708-8911http://datcp.wi.gov/ *This institution is an equal opportunity provider* | DAIRY PLANT INSPECTION REPORT*Wis. Stat. ch. 97 and 98, Wis. Admin. Code ch. ATCP* 65 F-fd-09 (Rev. 11/17) |

|  |  |  |  |
| --- | --- | --- | --- |
| ESTABLISHMENT NAME | DAIRY PLANT NO. | LICENSE NO. | DATE OF CURRENT INSPECTION |
|       | 55 - |       |       | - D1 |       |
|  LICENSE CODE AMENDMENTS/COMMENTS      | **GRADE A** | **INSPECTION TYPE** | **NEXT** |
| [ ]  CONDENSING & DRYING | [ ]  | LICENSING |  |
| [ ]  FLUID PASTEURIZATION FACILITY | [ ]  | ROUTINE |  [ ]  |
| ESTABLISHMENT STREET ADDRESS      | CITY      | ZIP      | [ ]  RECEIVING STATION |  | [ ]  OPERATIONAL |  |
| [ ]  TRANSFER STATION | [ ]  DOWN TIME |
| MAILING ADDRESS (PO or Street, City, State, Zip)      | [ ]  BULK MILK TANK CLEANING FACILITY | [ ]  | REINSPECTION  | [ ]  |
|  [ ]  BLENDING | [ ]  | ADMINISTRATIVE FOLLOW-UP | [ ]  |
| COUNTY – TOWNSHIP NAME      | TELEPHONE NO.      |  [ ]  **MANUFACTURING** | [ ]  | COMPLIANCE | [ ]  |
| [ ]  | CONSUMER COMPLAINT |  |
| PLANT MANAGER      | EMAIL       | [ ]  **OUT OF BUSINESS –** **DATE:** | [ ]  | **INON ISSUED** |  |
|  |  |  |
| **1. FLOORS** **65.24**[ ]  (a) Smooth; impervious; no pools; good repair; trapped drains**2. WALLS AND CEILINGS 65.24** [ ]  (a) Smooth; washable; light-colored; good repair**3. DOORS AND WI****NDOW****S 65.24**[ ]  (a) All outer openings effectively protected against pests[ ]  (b) Outer doors self-closing; screen doors open outward**4. LIGHTING AND VENTILATION 65.24**[ ]  (a) Adequate in all rooms[ ]  (b) Well ventilated to preclude odors and condensation; filtered air with  pressure systems**5. SEPARATE ROOMS 65.24 and 65.36** [ ]  (a) Separate rooms as required; adequate size[ ]  (b) No direct opening to barn or living quarters[ ]  (c) Storage tanks properly vented**6.** **TOILET FACILITIES 65.24**[ ]  (a) Complies with local ordinances[ ]  (b) No direct opening to processing rooms; self-closing doors[ ]  (c) Clean; well-lighted and ventilated; proper facilities[ ]  (d) Sewage and other liquid wastes properly disposed**7. WATER SUPPLY 65.24 and NR 812** [ ]  (a) Constructed and operated properly[ ]  (b) No direct or indirect connection of safe and unsafe water[ ]  (c) Condensing water and vacuum water in compliance[ ]  (d) Reclaim water complies[ ]  (e) Complies with bacteriological standards**8. HAND-WASHING FACILITIES 65.24**[ ]  (a) Located & equipped as required; clean & in good repair**9. MILK PLANT CLEANLINESS 65.24**[ ]  (a) Neat; clean; no evidence of pests; trash[ ]  (b) No unnecessary equipment[ ]  (c) No excessive product dust**10. SANITARY P****IPING 65.28 and 65.30** [ ]  (a) Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable  materials; good repair; accessible for inspection[ ]  (b) Mechanically cleaned lines meet specifications.[ ]  (c) Pasteurized products conducted in sanitary piping**11. CONSTRUCTION AND REPAIR OF** **CONTAINERS AND**  **EQ****UIPMENT 65.28 and 65.30** [ ]  (a) Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable  materials; good repair; accessible for inspection[ ]  (b) Self-draining; strainers of approved design[ ]  (c) Approved single-service articles; not reused**12. CLEA****NING AND** **SA****NITIZING** **OF****C****ONTAI****NE****RS** **EQ****UIPM****ENT** **65.28, 65.30, 65.32 and 65.36**[ ]  (a) Containers, utensils, and equipment effectively cleaned[ ]  (b) Mechanical cleaning requirements; records complete[ ]  (c) Approved sanitization process prior to use[ ]  (d) Required efficiency tests in compliance[ ]  (e) Multi-use plastic containers in compliance[ ]  (f) Aseptic system sterilized**13. STORAGE OF CLEANED CONTAINERS & EQUIPMENT 65.28**[ ]  (a) Stored to assure drainage and protected from contamination | **14. STORAGE OF SINGLE-SERVICE ARTICLES 65.28**[ ]  (a) Received, stored and handled in a sanitary manner; paperboard  containers not reused except as permitted**15a. PROTECTION FROM CONTAMINATION 65.24, 65.28 and 65.32**[ ]  (a) Operations conducted to preclude contamination of milk, milk products,  ingredients, containers, equipment, and utensils, including allergens[ ]  (b) Air and steam used to process products in compliance[ ]  (c) Approved pesticides, safely used**15b. CROSS CONNECTIONS 65.28 and 65.40**[ ]  (a) No direct connections of pasteurized & raw milk/products[ ]  (b) Overflow, spilled & leaked products or ingredients discarded[ ]  (c) No direct connections between milk or milk products and cleaning  and/or sanitizing solutions**16a. PASTEURIZATION-BATCH 65.60**(1) Indicating and Recording Thermometers: [ ]  (a) Comply with specifications**(2)** **Time and Temperature Controls:** [ ]  (a) Adequate agitation throughout holding,[ ]  (b) Each pasteurizer equipped with indicating and recording thermometer;  bulb submerged[ ]  (c) Recording thermometer reads no higher than indicating.[ ]  (d) Product held minimum pasteurization temperature continuously for 30  minutes[ ]  (e) No product added after holding begun[ ]  (f) Airspace above product maintained at not less than 5.0ºF higher than  minimum required pasteurization temperature during holding[ ]  (g) Approved airspace thermometer; properly located[ ]  (h) Inlet and outlet valves and connections in compliance**16b. PASTEURIZATION-HIGH TEMPERATURE 65.62** 1. **Indicating and Recording Thermometers:**

[ ]  (a) Comply with specifications **(2) Time and Temperature Controls**:[ ]  (a) Flow-diversion device complies[ ]  (b) Recorder controller complies[ ]  (c) Holding tube complies[ ]  (d) Flow promoting devices comply[ ]  (e) Product held minimum pasteurization time & temperature(3) Adulteration Controls:[ ]  (a) Satisfactory means to prevent adulteration with added water**16c. ASEPTIC PROCESSING 65.64**Indicating and Recording Thermometers:[ ]  (a) Comply with specifications1. Time and Temperature Controls:

[ ]  (a) Flow-diversion device complies[ ]  (b) Recorder controller complies[ ]  (c) Holding tube complies[ ]  (d) Flow promoting devices comply(3) Adulteration Controls: [ ]  (a) Satisfactory means to prevent adulteration with added water16d. REGENERATIVE HEATING 65.62[ ]  (a) Pasteurized product in regenerator automatically under greater pressure than raw product in regenerator at all times[ ]  (b) Accurate pressure gauges installed as required; booster pump properly identified and installed[ ]  (c) Regenerator pressures meet requirements | **16e. RECORDS & TESTS 65.66 and 65.68**[ ]  (a) Batch pasteurizer charts comply[ ]  (b) HTST & HHST pasteurizer charts comply[ ]  (c) Aseptic charts comply[ ]  (d) Equipment tests & examinations**17. COOLING OF MILK AND MILK PRODUCTS 65.24, 65.28 and 65.40**[ ]  (a) Dairy products maintained at or below proper temperatures[ ]  (b) Pasteurized milk and milk products, except those to be cultured, cooled immediately to 45ºF or less in approved equipment; all milk and milk products stored thereat until delivered [ ] (c) Approved thermometer properly located in all refrigeration rooms and  storage tanks[ ]  (d) Recirculated cooling water from safe source and properly protected;  complies with bacteriological standards**18. BOTTLING AND PACKAGING Ch. 97.09, Ch. 97.03, 65.32, 65.41, 65.50, 65.56 and 65.64**[ ]  (a) Performed in a plant where contents finally pasteurized, dry products  packaged in new containers[ ]  (b) Performed in a sanitary manner by approved equipment[ ]  (c) Aseptic filling in compliance, condensed/dry milk products transported In sealed containers [ ]  (d) Stored in a sanitary manner[ ]  (e) Products properly labeled**19. CAPPING 65.32** [ ]  (a) Capping and/or closing performed in sanitary manner[ ]  (b) Imperfectly capped/closed products properly handled[ ]  (c) Caps and/or closures comply**20. PERSONNEL CLEANLINESS 65.26**[ ]  (a) Hands washed clean before performing plant functions[ ]  (b) Clean outer garments and hair covering worn[ ]  (c) No use of tobacco in processing areas[ ]  (d) Clean footwear, caps & coveralls worn when entering dryer21. VEHICLES 65.36 [ ]  (a) Vehicles clean; constructed to protect milk & milk products[ ]  (b) No contaminating substances transported**22. SURROUNDINGS 65.24and 65.40** [ ]  (a) Neat/clean; free of pooled water, harborages & breeding areas[ ]  (b) Tank unloading areas properly constructed[ ]  (c) Approved pesticides, used properly**23.** [**AP****PENDIX N REQUIREMENTS**](file:///C%3A/murphsr/AppData/Local/Microsoft/Windows/Temporary%20Internet%20Files/Content.Outlook/Forms/_All%20F-fd%20Forms/WISCONSIN%20DAIRY%20PLANT%20INSPECTION%20POLCY.doc#Drugs) **65.72**[ ]  (a) Records in order[ ]  (b) Facilities acceptable [ ]  (c) Equipment**24.** [**PLAN REVIEW**](file:///C%3A/murphsr/AppData/Local/Microsoft/Windows/Temporary%20Internet%20Files/Content.Outlook/Forms/_All%20F-fd%20Forms/WISCONSIN%20DAIRY%20PLANT%20INSPECTION%20POLCY.doc#Plans) **65.24 and 65.30**[ ]  (a) Proper equipment/construction plans submitted**25. PRODUCER RECORDS 65.10, 65.44 and 65 sub Ch.V**[ ]  (a) Milk quality records[ ]  (b) Safe water **26. LICENSED PERSONNEL 97.17, 98.145 and 65.84**[ ]  (a) Licensed Personnel**27. FEDERAL REQUIREMENTS 65.23 and 21 CFR part 117**[ ]  21 CFR part 117 Requirements**28. RECALL ATCP 65.42**[ ]  Recall Plan |
| A COPY OF THIS REPORT WAS PROVIDED TO THE LICENSEE BY (CHECK ONE): |
| [ ]  EMAIL ADDRESS:      ;       | [ ]  US MAIL AT ABOVE ADDRESS  |
| [ ]  LEFT AT LICENSEE’S LOCATION WITH:       | [ ]  FAX TO:        |
| SANITARIAN NAME AND NO.:       | PLANT MANAGER SIGNATURE:       | DATE DELIVERED:       |

This was a       inspection of this       facility. The inspection was conducted by Dairy Sanitarian      . I was accompanied by       during the inspection.

**Please Note:** All food firms must register with FDA, and reregister every two years.  If this firm is not registered, or did not reregister, complete (re)registration online: <http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/default.htm>

You may also request paper forms and receive assistance by phone, at 1-800-216-7331.

The Bioterrorism Act of 2002 first required registration.

**Hours of operation:**

**License information verification, including processing activity codes:**

**Food products processed and product distribution:**

**Samples taken today:**

**Mandated HACCP Plan:** [ ]  **Juice** [ ]  **Seafood** [ ]  **Extended Run** [ ]  **Mandated Retail: Process**

**Variances/Special Processes/Limited Processing:**

**Personal Certifications/Trained Individuals:**

**Previous inspection findings & corrections\*:**

***\*Repeated non-compliance may result in a chargeable reinspection.***

**TODAY’S INSPECTION REVEALED:**

**Critical Violations:**

**Non-critical Violations:**

**Exhibits:** [ ]  **None** [ ]  **Photos *Attach F-Ad-3*** [ ]  **Other *Attach F-fd-27* Describe exhibits:**

**Product Labeling:**

**Key Areas (GMP’s/SOP’s):**

**1. Firm’s Employee GMP Training Program:**

**2. Safety of water supply:**

**3. Description of the firm’s food contact sanitation program including cleaning, chemical use, how they monitor frequencies and verify cleaning:**

**4. Description of how the firm controls cross-contamination between non-food contact surfaces and food products:**

**5. Hand washing facilities:**

**6. Description of how the firm prevents cross contamination of chemicals to product:**

**7. Storage and Labeling of Cleaning supplies and chemicals:**

**8. Description of employee health and hygiene control program:**

**9. Pest control program:**

**10. Allergen control program:**

**11. Recall Notification program:**

**Processes/products observed today:**

**Product Flow followed today:**

**HACCP Plan Review Type:** [ ]  **Mandated Juice** [ ]  **Mandated Seafood** [ ]  **Mandated Extended Run** [ ]  **Mandated Retail** [ ]  **Voluntary** [ ]  **None**

**Food Safety Controls / Process Controls:**

 **Records Reviewed:**

**Temperatures noted during today’s inspection were:**

**Comments / Recommendations:**

**This report was discussed with: Title:**

**The next inspection to be:** [ ]  **routine** [ ]  **follow-up** [ ]  **reinspection**