

**ALABAMA DEPARTMENT OF PUBLIC HEALTH
BULK MILK HAULER REPORT AND SAMPLER
EVALUATION FORM**

Permit No.

Hauler

Tanker

Hauler/Sampler: _____ Address: _____

Owner: _____ Address: _____

Inspection Location: Date: Time: AM PM

Receiving Plant: Route Number _____

To the Driver or Owner: An official inspection of the above named bulk milk tanker has been made this day and you are respectfully notified of such violations of the "Rules of State Board of Health, Bureau of Environmental Services, Division of Food, Milk, and Lodging governing the Production, Processing, Handling or Distribution of Milk, Milk Products and Frozen Desserts" as indicated by an "X" in the inspection report. This report, if any items are marked, constitutes a written notice to comply with Section 6 of the aforesaid regulations. Two successive violations of the same item in Section I or II calls for immediate suspension.

I. MILK TANK TRUCK AND APPURTENCES

- 1. Construction complies with PMO regulation..... _____
- 2. Cleaned after each days use..... _____
- 3. Sanitization records/wash tags maintained..... _____
- 4. Vehicle properly identified..... _____

II. HAULER SANITATION PROCEDURES

- 5. Pickup practices conducted to preclude contamination of milk contact surfaces..... _____
- 6. Hands clean and dry, no infections..... _____
- 7. Clean outer clothing, no use of tobacco..... _____
- 8. Hose port used, tank lids closed during completion of pickup..... _____
- 9. Hose properly capped between milk pickup operations, hose cap protected during milk pickup.. _____
- 11. Hose disconnected before tank rinse..... _____
- 12. Observations made for sediment/abnormalities..... _____
- 13. Sample collected at every pickup..... _____

III. BULK TANK SAMPLING PROCEDURES

- 14. Thermometer - approved type..... _____
 - a. Accuracy - Checked against standard thermometer every 6 months - accuracy (+) (-) division..... _____
 - b. Date checked and checker's initials attached to case..... _____
 - c. Sample Transfer Instrument..... _____
 - d. Clean, sanitized or sterilized and of proper construction and repair..... _____
- 15. Sampling Instrument Container
 - a. Proper design, construction and repair for storing sample dipper in sanitizer..... _____
 - b. Applicable test kit for checking strength of sanitizer (200 ppm chlorine or equivalent)..... _____
- 16. Sample Containers
 - a. Clean, properly sanitized or sterilized..... _____
 - b. Adequate supply, properly stored or handled..... _____
- 17. Sample Storage Case.
 - a. Rigid construction, suitable design to maintain samples at 32° - 40° F, protected from contamination _____
 - b. Ample space for refrigerant, racks provided as necessary..... _____
- 18. Sample Collection - precautions and procedures
 - a. Sampling instrument and container(s) properly carried into and aseptically handled in milk room..... _____
 - b. Bulk tank milk outlet valve sanitized before connecting transfer hose..... _____

- c. Smell milk through tank port hole..... _____
- d. Observe milk in a quiescent state with lid wide open and lights on when necessary..... _____
- e. Test thermometer sanitized (1 min. contact time)..... _____
- f. Non-acceptable milk rejected..... _____
- g. Dry measuring stick with single-service paper towel..... _____
- h. Measure milk only when quiescent..... _____
- i. Do not contaminate milk during the measuring process..... _____
- j. Agitate milk before sampling at least 5 min. or longer as may be required by tank specifications..... _____
- k. Do not open bulk tank valve until milk is measured and sampled..... _____
- l. Temperature of milk, time, date of pickup and haulers identification recorded on each farm weight ticket..... _____
- m. Tank thermometer accuracy checked monthly and recorded when used as test thermometer..... _____
- n. Temperature control sample provided at first sampling location for each rack of samples..... _____
- o. Temperature control sample properly labeled with time, date, temperature, and with producer and hauler identification..... _____
- p. Sample containers legible identified at collection points..... _____
- q. Sample dipper rinsed at least two times in the milk before transferring sample..... _____
- r. Dipper should extend 6 - 8 inches into the milk to obtain Representative sample..... _____
- s. Do not hold sample container over the milk when transferring sample into the container..... _____
- t. Fill sample container no more than 3/4 full..... _____
- u. Rinse sample dipper in tap water, replace in it's container, open milk valve and turn on tank pump..... _____
- v. Immediately take milk sample to the sample case..... _____
- 19. Sample Collection - storage and transportation
 - a. Sample storage - refrigerant maintained no higher than milk level in sample containers - maintain sample temperature - do not bury tops of containers in ice protect against contamination..... _____
 - b. Deliver samples to laboratory promptly..... _____
 - c. Samples and sample data - submitted to laboratory - if by common carrier, use tamper proof shipping case with top labeled "This Side Up"..... _____

REMARKS: _____

Inspector _____