F-fd-344 (Rev. 2/10/2016)



Wisconsin Department of Agriculture, Trade and Consumer Protection

Division of Food and Safety

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**SUPPLEMENTAL APPLICATION: AUTOMATIC MILKING INSTALLATION (AMI)**

*Wis. Stats. s.97.22, s.ATCP 60.10(6)*

# When submitting the F-fd-31 Milking Equipment Installation Application, please include this form and the four supporting documents listed below:

# Layout Plan

# Teat Prep Protocol – FDA Approved

# Block-Bleed-Block Valve Testing Protocol

# Abnormal Milk Detection Verification Procedure

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| PRODUCER NAME:      |
| CITY, STATE:      | DATE:      |
| AMI MANUFACTURER:      | NUMBER OF AMIs:      |

This application allows the filer to explain how the proposed installation complies with Appendix Q of the Grade "A" PMO and current Department rules. Please attach plans showing locations of AMIs, plumbing devices, milk storage, ventilation, lighting and milk handing equipment along with operator and livestock traffic flow. Attach diagrams and testing procedures of all product and CIP isolation valves.

Note: for additional information refer to the Appendix Q of the PMO; the numbering of this application corresponds to Appendix Q. Future modifications to the AMI milking system or the addition of one or more AMIs require resubmission of this application.

Please note any unique items, design functions or procedures used in this installation, such as underground subway, reclaim water system, etc.

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| **ITEM 1. ABNORMAL MILK** |
| Describe the method of separating milk from animals producing milk with abnormalities or animals treated with antibiotics. Refer to Item 14 for proper separation of milking equipment in contact with abnormal or antibiotic treated milk and Items 10 and 11 for cleaning and sanitizing milking equipment following contact with abnormal or antibiotic treated milk. Describe the method(s) of abnormal milk detection and exclusion. Please identify the location of abnormal milk storage, if used.       |
| **ITEM 2. MILKING BARN, STABLE OR PARLOR – CLEANLINESS** |
| Provide a wall, floor, ceiling cleaning schedule for the AMI milking room. Describe the method of clean access for inspection and maintenance personnel. If access to the AMI room requires personnel to walk through animal traffic/housing areas, a method to clean footwear shall be provided and described. Explain method(s) provided at the AMI room.       |

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| **ITEM 3. MILKING BARN, STABLE OR PARLOR – CLEANLINESS** |
| Describe the method and frequency for cleaning the AMI milker box and surrounding area.Describe the Automatic Cow Platform wash frequency and water source if applicable.       |
| **ITEM 9. UTENSILS AND EQUIPMENT – CONSTRUCTION** |
| Provide documentation on any prototype equipment used for the AMI. All milking equipment shall meet sanitary construction in respect to fit and finish. Indicate whether any AMI components are manually washed in the AMI milker box. Indicate where the in-line milk filter is located.       |
| **ITEMS 10 & 11. UTENSILS AND EQUIPMENT – CLEANING AND SANITIZATION** |
| Provide the cleaning method for the AMI following abnormal milk detection. Provide the method and cleaning/sanitization frequency of the AMI, main milk lines, supporting equipment (buffer tank, receive-all, etc.) and bulk milk tank.       |
| **ITEM 12. UTENSILS AND EQUIPMENT – STORAGE** |
| Provide documentation of the AMI positive air ventilation system, to include air source, air filtration (if any) and ventilation system operating criteria. Provide information on the type of flooring used in the cattle staging area, i.e., slotted floor over manure, solid concrete floor. Explain how the milk lines from the AMI to milk storage are supported.       |

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| **ITEM 13. MILKING - FLANKS, UDDERS AND TEATS** |
| Provide documentation of the National Conference on Interstate Milk Shipments (NCIMS) M-I Memorandum of acceptance for the teat prepping system. Describe your after milking Post Dip system if used.Describe the AMI flush/rinse cycle of the inflations between the milking of normal cows, if applicable.       |
| **ITEM 14. PROTECTION FROM CONTAMINATION** |
| Provide information describing the separation between: 1) Cleaning/sanitizing solutions and milk intended for sale, and 2) Milk with abnormalities and milk intended for sale. Provide the valve documentation and testing protocols for all inter-wired block-bleed-block fail-safe valve systems.       |
| **ITEM 18. RAW MILK COOLING** |
| For AMIs the raw milk must be cooled following current standards. Explain the milk cooling and storage process.Check applicable equipment used in this system and show location on the plan layout.[ ]  Buffer Tank [ ]  Single Milk Filter [ ]  Bulk Milk Tank(s) [ ]  Temperature Recording Device[ ]  Receive-All [ ]  Multiple Milk Filters [ ]  Bulk Milk Tank Load Out Pump[ ]  Plate Heat Exchanger [ ]  CIP Pump [ ]  Direct Ship Tanker(s)       |

Personal information you provide may be used for purposes other than that for which it was originally collected s. 15.04(1)(m), Wis. Stats.