DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

Form Approved. OMB No. 0910-0212
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See Reverse for OMB Statement

SCORE CARD FOR SANITARY INSPECTION OF MILK PLANTS

Owner or Manager _____ Trade Name _____

Street & No. _____ City _____ State _____

No. of wagons _____ Gallons sold daily : Milk _____ : Cream _____

EQUIPMENT	SCORE Perfect	SCORE Allowed
BUILDING:		
Location: Free from contaminating surroundings	1	
Arrangement:		
Separate receiving room	1	
Separate handling room	1	
Separate washroom	1	
Separate salesroom	1	
Separate boiler room	1	
Construction:		
Floors tight, sound, cleanable	2	
Walls tight, smooth, cleanable	1	
Ceilings smooth, tight, cleanable	1	
Drainage:		
Floors	1	
Sewer or septic tank	1	
Provision for light (10 percent of floor space)	1	
Provision for pure air	2	
Screens	1	
Minimum of shafting, pulleys, hangers, exposed pipes, etc.	1	
APPARATUS:		
Boiler of sufficient capacity	2	
Approved pasteurizing equipment	5	
Appliances for cleansing & sterilizing utensils & bottles	3	
Filter or clarifier	1	
Bottling machine	1	
Bottle-capping machine	1	
Washbowl, soap, and towel in handling room	1	
Condition:		
Milk-handling machinery	2	
Pipes, couplings, and pumps	2	
Cans	1	
LABORATORY AND EQUIPMENT	2	
SANITARY WATER SUPPLY	2	
TOTAL	40	

METHODS	SCORE Perfect	SCORE Allowed
BUILDING:		
Cleanliness:		
Floors	1	
Walls	1	
Ceilings	1	
Doors and Windows	1	
Shafting, pulleys, pipes, etc.	1	
Freedom from odors	2	
Freedom from flies and other insects	3	
EQUIPMENT, CONTAINERS, ETC.:		
Cleanliness:		
Thoroughly washed and rinsed	4	
Apparatus treated with live steam or chlorine; bottles properly sterilized	4	
Protected from contamination	1	
HANDLING MILK		
Received below 50° F. (51° to 55°, 2; 56° to 60°, 1)	3	
Rapidity of handling	1	
Pasteurizing equipment operated according to approved methods	10	
Freedom from undue exposure to air	1	
Cooling:		
Promptness	2	
Below 45 F. (46 to 50 , 1)	2	
Milk efficiently filtered or clarified before pasteurization (After pasteurization, 0.5)	2	
Capping bottles by machine	1	
Bottle top protected by cover	1	
Storage, below 45°F. (46° to 50°, 3; 51° to 55°, 1)	4	
Protection during delivery (iced in summer)	2	
INSPECTION:		
Bacteriological work:		
Plant samples	2	
Inspection of dairies supplying milk (once a year, 1)	2	
CLEANLINESS AND HEALTH OF EMPLOYEES:		
Annual medical examination of milk handlers for communicable diseases	3	
Cleanliness of attendants (personal cleanliness, 1; clean washable clothing, 1)	2	
CLEANLINESS OF DELIVERY OUTFIT	1	
TOTAL	60	

EQUIPMENT _____ + METHODS _____ = _____ FINAL SCORE

NOTE 1. -- If the conditions in any particular line item are so exceptionally bad as to be inadequately expressed by a score of 0, the inspector can make a deduction from the total score.

NOTE 2. -- If the water supply is contaminated or there is evidence of the presence of a dangerous disease among attendants, the final score shall be 0.

REMARKS:

_____ *Inspector*

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RULES FOR USING SCORE CARD FOR SANITARY INSPECTION OF MILK PLANTS

EQUIPMENT

BUILDING:

-- Must be located free from contaminating surroundings as determined by the inspector.
-- To obtain full credit there must be separate rooms for receiving and handling (pasteurizing, processing, cooling, and bottling) the milk. Also separate rooms for washing and treating milk containers, separate salesroom, and separate boiler room. No credit should be given where other operations are carried on in a room which the score card specifies should be a separate room.
-- Floors must be constructed of good quality concrete or other equally impervious material. Walls and ceilings should be finished with smooth wood, tile, smooth-surface concrete, or cement plaster, brick, or other equivalent material, with a washable light-colored surface. If of wooden construction, they should be painted at least once each year.
-- Drainage shall be considered satisfactory when: The floor surface is smooth and sloped so that there will be no pools of standing water after flushing; the joints of the floor and walls are constructed so as to be impervious; the floors are provided with trapped drains so constructed as to minimize clogging; the plumbing is so installed that no sewage can back up into the drain and flood the floor; the drainage empties into a sewer or properly constructed septic tank of sufficient capacity.
-- Proper and adequate toilet facilities must be provided.
-- Artificial light may be accepted, provided it is equivalent to one 50-watt electric light per 100 square feet of floor area and is evenly distributed.
-- Artificial means of ventilation must be supplemented for doors and windows when necessary.
-- Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened.
-- Minimum of shafting, pulleys, etc.; self-explanatory, based on the minimum which it should take to operate the equipment if conditions in the plant were ideal.

APPARATUS:

-- The boiler must be of sufficient capacity to furnish steam or hot water for all pasteurizing processes and hot water and steam for the cleaning and treatment of all containers, apparatus, etc.
-- The pasteurizing equipment must be of a type which complies with the ordinance under which it is operated and must be approved by the health department. (For details of proper pasteurizing equipment, see the U.S. Public Health Service Milk Ordinance and Code.)
-- Appliance for cleaning and sterilizing utensils and bottles; self-explanatory.
-- Filter or clarifier; self-explanatory.
-- Bottling machine; self-explanatory.
-- Bottle-capping machine; self-explanatory.
-- A washbowl and an adequate supply of warm water and individual supply of cloth or paper towels should be available.
-- All milk-handling machinery as well as pipes, pumps, cans, etc., shall be constructed in such a manner as to be easily cleaned and shall be kept in good repair.
-- The laboratory must be equipped with apparatus and materials for making both chemical and bacteriological determinations.
-- The water supply must not only be of a good, safe, sanitary quality, but must be adequate and easily accessible.

METHODS

BUILDING:

-- Cleanliness; self-explanatory.
-- Freedom from odors; self-explanatory.
-- Freedom from flies and other insects; self-explanatory.

EQUIPMENT, CONTAINERS, ETC.

-- All milk and milk products containers, apparatus, etc., must be thoroughly cleaned after each usage and subjected to live steam or chlorine treatment immediately before each usage. Chlorine solutions must be tested frequently for strength and be free of organic matter.
-- After bactericidal treatment, containers, apparatus, etc., must be stored as to be protected from dust and insects.

HANDLING MILK:

-- Temperature received; self-explanatory.
-- Rapidity of handling: All milk received for pasteurization but not pasteurized within 2 hours after it is received at the plant, shall within 2 hours of receipt be cooled to a temperature of 50° F. or less and maintained at or below that temperature until pasteurization is begun.
-- The pasteurizing equipment must be operated in compliance with the ordinance under which it is operated and must be approved by the health department. Frequent checks on the accuracy of recording and indicating thermometers are essential.
-- Open surface coolers shall be located in a separate, well-ventilated room or shall be provided with tight-fitting covers.
-- Milk shall be cooled immediately after pasteurization. Temperature of cooling; self-explanatory.
-- Filtered or clarified; self-explanatory.
-- Capping bottles by machine; self-explanatory.
-- Bottle top should be covered so as to completely protect the pouring lip.
-- Storage; self-explanatory.
-- During the delivery the milk must be kept cold and protected from dust and dirt.

INSPECTION:

-- Bacterial analysis should be made at least once per week on milk as delivered by the plant, and at least once each month as delivered to the plant from producers.
-- Dairies supplying milk must be inspected at least every 6 months to receive full credit.

CLEANLINESS AND HEALTH OF EMPLOYEES:

-- Self-explanatory.

CLEANLINESS OF DELIVERY OUTFIT:

-- Self-explanatory.

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