MINNESOTA DEPARTMENT OF AGRICULTURE Dairy and Livestock Division 90 West Plato Blvd. St. Paul, MN 55107

MILK PLANT INSPECTION REPORT

(Including Receiving Stations, 1 Transfer Stations, 2 and Bulk Tank Cleaning Facilities 3)

Planview Mik Products

130 2nd St SW Planner MD 55964

TYPE OF PLANT DILLING	AG-00216-03
GRADE B	
PERMIT NO. 27-554	· · ·
LBS. SOLD DAILY	
*IE NEW PLEASE CHECK HERE	\neg

Sir/Madam: Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See Sections 3 and 5 of the Grade A Pasteurized Milk Ordinance — 1978 Recommendations of the U.S. Public Health Service/Food and Drug Administration.)

1. Floors:		V I
Smooth; impervious; no pools; good repair; trapped drains	(a)	∽ 1
2. Walls and Ceilings:		\vee
Smooth; washable; light-colored good repair	(a)	Δ
3. Doors and Windows:		1
All outer openings effectively protected against entry of		\mathbf{Y}
flies and rodents		<u> </u>
Outer doors self-closing; screen doors open outward	(b)	—·
4. Lighting and Ventilation:		
Adequate light in all rooms	(a)	— I
Well ventilated to preclude odors and condensation; filtered		
air with pressure systems	(D)	
5. Separate Rooms: Separate rooms as required; adequate size	1-1	
No direct opening to barn or living quarters		
e tanks properly vented		
et Facilities:	101	_
lies with local ordinances	(a)	
No direct opening to processing rooms; self-closing doors		
Clean; well-lighted and ventilated; proper facilities		
Sewage and other liquid wastes disposed of in sanitary		_
manner	(d)	
7. Water Supply:		
Constructed and operated in accordance with Ordinance	(a)	
No direct or indirect connection between safe and		
unsafe water	(b)	
Condensing water and vacuum water in compliance with		
Ordinance requirements		
Complies with bacteriological standards	(a)	— 1
 Hand-washing Facilities: Located and equipped as required; clean and in good repair; 		
improper facilities not used	(e)	
9. Milk Plant Cleanliness:	(0)	—
Neat; clean; no evidence of insects or rodents; trash		×
properly handled	(a)	
No unnecessary equipment		_
10. Sanitary Piping:		
Smooth; impervious, corrosion-resistant, non-toxic,		
easily cleanable materials; good repair; accessible		1
for inspection		
Clean-in place lines meet Ordinance specifications	(b)	—
Pasteurized products conducted in sanitary piping, except		
as permitted by Ordinance	(C)	—
impervious, corrosion-resistant, non-toxic,		
cleanable materials; good repair; accessible		√
Tol-mispection	(a)	\sim 1
Self-draining, strainers of approved design		
Approved single-service articles, not reused		
12. Cleaning and Sanitizing of Containers and Equipment:		
Containers, utensils, and equipment effectively cleaned	(a)	
Mechanical cleaning requirements of Ordinance in		
compliance, records complete	(b)	<u> </u>
Approved sanitization process applied prior to use of		
product-contact surfaces	(C)	— I

	Required efficiency tests in compliance
	Multi-use plastic containers in compliance (e)
	Aseptic system sterilized
	13. Storage of Cleaned Containers and Equipment:
	Stored to assure drainage and protected from contamination .(a)
	14. Storage of Single-Service Articles:
	Received, stored and handled in a sanitary manner;
	paperboard containers not reused except as permitted
	by the Ordinance
	15. Protection from Contamination:
	Operations conducted and located so as to preclude
	contamination of milk, milk products, ingredients,
	contamination of milk, milk products, ingredients, containers, equipment, and utensils (a)
	Overflow, spilled and leaked products or
	ingredients discarded
	Air and steam used to process products in compliance
	with Ordinance
	Approved pesticides, safely used
	16a. Pasteurization: Batch:
	(1) Indicating and Recording Thermometers:
	Comply with Ordinance specifications
	(2) Time and Temperature Controls:
	Adequate agitation throughout holding; agitator
	sufficiently submerged
	Each pasteurizer equipped with indicating and recording
	thermometer; bulbs submerged (b)
	Recording thermometer reads no higher than
	indicating thermometer
	Product held minimum pasteurization temperature
	continuously for 30 minutes, plus filling time if product
	preheated before entering the vat, plus emptying time if
	cooling is begun after opening outlet (d)
	No product added after holding begun (e)
	Airspace above product maintained at not less than
	5.0°F. higher than minimum required pasteurization
	temperature during holding
	Approved airspace thermometer, bulb not less than
	1 inch above product level (g)
	Inlet and outlet valves and connections in compliance
ı	with Ordinance
	16b. Pasteurization-High Temperatura.
	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 (a)
l	Recorder controller complies with Ordinance requirements .(b) Holding tube complies with Ordinance requirements(c)
	Flow promoting devices comply with Ordinance
	requirements(d)
	(3) Adulteration Controls:
	Satisfactory means to prevent adulteration with added water .(a)
	16c. Aseptic Processing:
	(1) Indicating and Recording Thermometers:
	Comply with Ordinance specifications (a)

(2) Time and Temperature controls:		٠.
Flow diversion device complies with Ordinance requirements	(a)	
Recorder controller complies with Ordinance requirements		
Holding tube complies with Ordinance requirements		
Flow promoting devices comply with Ordinance		_
requirements	(h).	
(3) Adulteration Controls:	.,.,	
Satisfactory means to prevent adulteration with added water	(a)	
16d. Regenerative Heating:	,	_
Pasteurized or aseptic product in regenerator automatically		
under greater pressure than raw product in regenerator		
at all times	.(a).	
Accurate pressure gages installed as required; booster		
pump properly identified and installed	(b)	
Regenerator pressures meet Ordinance requirements	.(c)	
16e. Temperature Recording Charts:		
Batch pasteurizer charts comply with applicable Ordinance		
requirements	.(a)	
HTST pasteurizer charts comply with applicable		
Ordinance requirements	(b)	
Aseptic charts comply with applicable		
Ordinance requirements	. (c)	
17. Cooling of Milk:	`	
Raw milk maintained at 45°F. or less until processed	. (a)	
Pasteurized milk and milk products, except those to be		
cultured, cooled immediately to 45°F, or less in approved		
equipment; all milk and milk products stored thereat until	<i>(</i> L)	
delivered	. (D)	—
Approved thermometer properly located in all	(0)	
refrigeration rooms and storage tanks	.(6)	
protected; complies with bacteriological standards	(4)	
18. Bottling and Packaging:	. (0)	
Performed in plant where contents finally pasteurized	(à)	
Performed in sanitary manner by approved mechanical	. (4)	
equipment	(b)	
Aseptic Filling in compliance		
19. Capping:		
Capping and/or closing performed in sanitary manner		
by approved mechanical equipment	(a)	
Imperfectly capped/closed products properly handled	.(b)	<u> </u>
Caps and/or closures comply with Ordinance:	.(c)	
20. Personnal Cleanliness:		
Hands washed clean before performing plant functions;		
rewashed when contaminated		
Clean outer garments and head covering worn		
No use of tobacco in processing areas	.(c)	
21. Vehicles:	1-1	
Vehicles clean, constructed to protect milk		
No contaminating substances transported	.(0)	
22. Surroundings: Neat and clean, free of pooled water, harborages, and	•	
breeding areas	(a)	
Tank unloading areas properly constructed		
Approved pesticides, used properly		
++		

REMARKS See attached Sheet for explanation of violations

DATE: 4-18-01

SANITARIAN:

Wellepen

1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of Item 6 to not apply

2. A transfer station shall comply with items 1, 4, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 20, 22, and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case overhead protection shall be required.

Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations.

Report Page 1



STATE OF MINNESOTA

Department of Agriculture Dairy and Food Inspection Division

90 West Plato Blvd. • St. Paul, Minnesota 55107 (651) 296-2627

DATE 4/18/06

FIRM NAME: Plainview Milk Products Cooperative

ADDRESS: 130 2nd St. SW Plainview, MN 55964

Mngr/Owner: Dalles Moe

COUNTY: Wabasha

License Verified: yes

TYPE OF ESTABLISHMENT INSPECTED: Manufacturing Grade Facility

COMMENTS AND ORDERS:

On this date Mr. Greg Pittman and I inspected the Manufacturing Grade Facility at the above named plant location.

All deviations were noted on the Milk Plant Inspection Report and are further discussed in the following text.

All deviations and subsequent text were discussed with the undersigned plant representative.

1A. Floors

1. Repair floor under skim tank in old evaporator room. A number of holes in the concrete in this area of plant.

2A. Wall and Ceilings

- 1. Paint the un-painted area in the bagging room in #1 instant area (behind sifter)
- 2. Repair ceiling above overhead door in bagging room of #1 instantizer
- 3. Repair cracks in walls in liquefier room

3A. Doors and Windows

1. Torn screen on cooling unit level of dryer

9A. Milk Plant Cleanliness

- 1. There was a noticeable amount of paint peeling on the railings and beams in the dryer room. Continue scraping and cleaning up the peeling paint.
- 2. There was a noticeable amount of excess powder on the top of equipment on various levels of the dryer.

11A. Construction of Equipment

1. Remove the block of wood under the stand support in dryer area.

15A. Protection from Contamination

- 1. A pallet of bags for High Heat NFDM were not properly covered in warehouse.
- 2. Close overhead door on bagging room when bagging.

15C. Protection from Contamination

1. A pre-filter or scab filter is needed for dryer air intake – not present during inspection.

Remarks:

1. The well looked ok and all boiler chemicals checked out ok. SL-3510, SA-4095, SC-1453, SC-1888, SO-2155.

Once again thank you for your complete and continued cooperation it is greatly appreciated.

COPY OF THIS REPORT RECEIVED BY AND EXPLAINED TO:	
	Sarah J. Sexton
SIGNATURE, TITLE	INSPECTOR,

MINNESOTA DEPARTMENT OF AGRICULTURE **Dairy and Livestock Division** 90 West Plato Blvd. > St. Paul, MN 55107

MILK PLANT INSPECTION REPORT

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

TYPE OF PLANT Blending AG-00216-03
GRADE
PERMIT NO. 27-556-B
LBS. SOLD DAILY
*IF NEW PLEASE CHECK HERE:

Sir/Madam: Inspection of your plant today showed violations existing in the items checked below. You are further notified the suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See Sections 3 and 5 of dations of the U.S. Public Health Service/Food and Drug Administration.)

1. Floors:	Required efficiency tests in compliance (d)
Smooth; imparvious; no pools; good repair; trapped drains .(a)	Multi-use plastic containers in compliance (e)
2. Walls and Cellings:	Aseptic system sterilized
Smooth; washabla; light-colorad good repair (a)	13. Storaga of Cleaned Containers and Equipment:
3. Doors and Windows:	Stored to assure drainage and protected from contamination .(a)
All outer openings effectively protected against entry of	14. Storage of Single-Service Articles:
flias and rodents	Received, stored and handled in a sanitary manner;
Outer doors self-closing; screen doors open outward (b)	paperboard containers not reused except as permitted
4. Lighting and Ventilation:	by the Ordinance
Adequate light in all rooms	15. Protection from Contamination:
Well ventilated to preclude odors and condensation; filtered	Operations conducted and located so as to practude
air with pressure systems	contamination of milk, milk products, ingredients,
5. Separata Rooms:	containers, equipment, and utensils (a)
Separate rooms as required; adequate size(a)	Overflow, spilled and leaked products or
Ne direct opening to barn or living quarters (b)	ingredients discarded
e tenks properly vented (c)	Air and steam used to process products in compliance
et Facilities:	with Ordinance
plies with local ordinances	Approved pesticides, safely used
No direct opening to processing rooms; self-closing doors(b)	16a. Pasteurization: Batch:
Clean; well-lighted and ventilated; proper facilities (c)	(1) Indicating and Recording Thermometers:
Sewage and other liquid wastes disposed of in sanitary	Comply with Ordinance specifications
mannar	(2) Time and Temperature Controls:
7. Water Supply:	Adequate agitation throughout holding; agitator
Constructed and operated in accordance with Ordinance(a)	
No direct or indirect connection between safe and	sufficiently submerged
unsafe water(b)	thermometer; bulbs submerged
Condensing water and vacuum water in compliance with	
	Recording thermometer raads no higher than
Ordinance requirements	indicating thermometer
Complies with bacteriological standards	Product held minimum pasteurization temperature
8. Hand-washing Facilities:	continuously for 30 minutes, plus filling time if product
Located and equipped as required; clean and in good repair;	preheated before entering the vat, plus emptying time if
improper facilities not used	cooling is begun after opening outlet
9. Milk Plant Claanliness:	No product added after holding begun (e)
Neat; clean; no evidence of insects or rodents; trash	Airspace above product maintained at not less than
properly handled	5.0°F. higher than minimum required pasteurization
No unnecessary equipment	temperature during holding
10. Sankary Piping:	Approved airspace thermometer, bulb not less than
Smooth; impervious, corrosion-resistant, non-toxic,	1 inch above product level
easily cleanable materials; good repair; accessible	Inlet and outlet valves and connections in compliance
for inspection	with Ordinance
Clean-in place linas meet Ordinance specifications (b)	16b. Pasteurization-High Tamparature.
Pasteurized products conducted in sanitary piping, except	Short-Time Continuous Flow
as permitted by Ordinance	(1) Indicating and Recording Thermometers
nstruction and Repair of Containers and Equipment:	Comply with Ordinance specifications
impervious, corrosion-resistant, non-toxic,	(2) Time and Temperature controls:
cleanable materials; good repair; accessible	Flow diversion device complies with Ordinance requirements .(a)
for inspection	Recorder controller complies with Ordinance requirements .(b)
Self-draining, strainers of approved design (b)	Holding tube complies with Ordinance requirements (c)
Approved single-service articles, not reused (c)	Flow promoting devices comply with Ordinance
12. Cleaning and Sanitizing of Containers and Equipment:	requirements
Containers, utensils, and equipment effectively cleaned(a)	(3) Adulteration Controls:
Mechanical cleaning requirements of Ordinance in	Satisfactory means to prevent adulteration with added water .(a)
compliance, records complete	16c. Aseptic Processing:
Approved sanitization process applied prior to use of	(1) Indicating and Recording Thermometers:
product-contact surfaces	Comply with Ordinance specifications

he	Grade A Pasteurized Milk Ordinance — 1978 Recommer
	(2) Time and Temperature controls:
	Flow diversion device complies with Ordinance requirements .(a)
	Recorder controllar complies with Ordinance requirements (b)
	Holding tube complies with Ordinance requirements (c)
	Flow promoting devices comply with Ordinance
	requirements
	(3) Adulteration Controls:
	Satisfactory means to prevent adulteration with added water .(a)
	16d. Regenerative Heating:
	Pasteurized or aseptic product in regenerator automatically
	under greater pressure than raw product in regenerator
	at all times
	Accurate pressure gages installed as required; booster
	pump properly identified and installed (b)
	Regenerator pressures meet Ordinance requirements (c)
	16a. 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
	17. Cooling of Milk:
	Raw milk maintained at 45°F. or less until processed (a)
	Pasteurized milk and milk products, except those to be
	cultured, cooled immediately to 45°F, or less in approved
	equipment; all milk and milk products stored thereat until
	delivered
	Approved thermometer properly located in all
	refrigeration rooms and storage tanks (c)
	Recirculated cooling water from safe source and properly
	protected; complies with bacteriological standards (d)
	18. Bottling and Packaging:
	Performed in plant where contents finally pasteurized (a)
	Performed in sanitary manner by approved mechanical
	equipment
	Aseptic Filling in compliance (c)
	19. Capping:
	Capping and/or closing performed in sanitary manner
	by approved mechanical equipment
	Imperfectly capped/closed products properly handled (b)
	Caps and/or closures comply with Ordinance(c)
	20. Personnel Cleanliness:
	Hands washed clean before performing plant functions;
	rewashed when contaminated (a)
	Clean outer garments and head covering worn (b)
	No use of tobacco in processing areas
	21. Vehicles:
	Vehicles clean, constructed to protect milk (a)
	No contaminating substances transported (b)
	22. Surroundings:
	Neat and clean, free of pooled water, harborages, and
	breeding areas
	Tank unloading areas properly constructed (b)
	Approved pesticides, used properly(c)

REMARKS

LOCATION

See attached sheet for explanation of violations

DATE:	4-18-06		

SANITARIAN:

1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of Item 5 do not apply.

2. A transfer station shall comply with Items 1, 4, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 20, 22, and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case overhead protection shall be

3. Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations.

Report Page 1



STATE OF MINNESOTA

Department of Agriculture Dairy and Food Inspection Division

90 West Plato Blvd. ● St. Paul, Minnesota 55107 (651) 296-2627

DATE 4/18/06

FIRM NAME: Plainview Milk Products

Mngr/Owner: Mr. Dallas Moe

License Verified: yes

ADDRESS: 130 2nd St. S.W. Plainview,

Minnesota, 55964

COUNTY: Wabasha

TYPE OF ESTABLISHMENT INSPECTED:

Grade A Blending

COMMENTS AND ORDERS:

On this date Mr. Greg Pittman and I inspected the Grade A blending room and its facilities at the above named plant location.

All deviations were noted on the Milk Plant Inspection Report and are further discussed in the following text.

All deviations and subsequent text were discussed with the undersigned plant representative.

6C. Toilet Facilities

1. Repair ceiling tiles in both men's and women's restrooms.

7A. Water Supply

1. Backflow preventer in boiler room needs to be checked.

7B. Water Supply

- 1. Potable water lines in need of proper backflow prevention or disconnection in the following areas:
- 1) impinger balance tank
- 2) cooling water tower
- 3) homogenizer for cone dryer (backflow preventer and check valve)
- 4) hot water set for small evaporator pasteurizer
- 5) flush line at skim tank needs backflow preventer and check valve
- 6) water add line on agglomerator and water line with chemical add (unless only a 1 gallon jug of chemical during inspection gallons was being used.



- 1. Trash cans in the break room and adjacent hallway need covers
- 11A. Construction and Repair of Containers and Equipment
 - 1. Bag dump cover had glue on it (where gasket had been).

Remarks:

1. All boiler chemicals checked out ok. SL-3510, SA-4095, SC-1453, SC-1888, SO-2155

Overall the blending areas looked very good. Once again thank you for your complete and continued cooperation it is greatly appreciated.

COPY OF THIS REPORT RECEIVED BY AND EXPLAINED TO:				
<u> </u>	Sarah J. Sexton			
SIGNATURE, TITLE	INSPECTOR.			

MINNESOTA DEPARTMENT OF AGRICULTURE

Dairy and Livestock Division 90 West Plato Blvd. St. Paul, MN 55107

MILK PLANT INSPECTION REPORT

(Including Receiving Stations, 1 Transfer Stations, 2 and Bulk Tank Cleaning Facilities3)

TYPE OF PLANT	AG-00216-03
TYPE OF PLANT	upor utto g
GRADE A	
PERMIT NO. 27-3	556-E
LBS. SOLD DAILY	

Sir/Madam: Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See Sections 3 and 5 of the Grade A Pasteurized Milk Ordinance — 1978 Recommendations of the U.S. Public Health Service/Food and Drug Administration.)

		
1. Floors:	Required efficiency tests in compliance(d)	(2) Time and Temperature controls:
Smooth; impervious; no pools; good repair; trapped drains (a)	Multi-use plastic containers in compliance (e)	Flow diversion device complies with Ordinance requirements .(a)
2. Walls and Ceilings:	Aseptic system sterilized	Recorder controller complies with Ordinance requirements .(b)
Smooth; washable; light-colored good repair (a)	13. Storage of Cleaned Containers and Equipment:	Holding tube complies with Ordinance requirements (c)
3. Doors and Windows:	Stored to assure drainage and protected from contamination .(a)	Flow promoting devices comply with Ordinance
All outer openings effectively protected against entry of	14. Storage of Single-Service Articles:	requirements
flies and rodents	Received, stored and handled in a sanitary manner;	(3) Adulteration Controls:
Outer doors self-closing; screen doors open outward (b)	paperboard containers not reused except as permitted	Satisfactory means to prevent adulteration with added water .(a)
4. Lighting and Ventilation:	by the Ordinance	16d. Regenerative Heating:
Adequate light in all rooms	15. Protection from Contamination:	Pasteurized or aseptic product in regenerator automatically
Well ventilated to preclude odors and condensation; filtered	Operations conducted and located so as to preclude	under greater pressure than raw product in regenerator
air with pressure systems	contamination of milk, milk products, ingredients,	at all times
5. Separate Rooms:	containers, equipment, and utensils	Accurate pressure gages installed as required; booster
Separate rooms as required; adequate size	Overflow, spilled and leaked products or	pump properly identified and installed (b)
No the ct opening to barn or living quarters (b)	ingredients discarded	Regenerator pressures meet Ordinance requirements (c)
tanks properly vented	Air and steam used to process products in compliance	16e. Temperature Recording Charts:
f Facilities:	with Ordinance	Batch pasteurizer charts comply with applicable Ordinance
es with local ordinances	Approved pesticides, safely used (d)	requirements(a)
No direct opening to processing rooms; self-closing doors (b) Clean; well-lighted and ventilated; proper facilities (c)	16e. Pasteurization: Betch:	HTST pasteurizer charts comply with applicable
Clean; well-lighted and ventilated; proper facilities (c)	(1) Indicating and Recording Thermometers:	HTST pasteurizer charts comply with applicable Ordinance requirements
Sewage and other liquid wastes disposed of in sanitary	Comply with Ordinence specifications(a)	
manner	(2) Time and Temperature Controls:	Aseptic charts comply with applicable Ordinance requirements
7. Water Supply:	Adequate agitation throughout holding; agitator	17. Cooling of Milk:
Constructed and, operated in accordance with Ordinance (a)	sufficiently submerged	Raw milk maintained at 45°F, or less until processed (a)
	Each pasteurizer equipped with indicating and recording	Pasteurized milk and milk products, except those to be
unsafe water	thermometer; bulbs submerged	cultured, cooled immediately to 45°F, or less in approved
Condensing water and vacuum water in compliance with	Recording thermometer reads no higher than	equipment; all milk and milk products stored thereat until
Ordinance requirements	indicating thermometer	delivered
Complies with bacteriological standards (d)	Product held minimum pasteurization temperature	Approved thermometer properly located in all
B. Hand-washing Facilities:	continuously for 30 minutes, plus filling time if product	refrigeration rooms and storage tanks(c)
Located and equipped as required; clean and in good repair;	preheated before entering the vat, plus emptying time if	Recirculated cooling water from safe source and properly
improper facilities not used	cooling is begun after opening outlet (d)	protected; complies with bacteriological standards (d)
9. Milk Plant Cleanliness:	No product added after holding begun (e)	18. Bottling and Packaging:
Neat; clean; no evidence of insects or rodents; trash	Airspace above product maintained at not less than	Performed in plant where contents finally pasteurized (a)
properly handled	5.0°F. higher than minimum required pasteurization	Performed in sanitary manner by approved mechanical
No unnecessary equipment	temperature during holding	equipment
10. Sanitary Piping:	Approved airspace tharmometer, bulb not less than	Aseptic Filling in compliance
Smooth; impervious, corrosion-resistant, non-toxic,	1 inch above product level	19. Capping:
easily cleanable materials; good repair; accessible	Inlet and outlet valves and connections in compliance	Capping and/or closing performed in sanitary manner
for inspection	with Ordinance	by approved mechanical equipment
Clean-in place lines meet Ordinance specifications (b)	16b. Pasteurization-High Temperature.	Imperfectly capped/closed products properly handled (b)
Pasteurized products conducted in sanitary piping, except	Short-Time Continuous Flow	Caps and/or closures comply with Ordinance (c)
as permitted by Ordinance(c)	(1) Indicating and Recording Thermometers	20. Personnel Cleanliness:
1 struction and Repair of Containers and Equipment:	Comply with Ordinance specifications :	Hands washed clean before performing plant functions;
mpervious, corrosion-resistant, non-toxic,	(2) Time and Temperature controls:	rewashed when contaminated(a)
leanable materials; good repair; accessible	Flow diversion device complies with Ordinance requirements .(a)	Clean outer garments and head covering worn
for inspection	Recorder controller complies with Ordinance requirements. (b)	No use of tobacco in processing areas (c)
Self-draining, strainers of approved design	Holding tube complies with Ordinance requirements (c)	21. Vehicles:
Approved single-service articles, not reused (c) 12. Cleaning and Sanitizing of Containers and Equipment:	Flow promoting devices comply with Ordinance requirements	Vehicles clean, constructed to protect milk
Containers, utensils, and equipment effectively cleaned (a)		No contaminating substances transported (b)
Mechanical cleaning requirements of Ordinance in	(3) Adulteration Controls:	22. Surroundings:
compliance, records complete	Satisfactory means to prevent adulteration with added water .(a)	Neat and clean, free of pooled water, harborages, and breeding areas(a)
Approved sanitization process applied prior to use of	16c. Asaptic Processing: (1) Indicating and Recording Thermometers:	Tank unloading areas properly constructed
product-contact surfaces	Comply with Ordinance specifications (a)	Approved pesticides, used properly
product contact auridoca	Compry with Ordinance specifications	Approved pesticides, used property
	<i>:</i>	
*	I	

REMARKS See attached sheet for explanation of violations

DATE:	4-18-06	SANITARIAN: Sarah Mellgre	n

^{2.} A transfer station shall comply with Items 1; 4, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 20, 22, and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case overhead protection shall be

^{3.} Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations.

Report Page 1



STATE OF MINNESOTA

Department of Agriculture Dairy and Food Inspection Division

90 West Plato Blvd. • St. Paul, Minnesota 55107 (651) 296-2627

DATE 4/18/06

FIRM NAME: Plainview Milk Products

Mngr/Owner: Mr. Dallas Moe

License Verified: yes

ADDRESS: 130 2nd St. S.W. Plainview,

Minnesota, 55964

COUNTY: Wabasha

TYPE OF ESTABLISHMENT INSPECTED:

Grade A Evaporating

COMMENTS AND ORDERS:

On this date Mr. Greg Pittman and I inspected the Grade A evaporating (condensed skim) and its facilities at the above named plant location.

All deviations were noted on the Milk Plant Inspection Report and are further discussed in the following text.

All deviations and subsequent text were discussed with the undersigned plant representative.

1A. Floors

1. Repair the floor by the evaporator HTST, near the balance tank

2A. Walls and Ceilings

- 1. Touch-up paint along beam above and to the left of flow diversion devices.
- 2. Re-seal between beam and block wall-visible when walking down the steps. Also clean the beam and wall in that area.

6C. Toilet Facilities

1. Repair ceiling tiles in both men's and women's restrooms.

7A. Water Supply

1. Backflow preventer in boiler room needs to be checked.

7B. Water Supply

1. Potable water lines in need of proper backflow prevention or disconnection in the following areas:

- 1) impinger balance tank
- 2) cooling water tower
- 3) homogenizer for cone dryer (backflow preventer and check valve)
- 4) hot water set for small evaporator pasteurizer
- 5) flush line at skim tank needs backflow preventer and check valve
- 6) water add line on agglomerator and water line with chemical add (unless only a 1 gallon jug of chemical during inspection gallons was being used.

9A. Milk Plant Cleanliness

1. Trash cans in the break room and adjacent hallway need covers.

16eb. Temperature Recording Charts

1. Indicating thermometer checks need to be done. Many of the 2nd charts were missing an indicating check and a few of the 1st charts were missing and indicating check.

Remarks:

1. All boiler chemicals checked out ok. SL-3510, SA-4095, SC-1453, SC-1888, SO-2155

Overall the evaporating area looked pretty good and charts were looking much improved.

Once again thank you for your complete and continued cooperation it is greatly appreciated.

COPY OF THIS REPORT RECEIVED BY AND EXPLAINED TO:	
	Sarah J. Sexton
SIGNATURE, TITLE	INSPECTOR,

MINNESOTA DEPARTMENT OF AGRICULTURE a Dairy and Livestock Division

90 West Plato Blvd. St. Paul, MN 55107

MILK PLANT INSPECTION REPORT

(Including Receiving Stations, ¹ Transfer Stations, ² and Bulk Tank Cleaning Facilities³)

Plainview Milk Products

130 2 d St SW Plainvew MN 55964

TYPE OF PLANT <u>Creum</u>	AG-00216-03
GRADE A	. :
PERMIT NO. 27-556 - C	· · · · · · · · · · · · · · · · · · ·
LBS. SOLD DAILY	· .
THE NEW PLEASE CHECK HERE	7

Sir/Madam: Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See Sections 3 and 5 of the Grade A Pasteurized Milk Ordinance — 1978 Recommendations of the U.S. Public Health Service/Food and Drug Administration.)

	i riogis.
	Smooth; impervious; no pools; good repair; trepped drains .(a)
	2. Walls and Ceilings:
	Smooth; washable; light-colored good repair (a)
	3. Doors and Windows:
	All outer openings effectively protected against entry of
	flies and rodents
	Outer doors self-closing; screen doors open outward (b)
	4. Lighting and Ventilation:
	Adequete light in all rooms
	Well ventilated to preclude odors and condensation; filtered
	air with pressure systems
-	5. Separate Rooms:
	Separate rooms as required; adequate size
٠,	tect opening to barn or living quarters (b)
٠.	e tanks properly vented
:	det Facilities:
	Complies with local ordinances
	No direct opening to processing rooms; self-closing doors(b)
	Clean; well-lighted and ventilated; proper facilities (c)
	Sewage and other liquid wastes disposed of in sanitary
	manner
	7. Water Supply:
	Constructed and operated in accordance with Ordinance(a)
	No direct or indirect connection between safe and
	unsafe water
	Condensing water and vacuum water in compliance with
	Ordinance requirements
	Complies with bacteriological standards (d)
	8. Hand-washing Facilities:
	Located and equipped as required; clean and in good repair;
	improper facilities not used
	9. Milk Plant Cleanliness:
	Neat; clean; no evidence of insects or rodents; trash
	properly handled
	No unnecessary equipment
	10. Sanitary Piping:
	Smooth; impervious, corrosion-resistant, non-toxic,
	easily cleanable materials; good repair; accessible
	for inspection
	Clean-in place lines meet Ordinance specifications (b)
	Pasteurized products conducted in sanitary piping, except
4	onstruction and Repair of Containers and Equipment:
.1	h, impervious, corrosion-resistant, non-toxic,
٦	y cleanable materials; good repair; accessible
:	for inspection(a)
	Self-draining, strainers of approved design(b)
, i	Approved single-service articles, not reused
	12. Cleening and Sanitizing of Containers and Equipment:
	Containers, utensils, and equipment effectively cleaned (a)
	Mechanical cleaning requirements of Ordinance in
	compliance, records complete
•	Approved sanitization process applied prior to use of
2.	product-contact surfaces

Required efficiency tests in compliance
Multi-use plastic containers in compliance
Aseptic system sterilized
13. Storage of Cleaned Containers and Equipment:
Stored to assure drainage and protected from contamination .(a)
14. Storage of Single-Service Articles:
Received, stored and handled in a sanitary mannar;
paperboard containers not reused except as permitted
by the Ordinance
15. Protection from Contamination:
Operations conducted and located 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
16a. Pasteurization: Batch:
(1) Indicating and Recording Thermometers:
Comply with Ordinance specifications
(2) Time and Temperature Controls:
Adequate agitation throughout holding; agitator
sufficiently submerged
Each pasteurizer equipped with indicating and recording
thermometer; bulbs submerged (b)
Recording thermometer reads no higher than
indicating thermometer
Product held minimum pasteurization temperature
continuously for 30 minutes, plus filling time if product
preheated before entering the vat, plus emptying time if
cooling is begun after opening outlet:
No product added after holding begun (e)
Airspace above product maintained at not less than
5.0°F, higher than minimum required pasteurization
temperature during holding
Approved airspace thermometer, bulb not less than
1 inch above product level
Inlet and outlet valves and connections in compliance
with Ordinance
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 (a)
Recorder controller complies with Ordinance requirements .(b)
Holding tube complies with Ordinance requirements (c)
Flow promoting devices comply with Ordinance
requirements
(3) Adulteration Controls:
Satisfactory means to prevent adulteration with added water .(a)
16c. Aseptic Processing:
(1) Indicating and Recording Thermometers:

(2) Time and Temperature controls: Flow diversion device complies with Ordinance requirements to the Recorder controller complies with Ordinance requirements. (c) Holding tube complies with Ordinance requirements. (c) Flow promoting devices comply with Ordinance requirements. (d) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) Adulteration controls (a) Adulteration (a) Adul		
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21. Vehicles: Vehicles clean, constructed to protect milk		
No contaminating substances transported		
22. Surroundings: Neat and clean, free of pooled water, harborages; and		protect milk : (e)
22. Surroundings: Neat and clean, free of pooled water, harborages; and	21. Vehicles:	
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broading grant	 Vehicles: Vehicles clean, constructed to No contaminating substances Surroundings: 	
breeding areas	 Vehicles: Vehicles clean, constructed to No contaminating substances Surroundings: Neat and clean, free of pooled 	I water, harborages, and

REMARKS

See attached sheet for explanation of violations

DATE:

418-06

SANITARIAN;

Jan Wellgren

1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of Item 5 do not apply.

A transfer station shall comply with Items 1, 4, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 20, 22, and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case overhead protection shall be required.

required.

3. Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations.





STATE OF MINNESOTA

Department of Agriculture Dairy and Food Inspection Division

90 West Plato Blvd. • St. Paul, Minnesota 55107 (651) 296-2627

DATE 4/18/06

FIRM NAME: Plainview Milk Products

Mngr/Owner Dallas Moe

License Verified: yes

ADDRESS: 130 2nd St. SW Plainview

COUNTY: Wabasha

TYPE OF ESTABLISHMENT INSPECTED: Cream

COMMENTS AND ORDERS: On this day Greg Pittman and I inspected the cream process at Plainview Milk Products. The following violations were discussed with a plant representative and are further described below.

2A. Walls and Ceilings

- 1. Repair ceiling panel above Silo 11
- 2. Re-seal or caulk around lower wall near Silo 11
- 3. Repair the ceiling in back corner (NW) of separator room-above water softener.
- 4. Peeling paint evident above Cream HTST and mold also visible on ceiling in same area.

6C. Toilet Facilities

1. Repair ceiling tiles in both men's and women's restrooms.

7A. Water Supply

1. Backflow preventer in boiler room needs to be checked.

7B. Water Supply

- 1. Potable water lines in need of proper backflow prevention or disconnection in the following areas:
- 1) impinger balance tank
- 2) cooling water tower
- 3) homogenizer for cone dryer (backflow preventer and check valve)
- 4) hot water set for small evaporator pasteurizer
- 5) flush line at skim tank needs backflow preventer and check valve
- 6) water add line on agglomerator and water line with chemical add (unless only a 1

9A. Milk Plant Cleanliness		•	
1. Trash cans in the break room and adjacent	hallway need cov	ers	
	,		
11A. Construction and Repair of Equipment			
1. Remove plug valve prior to booster pump	on HTST cream ur	nit. It was no	ted that plans
are in place to remove this valve.			
		•	
17B. Cooling of Milk			* -
Cream in horizontal tank #4 read 48F at tir	me of inspection.		
Remarks:	÷	•	•
1. Make sure 7 day silo charts are marked fill an	d empty.		<u>.</u>
Charts for Cream looked very good.			
	,		
Thank you for you continued assistance and	cooperation.		
		· .	· .
	· .		
COPY OF THIS REPORT RECEIVED BY AND EXPLAINED TO:			. *
			·
SIGNATURE, TITLE	INSPECTOR	₹.	

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MINNESOTA DEPARTMENT OF AGRICULTURE

Dairy and Livestock Division 90 West Plato Blvd. St. Paul. MN 55107

MILK PLANT INSPECTION REPORT

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

Planniew Milk Products

170 2

2nd St SW Plainnew MN 55964

AG-00216-03
TYPE OF PLANT Instantizing
GRADE 375 A
PERMIT NO. 27-586
LBS. SOLD DAILY

*IF NEW PLEASE CHECK HERE: L

Sir/Madam: Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (See Sections 3 and 5 of the Grade A Pasteurized Milk Ordinance — 1978 Recommendations of the U.S. Public Health Service/Food and Drug Administration.)

Smooth; impervious; no pools; good repair; trapped drains .(a)
2. Walls and Cellings:
Smooth; washable; light-colored good repair (a)
3. Doors and Windows:
All outer openings effectively protected against entry of
flies and rodents
Outer doors self-closing; screen doors open outward (b)
4. Lighting and Ventilation:
Adequate light in all rooms
Well ventilated to preclude odors and condensation; filtered
eir with pressure systems
ato some an societadi adequate sina
te rooms as required; adequate size(a) ct opening to barn or living quarters(b)
te tanks properly vented
6. Tollet Facilities:
Complies with local ordinances
No direct opening to processing rooms; self-closing doors . (b)
Clean; well-lighted and ventilated; proper facilities (c)
Sewage and other liquid wastes disposed of in sanitary
manner
7. Water Supply:
Constructed and operated in accordance with Ordinance(a)
No direct or indirect connection between safe and
unsafe water(b)
Condensing water and vacuum water in compliance with
Ordinance requirements
Complies with bacteriological standards
8. Hand-washing Facilities:
Located and equipped as required; clean and in good repair; improper facilities not used
9. Milk Plant Cleanliness:
Neat; clean; no evidence of insects or rodents; trash
properly handled
No unnecessary equipment
10. Sanitary Piping:
Smooth; impervious, corrosion-resistant, non-toxic,
easily cleanable materials; good repair; accessible
for inspection
Clean-in place lines meet Ordinance specifications (b)
urized products conducted in sanitary piping, except
mitted by Ordinance
instruction and Repair of Containers and Equipment:
th, impervious, corrosion-resistant, non-toxic,
easily cleanable materials; good repair; accessible for inspection
Self-draining, strainers of approved design (b) Approved single-service articles, not reused
12. Cleaning and Sanitizing of Containers and Equipment:
Containers, utensils, and equipment effectively cleaned(a)
Mechanical cleaning requirements of Ordinance in
compliance, records complete
Approved sanitization process applied prior to use of
product-contact surfaces

	miligar delivit./
ĺ	Required efficiency tests in compliance(d)
۱	Multi-use plastic containers in compliance(e)
۱	Aseptic system sterilized
l	13. Storaga of Claaned Containers and Equipment:
ı	Stored to assure drainage and protected from contamination .(a)
ı	14. Storage of Single-Service Articles:
l	Received, stored and handled in a sanitary manner;
ı	paperboard containers not reused except as permitted
۱	by the Ordinance
ı	15. Protection from Contamination:
ĺ	Operations conducted and located so as to preclude
ı	contamination of milk, milk products, ingredients,
۱	containers, equipment, and utensils (a)
l	Overflow, spilled and leaked products or
ı	· · · · · · · · · · · · · · · · · · ·
ı	ingredients discarded
l	with Ordinance
۱	Approved pesticides, safely used
۱	16a. Pasteurization: Batch:
ı	(1) Indicating and Recording Thermometers:
l	Comply with Ordinance specifications
ı	(2) Time and Temperature Controls:
۱	Adequate agitation throughout holding; agitator
l	sufficiently submerged
ı	Each pasteurizer equipped with indicating and recording
ı	thermometer; bulbs submerged (b)
۱	Recording thermometer reads no higher than
۱	indicating thermometer(c)
ı	Product held minimum pasteurization temperature
l	continuously for 30 minutes, plus filling time if product
l	preheated before entering the vat, plus emptying time if
l	cooling is begun after opening outlet
ı	No product added after holding begun (e)
Į	Airspace above product maintained at not less than
ı	5.0°F. higher than minimum required pasteurization
ı	temperature during holding
۱	Approved airspace thermometer, bulb not less than
ĺ	1 inch above product level
ı	Inlet and outlet valves and connections in compliance
۱	with Ordinance
l	16b. Pasteurization-High Temperature.
ı	Short-Time Continuous Flow
۱	(1) Indicating and Recording Thermometers
Į	Comply with Ordinance specifications (a)
l	(2) Time and Temperature controls:
ı	Flow diversion device complies with Ordinance requirements .(a)
I	Recorder controller complies with Ordinance requirements (b)
ĺ	Holding tube complies with Ordinance requirements (c)
I	Flow promoting devices comply with Ordinance
١	requirements
ı	(3) Adulteration Controls:
I	Satisfactory means to prevent adulteration with added water .(a)
١	16c. Aseptic Processing:
J	(1) Indicating and Recording Thermometers:
۱	Comply with Ordinance specifications

-	· · · · · · · · · · · · · · · · · · ·
	(2) Time and Temperature controls:
	Flow diversion device complies with Ordinance requirements (a)
	Recorder controller complies with Ordinance requirements .(b)
	Holding tube complies with Ordinance requirements (c)
	Flow promoting devices comply with Ordinance
	requirements(d)
	Satisfactory means to prevent adulteration with added water .(a)
	16d. Regenerative Heating:
	Pasteurized or aseptic product in regenerator automatically
	under greater pressure than raw product in regenerator
	at all times
	Accurate pressure gages installed as required; booster
	pump properly identified and installed (b)
	Regenerator pressures meet Ordinance requirements (c)
	16e. Temperature Recording Charts:
	Batch pasteurizer charts comply with applicable Ordinance
	requirements(a)
	HTST pasteurizer charts comply with applicable
	Ordinance requirements
	Aseptic charts comply with applicable
	Ordinance requirements (c)
	17. Cooling of Milk:
	Raw milk maintained at 45°F, or less until processed (a)
	Pasteurized milk and milk products, except those to be
	cultured, cooled immediately to 45°F, or less in approved
	equipment; all milk and milk products stored thereat until
	delivered
	Approved thermometer properly located in all
	refrigeration rooms and storage tanks(c)
	Recirculated cooling water from safe source and properly
	protected; complies with bacteriological standards (d)
	18. Bottling and Packaging:
	Performed in plant where contents finally pasteurized (a)
	Performed in sanitary manner by approved mechanical
	equipment
	Aseptic Filling in compliance
	19. Capping:
	Capping and/or closing performed in sanitary manner
	by approved mechanical equipment
	Caps and/or closures comply with Ordinance(c)
	20: Personnel Cleanliness:
	Hands washed clean before performing plant functions;
	rewashed when contaminated
	Clean outer garments and head covering worn(b)
	No use of tobacco in processing areas (c)
	21. Vehicles:
	Vehicles clean, constructed to protect milk
	No contaminating substances transported (b)
	22. Surroundings:
	Neat and clean, free of pooled water, harborages, and
	breeding areas
	Tank unloading areas properly constructed (b)
	Approved nesticides used properly (c)

REMARKS

See attached sheet for explanation of violations

DATE: 4-18-06

SANITARIAN

2. A transfer station shall comply with Items 1, 4, 6, 7, B, 9, 10, 11, 12, 13, 14, 15, 20, 22, and as climatic and operating conditions require, applicable provisions of Items 2 and 3. In every case overhead protection shall be required.

3. Facilities for the cleaning and sanitizing of bulk transport tanks shall comply with the same requirements for transfer stations





STATE OF MINNESOTA

Department of Agriculture Dairy and Food Inspection Division

90 West Plato Blvd. • St. Paul, Minnesota 55107 (651) 296-2627

DATE 4/18/06

FIRM NAME; Plainview Milk Products

Mngr/Owner Mr. Dallas Moe

License Verified: yes

ADDRESS: 130 2nd,St. S.W. Plainview,

Minnesota, 55964

COUNTY: Wabasha

TYPE OF ESTABLISHMENT INSPECTED:

Grade A Instantizing Plant.

COMMENTS AND ORDERS:

On this date Greg Pittman and I inspected the Instantizing Plant and its facilities at the above named location.

All deviations were noted on the Milk Plant Inspection Reports and are further discussed in the following written text.

All deviations and subsequent text were discussed with the undersigned plant representative.

1A. Floors

1. Patch the floor around the drain in the basement instantizer room.

2A. Walls and Ceilings

- 1. Touch-up the paint in the instantizer room-lower walls.
- 2. Seal up or caulk the gap visible between the deck floor and the frame in the instantizing room and the gap between the cement floor and steel supporting the wetting chamber.

5A. Separate Rooms

1. Grade A remix powder was being stored in the basement shop area.

6C. Toilet Facilities

1. Repair ceiling tiles in both men's and women's restrooms.

7A. Water Supply

1. Backflow preventer in boiler room needs to be checked.

7B. Water Supply

- 1. Potable water lines in need of proper backflow prevention or disconnection in the following areas:
- 1) impinger balance tank
- 2) cooling water tower
- 3) homogenizer for cone dryer (backflow preventer and check valve)
- 4) hot water set for small evaporator pasteurizer
- 5) flush line at skim tank needs backflow preventer and check valve
- 6) water add line on agglomerator and water line with chemical add (unless only a 1 gallon jug of chemical during inspection gallons was being used.

9A. Milk Plant Cleanliness

- 1. Trash cans in the break room and adjacent hallway need covers
- 11A. Construction and Repair of Containers and Equipment
 - 1. Replace gasket on bottom cone of wetting chamber

Remarks:

1. All boiler chemicals checked out ok. SL-3510, SA-4095, SC-1453, SC-1888, SO-2155

Both the instant and blending areas looked good. Once again thank you for your complete and continued cooperation it is greatly appreciated.

COPT OF THIS REPORT RECEIVED BY AND EXPLAINED TO:			
	Sarah J. Sexton		
SIGNATURE, TITLE	INSPECTOR,		