# ALABAMA DEPARTMENT OF PUBLIC HEALTH

**MILK PLANT AND/OR FROZEN DESSERT PLANT INSPECTION REPORT**

(Including Receiving Stations, Transfer Stations, and Bulk Tank Cleaning Facilities)

<table>
<thead>
<tr>
<th>NAME</th>
<th>OWNER OR MANAGER NAME</th>
<th>SCORE</th>
<th>DAILY GALLONS</th>
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<tr>
<th>PERMIT NUMBER</th>
<th>AREA NO.</th>
<th>MO.</th>
<th>DAY</th>
<th>YEAR</th>
<th>WATER</th>
<th>SEWER</th>
<th>INSPE. TIME</th>
<th>PRO-CESSING</th>
<th>PUB.</th>
<th>PRI.</th>
<th>DAILY</th>
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TO THE PROPRIETOR OR MANAGER: An official inspection of the above-named dairy has been made this day and year, and respectfully notified of the day and year, and respectfully notified of the day and year, of the Alabama State Board of Health Regulations Governing the Production, Handling, and Distribution of Milk, Milk Products and Frozen Desserts as are indicated by a cross (X) in the Inspection Report. This report, if any items are marked, constitutes a written notice to comply with Section 7 of the aforesaid Regulations.

**SANITARIAN:**

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*ITEMS REQUIRING IMMEDIATE ACTION*

1. **15a. Protection from Contamination**
   - Operations conducted so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils.
   - Overflow, spilled and leaked products or ingredients discarded.
   - Air and steam used to process products in compliance with Ordinance.
   - Approved pesticides: safely used.

2. **15b. Cross Connections**
   - No direct connections between pasteurized and raw milk or milk products.
   - No direct connections between milk or milk products and cleaning and/or cleaning solutions.

3. **16a. Pasteurization-Batch**
   - (1) Indicating and Recording Thermometers: Comply with Ordinance specifications.
   - (2) Time and Temperature Controls: Adequate agitation throughout; agitator sufficiently submerged.
   - Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged.
   - Recording thermometer reads no higher than indicating thermometer.

4. **16b. Pasteurization-High Temperature Short-Time Continuous-Flow**
   - (1) Indicating and Recording Thermometers: Comply with Ordinance specifications.
   - (2) Time and Temperature Controls: Flow diversion device complies with Ordinance requirements.
   - Recorder controller complies with Ordinance requirements.
   - Holding tube complies with Ordinance requirements.
   - Flow promoting devices comply with Ordinance requirements.
   - Adequately controlled and corrected.

5. **16c. ASEPTIC PROCESSING**
   - **INDICATING AND RECORDING THERMOMETERS**: Comply with Ordinance specifications.
   - **TIME AND TEMPERATURE CONTROLS**: Flow diversion device complies with Ordinance requirements.
   - Recorder controller complies with Ordinance requirements.
   - Holding tube complies with Ordinance requirements.
   - Flow promoting devices comply with Ordinance requirements.

6. **16d. Regenerative Heating**
   - Batch pasteurizers or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times.
   - Accurate pressure gauges installed as required,boosted, pump properly identified and installed.
   - Regenerator pressures meet Ordinance requirements.

7. **16e. Temperature Recording Charts**
   - Batch pasteurizer charts comply with applicable Ordinance requirements.
   - HTST pasteurizer charts comply with applicable Ordinance requirements.
   - Aseptic charts comply with applicable Ordinance requirements.

8. **17. Cooling of Milk**
   - Raw milk maintained at 45°F or less until processed.
   - Pasteurized milk and milk products, except those to be cultured, cooled immediately to 45°F or less in approved equipment.
   - Milk and milk products stored there at until delivered.
   - Approved thermometer properly located in all refrigeration rooms and storage tanks.
   - Recirculated cooling water from safe source and properly protected; complies with bacteriological standards.

9. **18. Bottling and Packaging**
   - Performed in plant where contents finally pasteurized.
   - Performed in sanitary manner by approved mechanical equipment.
   - Bottles filled in compliance.

10. **19. Capping**
    - Capping and/or capping performed in sanitary manner by approved mechanical equipment.
    - Imperfectly capped/closed products properly handled.
    - Caps and/or closures comply with Ordinance.

11. **20. Personnel-Cleanliness**
    - Hands washed clean before performing plant functions; rinsed when contaminated.
    - Clean outer garments and head covering worn.
    - No use of tobacco in processing area.

12. **21. Vehicles**
    - Vehicles clean; construction to protect milk.

13. **22. Surroundings**
    - Nest and clean; free of pooled water, harborage, and breeding areas.

14. **23. Bacteria Count Exceeds 20,000/50,000**
    - Last count.

15. **24. Coliform count exceeds 10**
    - Last count.

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**NOTICE NO.**

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**REMARKS:**

NOTE: Item numbers correspond to required sanitation items for Grade A pasteurized milk in the Alabama State Board of Health Regulations Governing the Production, Processing, Handling or Distribution of Milk, Milk Products, and Frozen Desserts.

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