



DAIRY FARM INSPECTION REPORT

State Form 35613 (R14 / 11-19)
INDIANA STATE BOARD OF ANIMAL HEALTH

The Indiana State Board of Animal Health (BOAH) inspected this farm on the date indicated below. Violations of state dairy sanitation laws found during the inspection are listed in this document. You must correct these violations. If the same violations are noted on two successive inspections, BOAH may suspend your dairy farm permit and take additional action to enforce the state dairy sanitation laws. Indiana Code 15-18-1; 345 IAC 8-2-3.

Permit number	Type	Action			
Name of producer		Bulk tank unit (BTU) / association / plant		Producer number	
Address of producer (number and street, city, state, and ZIP code)		Bulk tanks / silos	Loads per day	Cows milked	Daily weight shipped
Milking time inspection? <input type="checkbox"/> Yes <input type="checkbox"/> No	Date(s) of last water sample(s) (month, day, year)		Bulk hauler name / number		

COWS

1. Abnormal Milk

- ___ 5 (a) Cows secreting abnormal milk, milked last or in separate equipment.
- ___ (b) Abnormal milk properly handled and disposed of.
- ___ (c) Proper care of abnormal milk handling equipment.

MILKBARN, STABLE, OR PARLOR

2. Construction

- ___ 1 (a) Floors, gutters and feed troughs of concrete or equally impervious materials; in good repair.
- ___ 1 (b) Walls and ceilings smooth, painted or finished adequately; in good repair, ceiling dust tight.
- ___ 1 (c) Separate stalls or pens for horses, calves, and bulls; no overcrowding.
- ___ 1 (d) Adequate natural and/or artificial light; well distributed.
- ___ 1 (e) Properly ventilated.

3. Cleanliness

- ___ 3 (a) Clean and free of litter.
- ___ (b) No swine or fowl.

4. Cowyard

- ___ 3 (a) Graded to drain; no pooled water or wastes.
- ___ (b) Cowyard clean; cattle housing area and manure packs properly maintained.
- ___ (c) No swine.
- ___ (d) Manure stored inaccessible to cows.

MILKHOUSE OR ROOM

5. Construction and Facilities

A. Floors

- ___ 1 (a) Smooth; concrete or other impervious material; in good repair.
- ___ (b) Graded to drain.
- ___ (c) Drains trapped, if connected to sanitary system.

B. Walls and Ceilings

- ___ 1 (a) Approved material and finish.
- ___ (b) Good repair (windows, doors, and hoseport included).

C. Lighting and Ventilation

- ___ 2 (a) Adequate natural and/or artificial light; well distributed.
- ___ (b) Adequate ventilation.
- ___ (c) Doors and windows closed during dusty weather.
- ___ (d) Vents and lighting fixtures properly installed.

D. Miscellaneous Requirements

- ___ 2 (a) Used for milkhouse operations only; sufficient size.
- ___ (b) No direct openings into living quarters or barn, except as permitted by Regulation.
- ___ (c) Liquid wastes properly disposed of.
- ___ (d) Proper hoseport where required.
- ___ (e) Acceptable surface under hoseport.

D. Miscellaneous Requirements (continued)

- ___ (f) Suitable shelter or direct load for the transport truck as required by this Regulation.

E. Cleaning Facilities

- ___ 2 (a) Two compartment wash and rinse vat of adequate size.
- ___ (b) Suitable water heating facilities.
- ___ (c) Water under pressure piped to milkhouse.

6. Cleanliness

- ___ 4 (a) Floors, walls, window, tables, and similar non-product contact surfaces clean.
- ___ (b) No trash, unnecessary articles, animals, or fowl.

TOILET AND WATER SUPPLY

7. Toilet

- ___ 4 (a) Provided, conveniently located.
- ___ (b) Constructed and operated according to Regulation.
- ___ (c) No evidence of human wastes about premises.
- ___ (d) Toilet room in compliance with Regulation.

8. Water Supply ☐ 2 Point ☐ 5 point

- ___ 2/5(a) Constructed and operated according to Regulation.
- ___ (b) Complies with bacteriological standards.
- ___ (c) No connection between safe and unsafe supplies; no improper submerged inlets.

UTENSILS AND EQUIPMENT

9. Construction

- ___ 4 (a) Smooth; impervious, non-absorbent, safe materials; easily cleanable.
- ___ (b) In good repair; accessible for inspection.
- ___ (c) Approved single-service articles; not reused.
- ___ (d) Utensils and equipment of proper design.
- ___ (e) Approved mechanically cleaned milk pipeline system.

10. Cleaning

- ___ 5 (a) Utensils and equipment clean.

11. Sanitization

- ___ 5 (a) All multi-use containers and equipment subjected to approved sanitization process (see Regulation).

12. Storage

- ___ 2 (a) All multi-use containers and equipment properly stored.
- ___ (b) Stored to assure complete drainage, where applicable.
- ___ (c) Single-Service articles properly stored.

MILKING

13. Flanks, Udders, and Teats

- ___ 5 (a) Milking done in barn, stable, or parlor.
- ___ (b) Brushing completed before milking begins.
- ___ (c) Flanks, udders, bellies, and tail of cows clean at time of milking; clipped when required.
- ___ (d) Teats treated with sanitizing solution and dried just prior to milking.
- ___ (e) No wet hand milking.

TRANSFER AND PROTECTION OF MILK

14. Protection from Contamination

- ___ 3 (a) No overcrowding.
- ___ (b) Product and cleaning circuits separated.
- ___ (c) Improperly handled milk discarded.
- ___ (d) Immediate removal of milk.
- ___ (e) Milk and equipment properly protected.
- ___ (f) Sanitized milk surfaces not exposed to contamination.
- ___ (g) Air under pressure of proper quality.

15. Drug and Chemical Control

- ___ 2 (a) Cleaners and sanitizers properly identified.
- ___ (b) Drug administration equipment properly handled and stored.
- ___ (c) Drugs properly labeled (name and address) and stored.
- ___ 5 (d) Drugs properly labeled (directions for use, cautionary statements, active ingredients).
- ___ (e) Drugs properly used and stored to preclude contamination of milk.

PERSONNEL

16. Hand Washing Facilities

- ___ 2 (a) Proper hand-washing facilities convenient to milking operations.
- ___ (b) Wash and rinse vats not used as hand-washing facilities.

17. Personal Cleanliness

- ___ 1 (a) Hands washed clean and dried before milking or performing milkhouse functions; re-washed when contaminated.
- ___ (b) Clean outer garments worn.

Cooling

18. Cooling – 5 / 1 points

- ___ 5 (a) Milk cooled to 45° F or less within 2 hours after milking, except as permitted by regulation.
- ___ (b) Recirculated cooling water from safe source and properly protected; complies with bacteriological standards.
- ___ 1 (c) Approved temperature recording device where applicable.

PEST CONTROL

19. Insect and Rodent Control

- ___ 3 (a) Fly breeding minimized by approved manure disposal methods (see Regulation).
- ___ (b) Manure packs properly maintained.
- ___ 2 (c) All milkhouse openings effectively screened or otherwise protected; doors tight and self-closing, screen doors open outward.
- ___ (d) Milkhouse free of insects or rodents.
- ___ 2 (e) Approved pesticides; properly used.
- ___ (f) Equipment and utensils not exposed to pesticide contamination.
- ___ 2 (g) Surroundings neat and clean; free of harborages and breeding areas.
- ___ (h) Feed storage not attraction for birds, rodents, or insects.

Sanitizer	Certified temperature °	Indicating temperature °	Recording temperature °
Remarks			
Signature of inspector	Initials of producer	Date of inspection (month, day, year)	Start time <input type="checkbox"/> AM <input type="checkbox"/> PM