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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 53708-8911  http://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) |

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 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 specifications   1. 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 water  16d. 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 dryer  21. 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:/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:/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**