

PLAINVIEW MILK PRODUCTS ASSO.
130 2ND AVE
PLAINVIEW MN 55964
ID: 03/21, 22/01 MHA

FMD MS
11/01/01

NON-FAT DRY MILK PROCESSING INSPECTION REPORT

Firm: Plainview Milk Products Association Phone No. (507) 534-2328
Address: 130 2nd St. S.W Date of EI: 03/21, 22/01
Plainview MN 55964 Initials: MHA

This inspection was made in accordance with the Minneapolis District Workplans for FY'01. The previous inspection, dated 08/23,30 / 95, was classified NAI.

Summary of Findings: (Outline significant findings)
Inspection of this firm was done in accordance with MIN-DO workplans for FY'01. Compliance Program 7303.803, Domestic Food Safety Program was used as guidance. The firm processes Non-Fat dry milks mostly from Grade milk. The firm also manufactures a limited amount of butter from milk fat that is sold through the firm's retail outlet.

A limited inspection of this NFDM and butter manufacturing operation conducted as part of FY'95 carrier sanitation assignment classified the firm NAI.

Current inspection revealed the following sanitation and record keeping deficiencies. Milk pasteurization recording chart in the 2nd ^{WEEK} of 02/01 was difficult to read. Some of the cream HTST chart was blotted with red ink and was hard to read. Employee was observed not using or not walking through foot sanitizing dip while entering the processing room.

No FD-483 was issued. A sample of Non-Fat Dry Milk (Sample #106866) was collected and submitted for microbiological analysis to check for possible contamination.

Credentials were displayed and Notice of inspection was issued to Dallas Moe, General Manager

This is a Minnesota corporation established in 1899.
Officers are as follows (show address if different from the firm's address):

PLAINVIEW MILK PRODUCTS ASSO.
130 2ND AVE
PLAINVIEW MN 55964
ID: 03/21, 22/02 MHA

11/02/01

Chairman of the Board: Mr. Duane Schulz Seven members of Board of Directors

General Manager: Dallas Moe Plant Superintendent: Donny Schreiber
Departmental Supervisors: Neil Grummonz; Brian Boland; Robert Hofer
Sec: (b) (6)
Office Manager: Janna Van Roughen

Individuals responsible for specific areas are as follows:

Sanitation: Donny Schreiber Formulation: N/A
Labeling: N/A Q.C.: Donny Schreiber
Capital improvements: Dallas Moe, final approval by board members.

Explain **chain of command**: Employees in their respective department report to their supervisors. Departmental Supervisors report to Donny Schreiber/Plant Superintendent. Mr. Schreiber reports to Mr. Moe, Plant Manager and Mr. Moe reports to Mr. Schulz, Chairman of the Board.

Post inspection correspondence should be sent to (name/address of top executive officer):

To: Mr. Duane (NMA) Schulz
Plainview Milk Product Association
130 2ND St. S.W
Plainview, MN 55964

And the copy to Mr. Dallas Moe/ Plant Manager with the same address

Complete code breakdown:

Fifty lbs. paper bags are stamped with Julian Code. For instance the code on the bags from which the samples were taken was as follows:

172 A, 31301 172: (b) (4)
Net Wt. 50 (b) (4)
(b) (4)

Labeling of new products (attach copies of any labels not already on file): NLEA/Exemption?

PLAINVIEW MILK PRODUCTS ASSO.
130 2ND AVE
PLAINVIEW MN 55964
ID: 03/21, 22/02 MHA

11/02/01

No new labels were added since last inspection.

Summary of products produced/products handled and usual production season(s)
(mark products inspected):

The firm produces spray non-fat dry milk from skim/ non-fat milk. Three varieties of dried milk were produced during inspection. Low- heat, Non-fat dry milks; High- heat, Non-fat dry milk and Instant Non-fat dry milk. A limited amount of butter is produced from butterfat milk, and sold through firm's retail outlet mainly to local customers.

Complaint File Review:

No complaint was in MIN-DO File Jacket during the inspection. The firm did not have a complaint file. Mr. Moe, Plant Manager said that he is not aware of any customer complaint regarding firm's product. Firm has put in place a recall procedure, but never conducted a recall.

QA System Evaluation:

Raw Milk Testing((b) (4) etc.):

Each load of raw milk is tested for (b) (4) by in-house certified lab. (b) (4) is also done by the firm's lab. Firm uses an outside lab, (b) (4) for testing (b) (4)

In-Line Testing(swabs, environmental, etc):

Firm does environmental swabs of food contact surface of major equipment drainage and send the sample to (b) (4) Swabs are done every (b) (4) weeks.

Finished Product Testing (b) (4) etc):

Testing for (b) (4) are done by in-house Lab. Sample of finished product from each lot is tested for (b) (4) by (b) (4)

Pest. Control:

The firm is contracted with (b) (4) for pest control. The facility is monitored by the

PLAINVIEW MILK PRODUCTS ASSO.
 130 2ND AVE
 PLAINVIEW MN 55964
 ID: 03/21, 22/02 MHA
 27 11/02/01

representatives of (b) (4), every two weeks. The pest control map of traps set by (b) (4) is attached to this report as Exhibit #1.

Water Tests: (Last test?)(All wells used tested?)

Firm uses (b) (4) as a source of water. MN Department of AG tests (b) (4) on annual basis. Last test results for colifrms on 10/30/00 showed safe levels.

Boiler Water Additives? (What/Live Steam? /FDA approved?)

According to the letter on file from supplier (b) (4) all boiler additives used (formulas SL-3510 and SO-2155 for condensate return line treatment; SC-1453, Oxygen scavenger) are all approved for food manufacturing facilities per FDA CFR.

HTST Timing/Sealing:

| Date | Seals Intact? | In Temp. | Out Temp. | FF:(Time) | DF: (Time) |
|-------------|---------------|-------------|-------------|-----------|-------------------------|
| 11/16/00 | | | | | |
| Pasteur. #1 | YES | (b) (4) ° F | (b) (4) ° F | (b) (4) | Not available from doc. |
| Pasteur. #2 | Yes | (b) (4) ° F | (b) (4) ° F | (b) (4) | (b) (4) |
| | | | | | |
| | | | | | |

Daily Past. Record recordings:

- Type/Amt. Product Past:-----Ok(X) Deficient()(Explain below:)
- Duration/temp. Of Past. run: -----Ok(X) Deficient()(Explain below:)
- Lot codes ident. /each past. run: -----Ok(X) Deficient()(Explain below:)
- Name/Individual Resp.: -----Ok(X) Deficient()(Explain below:)
- Temp.Rec.Chart w/in 1/2 deg./Indic. Therm:----Ok(X) Deficient()(Explain below:)
- Cut-In/Cut Out Temps. Recorded:-----Ok(X) Deficient()(Explain below:)

PLAINVIEW MILK PRODUCTS ASSO.
 130 2ND AVE
 PLAINVIEW MN 55964
 ID: 03/21, 22/02 MHA

11/02/01

Explanations:

Operations/Improvements

Milk Receiving:

Milk is received mainly from approx. (b) (4) patrons located within (b) (4) miles radius of Plainview, MN. About (b) (4)% of the volume received is Grade A.

Raw Product Storage:

Milk is received in an enclosed receiving bay and stored in one of (b) (4) vertical storage silos. Capacity of the silo ranges from (b) (4) to (b) (4) gallons.

Starter Procedure (frozen/own make-up): N/A

Filters (Raw Product/in-line, change interval, etc.): There is (b) (4) filter before the Separator which is changed every day. The equipment is CIP cleaned everyday.

Cheese Making Equip/Operations: The facility does not produce cheese.

Brining Equip. /Operations: (Include filters/micro reduction): N/A

Temperatures Observed:

| Raw Milk Storage | Whey Cream | Brining/Curing | Finished Product | Other: |
|-----------------------|------------|----------------|---------------------------------|--------|
| Silo #10= (b) (4) ° F | N/A | N/A | Non-refrigerated (b) (4) ° F | |
| Silo #9= (b) (4) ° F | | | | |
| Silo #8= (b) (4) ° F | | | | |
| Silo #11= (b) (4) ° F | | | | |
| Silo #12= (b) (4) ° F | | | | |

Comparison of Indicating Therm. vs. Recorder Charts:

| | | | |
|-------------------|-------------|------------------|-------------|
| Indicating Therm. | (b) (4) ° F | Recording Chart. | (b) (4) ° F |
|-------------------|-------------|------------------|-------------|

PLAINVIEW MILK PRODUCTS ASSO.
130 2ND AVE
PLAINVIEW MN 55964
ID: 03/21, 22/02 MHA
37 11/02/01

6

| | | | |
|-------------------|---|------------------|---|
| Indicating Therm. | - | Recording Chart. | - |
|-------------------|---|------------------|---|

Packaging/Labeling Operations:

The firm uses preprinted 50 lbs. paper bags with flexible plastic liner to package spray dried non-fat milk. The packages are sawed with the machine after it has been filled. The paper bags are stamped with a lot # and manufacturing date.

Finished Product Storage (facilities):

The firm has non-refrigerated dry storage room to store the finished product. The condition of storage room was adequate for storing non-refrigerated dry food. All the packages were stored on the pallet and away from the wall.

Whey handling:

The whey is separated from the cream and the cream is diverted to the storage tank.

Sweet Cream/Whey Cream handling:

Sweet cream is sold to different specialty plants on a regular basis. (b) (4)
(b) (4) are some of the companies who buy Firm's sweet cream.

CIP/Sanitizers:

Most processing equipment is CIP cleaned and sanitized. Sanitizers used for employee use includes: (b) (4) is used for sanitizing the equipment. Quaternary Ammonium compound, foam spray at the doorways. Soap for hand washing and alcohol based solution is used for hand sanitize.

HACCP:

Does firm have HACCP Plan and/or are they interested in developing plan:
Firm utilizes HACCP plan. The CCPs identified in the HACCP plan are as follows:

(b) (4)

Specific Interstate Shipments(3 customers):

(b) (4)

PLAINVIEW MILK PRODUCTS ASSO.
130 2ND AVE
PLAINVIEW MN 55964
ID: 03/21, 22/02 MHA

7 11/02/01

(b) (4)

(b) (4)

(b) (4)

Receipt of Interstate Raw Materials:

None received.

Samples Collected:

| | (Sample number) | (Product) | (Other info?) |
|----------------------------------|-----------------|------------------|---------------|
| Finished Product Micro (#1) | 106866 | Spray Dried Milk | Instant |
| Finished Product Micro - (#2) | - | - | - |
| Raw Milk - Pesticides | - | - | - |
| | | | |

Detailed report of discussion with management:(explanation of FDA 483 items/verbal recommendations & responses) (include names of people involved in exit interview):

At the conclusion of this inspection two objectionable conditions that I observed during the inspection, were discussed with Mr. Dallas Moe, the General Manager of the firm. Mr. Donny Schreiber, the Plant Superintendent was present during the close out meeting.

Milk pasteurization recording chart in the 2nd week of February/01 was difficult to read because of the faded ink. Some of the cream HTST chart was blotted with red ink and was hard to read. Employee was observed not using or not walking through foot sanitizing dip while entering the processing room.

Mr. Moe/ General Manager said that he would conduct the meeting with the three departmental

PLAINVIEW MILK PRODUCTS ASSO.
130 2ND AVE
PLAINVIEW MN 55964
ID: 03/21, 22/02 MHA

3/11/02/01

8

Supervisors, including the plant Superintendent to discuss about record keeping, way to fixing the temperature recording chart and SSOP of the firm . He promised to fix the problem in one week.

Sample of the spray dried milk was collected for microbiological analysis to check for possible contamination.

Voluntary Corrections/improvements (state kind of correction and cost):

None
(Yes)

Exhibits:

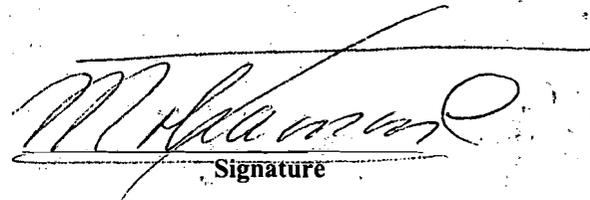
1. Copy of the pest control map showing the location of the traps, 2 pages.
2. Copy of shipping records (Invoices and B/L to three major customers) 6 pages.

(Attach additional information/attachments as necessary.)

Other:

Mohammed H. Adam
Investigator
Minneapolis District Office

HFR: CE850: 03/30/01: MHA



Signature

THIS IS AN ABBREVIATED REPORT OF A COMPLETE SANITARY INSPECTION OF THIS FIRM.