

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

AG-00216-03

MILK PLANT INSPECTION REPORT

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

Planview Milk Products
NAME

130 2nd St SW Planview MN 55964
LOCATION

TYPE OF PLANT Drying

GRADE B

PERMIT NO. 27554

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 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.)

<p>1. Floors: Smooth; impervious; no pools; good repair; trapped drains (a) <input checked="" type="checkbox"/></p> <p>2. Walls and Ceilings: Smooth; washable; light-colored good repair (a) <input checked="" type="checkbox"/></p> <p>3. Doors and Windows: All outer openings effectively protected against entry of flies and rodents (a) <input checked="" type="checkbox"/></p> <p>4. Lighting and Ventilation: Adequate light in all rooms (a) _____ Well ventilated to preclude odors and condensation; filtered air with pressure systems (b) _____</p> <p>5. Separate Rooms: Separate rooms as required; adequate size (a) _____ No direct opening to barn or living quarters (b) _____ Bulk tanks properly vented (c) _____</p> <p>6. Wet Facilities: Complies with local ordinances (a) _____ 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 (d) _____</p> <p>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 (c) _____ Complies with bacteriological standards (d) _____</p> <p>8. Hand-washing Facilities: Located and equipped as required; clean and in good repair; improper facilities not used (a) _____</p> <p>9. Milk Plant Cleanliness: Neat; clean; no evidence of insects or rodents; trash properly handled (a) <input checked="" type="checkbox"/></p> <p>10. Sanitary Piping: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____ Clean-in place lines meet Ordinance specifications (b) _____ Pasteurized products conducted in sanitary piping, except as permitted by Ordinance (c) _____</p> <p>11. Construction and Repair of Containers and Equipment: Impervious, corrosion-resistant, non-toxic, cleanable materials; good repair; accessible for inspection (a) <input checked="" type="checkbox"/></p> <p>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) _____ Approved sanitization process applied prior to use of product-contact surfaces (c) _____</p>	<p>Required efficiency tests in compliance (d) _____ Multi-use plastic containers in compliance (e) _____ Aseptic system sterilized (f) _____</p> <p>13. Storage of Cleaned Containers and Equipment: Stored to assure drainage and protected from contamination (a) _____</p> <p>14. Storage of Single-Service Articles: Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance (a) _____</p> <p>15. Protection from Contamination: Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils (a) <input checked="" type="checkbox"/></p> <p>Overflow, spilled and leaked products or ingredients discarded (b) _____ Air and steam used to process products in compliance with Ordinance (c) <input checked="" type="checkbox"/></p> <p>Approved pesticides, safely used (d) _____</p> <p>16a. Pasteurization: Batch: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications (a) _____ (2) Time and Temperature Controls: Adequate agitation throughout holding; agitator sufficiently submerged (a) _____ Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged (b) _____ Recording thermometer reads no higher than indicating thermometer (c) _____ 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 (f) _____ Approved airspace thermometer, bulb not less than 1 inch above product level (g) _____ Inlet and outlet valves and connections in compliance with Ordinance (h) _____</p> <p>16b. Pasteurization-High Temperature: Short-Time Continuous Flow (1) Indicating and Recording Thermometers Comply with Ordinance specifications (a) _____ (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) _____ (3) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) _____</p> <p>16c. Aseptic Processing: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications (a) _____</p>	<p>(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) _____ (3) Adulteration Controls: Satisfactory means to prevent adulteration with added water (a) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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 (b) _____ 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) _____</p> <p>18. Bottling and Packaging: Performed in plant where contents finally pasteurized (a) _____ Performed in sanitary manner by approved mechanical equipment (b) _____ Aseptic filling in compliance (c) _____</p> <p>19. Capping: Capping and/or closing performed in sanitary manner by approved mechanical equipment (a) _____ Imperfectly capped/closed products properly handled (b) _____ Caps and/or closures comply with Ordinance (c) _____</p> <p>20. Personnel Cleanliness: Hands washed clean before performing plant functions; re-washed when contaminated (a) _____ Clean outer garments and head covering worn (b) _____ No use of tobacco in processing areas (c) _____</p> <p>21. Vehicles: Vehicles clean, constructed to protect milk (a) _____ No contaminating substances transported (b) _____</p> <p>22. Surroundings: Neat and clean, free of pooled water, harborages, and breeding areas (a) _____ Tank unloading areas properly constructed (b) _____ Approved pesticides, used properly (c) _____</p>
---	--	---

REMARKS see attached sheet for explanation of violations

DATE: 4-18-06 SANITARIAN: Sarah Moller

1. A receiving station shall comply with Items 1 to 15, inclusive, and 17, 20, and 22. Separation requirements of Item 6 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 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 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:

SIGNATURE, TITLE

Sarah J. Sexton
INSPECTOR,

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

AG-00216-03

MILK PLANT INSPECTION REPORT

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

Plainview Milk Products

NAME

130 2nd St SW Plainview MN 55964

LOCATION

TYPE OF PLANT

Blending

GRADE

A

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 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.)

<p>1. Floors: Smooth; impervious; no pools; good repair; trapped drains .(a) ___</p> <p>2. Walls and Ceilings: Smooth; washable; light-colored good repair .(a) ___</p> <p>3. Doors and Windows: All outer openings effectively protected against entry of flies and rodents .(a) ___ Outer doors self-closing; screen doors open outward .(b) ___</p> <p>4. Lighting and Ventilation: Adequate light in all rooms .(a) ___ Well ventilated to preclude odors and condensation; filtered air with pressure systems .(b) ___</p> <p>5. Separate Rooms: Separate rooms as required; adequate size .(a) ___ No direct opening to barn or living quarters .(b) ___ Bulk tanks properly vented .(c) ___</p> <p>6. Bulk Tank Facilities: Complies with local ordinances .(a) ___ 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 .(d) ___</p> <p>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 .(c) ___ Complies with bacteriological standards .(d) ___</p> <p>8. Hand-washing Facilities: Located and equipped as required; clean and in good repair; improper facilities not used .(a) ___</p> <p>9. Milk Plant Cleanliness: Neat; clean; no evidence of insects or rodents; trash properly handled .(a) ___ No unnecessary equipment .(b) ___</p> <p>10. Sanitary Piping: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection .(a) ___ Clean-in place lines meet Ordinance specifications .(b) ___ Pasteurized products conducted in sanitary piping, except as permitted by Ordinance .(c) ___</p> <p>11. Construction and Repair of Containers and Equipment: Impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection .(a) ___ Self-draining, strainers of approved design .(b) ___ Approved single-service articles, not reused .(c) ___</p> <p>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) ___ Approved sanitization process applied prior to use of product-contact surfaces .(c) ___</p>	<p>Required efficiency tests in compliance .(d) ___</p> <p>Multi-use plastic containers in compliance .(e) ___</p> <p>Aseptic system sterilized .(f) ___</p> <p>13. Storage of Cleaned Containers and Equipment: Stored to assure drainage and protected from contamination .(a) ___</p> <p>14. Storage of Single-Service Articles: Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance .(a) ___</p> <p>15. Protection from Contamination: Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils .(a) ___ Overflow, spilled and leaked products or ingredients discarded .(b) ___ Air and steam used to process products in compliance with Ordinance .(c) ___ Approved pesticides, safely used .(d) ___</p> <p>16a. Pasteurization: Batch: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications .(a) ___ (2) Time and Temperature Controls: Adequate agitation throughout holding; agitator sufficiently submerged .(a) ___ Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged .(b) ___ Recording thermometer reads no higher than indicating thermometer .(c) ___ 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 .(f) ___ Approved airspace thermometer, bulb not less than 1 inch above product level .(g) ___ Inlet and outlet valves and connections in compliance with Ordinance .(h) ___</p> <p>16b. Pasteurization-High Temperature: Short-Time Continuous Flow (1) Indicating and Recording Thermometers Comply with Ordinance specifications .(a) ___ (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) ___</p> <p>(3) Adulteration Controls: Satisfactory means to prevent adulteration with added water .(a) ___</p> <p>16c. Aseptic Processing: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications .(a) ___</p>	<p>(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) ___</p> <p>(3) Adulteration Controls: Satisfactory means to prevent adulteration with added water .(a) ___</p> <p>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) ___</p> <p>16a. 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) ___</p> <p>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 .(b) ___ 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) ___</p> <p>18. Bottling and Packaging: Performed in plant where contents finally pasteurized .(a) ___ Performed in sanitary manner by approved mechanical equipment .(b) ___ Aseptic Filling in compliance .(c) ___</p> <p>19. Capping: Capping and/or closing performed in sanitary manner by approved mechanical equipment .(a) ___ Imperfectly capped/closed products properly handled .(b) ___ Caps and/or closures comply with Ordinance .(c) ___</p> <p>20. Personnel Cleanliness: Hands washed clean before performing plant functions; re-washed when contaminated .(a) ___ Clean outer garments and head covering worn .(b) ___ No use of tobacco in processing areas .(c) ___</p> <p>21. Vehicles: Vehicles clean, constructed to protect milk .(a) ___ No contaminating substances transported .(b) ___</p> <p>22. Surroundings: Neat and clean, free of pooled water, harborage, and breeding areas .(a) ___ Tank unloading areas properly constructed .(b) ___ Approved pesticides, used properly .(c) ___</p>
---	---	--

REMARKS

See attached sheet for explanation of violations

DATE:

4-18-06

SANITARIAN:

Sarah Mollgren

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 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 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 ^{(b) (4)} 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. 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:

SIGNATURE, TITLE

Sarah J. Sexton
INSPECTOR,

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

AG-00216-03

TYPE OF PLANT Evaporating

GRADE A

PERMIT NO. 27-556-E

LBS. SOLD DAILY _____

*IF NEW PLEASE CHECK HERE:

MILK PLANT INSPECTION REPORT

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

Plainview Milk Products

NAME

130 2nd St SW Plainview MN 55964

LOCATION

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:
Smooth; impervious; no pools; good repair; trapped 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 (a) _____
Outer doors self-closing; screen doors open outward (b) _____
- 4. Lighting and Ventilation:
Adequate light in all rooms (a) _____
Well ventilated to preclude odors and condensation; filtered air with pressure systems (b) _____
- 5. Separate Rooms:
Separate rooms as required; adequate size (a) _____
No direct opening to barn or living quarters (b) _____
Bulk tanks properly vented (c) _____
- 6. Sanitary Facilities:
Complies with local ordinances (a) _____
No direct opening to processing rooms; self-closing doors (b) _____
Clean; well-lighted and ventilated; proper facilities (c)
- 7. Water Supply:
Constructed and operated in accordance with Ordinance (a)
- 8. Hand-washing Facilities:
Located and equipped as required; clean and in good repair; improper facilities not used (a) _____
- 9. Milk Plant Cleanliness:
Neat; clean; no evidence of insects or rodents; trash properly handled (a)
- 10. Sanitary Piping:
Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____
Clean-in place lines meet Ordinance specifications (b) _____
Pasteurized products conducted in sanitary piping, except as permitted by Ordinance (c) _____
- 11. Construction and Repair of Containers and Equipment:
Impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection (a) _____
Self-draining, strainers of approved design (b) _____
Approved single-service articles, not reused (c) _____
- 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) _____
Approved sanitization process applied prior to use of product-contact surfaces (c) _____

- Required efficiency tests in compliance (d) _____
- Multi-use plastic containers in compliance (e) _____
- Aseptic system sterilized (f) _____
- 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 (a) _____
- 15. Protection from Contamination:
Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils (a) _____
Overflow, spilled and leaked products or ingredients discarded (b) _____
Air and steam used to process products in compliance with Ordinance (c) _____
- Approved pesticides, safely used (d) _____
- 16a. Pasteurization: Batch:
(1) Indicating and Recording Thermometers:
Comply with Ordinance specifications (a) _____
(2) Time and Temperature Controls:
Adequate agitation throughout holding; agitator sufficiently submerged (a) _____
Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged (b) _____
Recording thermometer reads no higher than indicating thermometer (c) _____
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 (f) _____
Approved airspace thermometer, bulb not less than 1 inch above product level (g) _____
Inlet and outlet valves and connections in compliance with Ordinance (h) _____
- 16b. Pasteurization-High Temperature.
Short-Time Continuous Flow
(1) Indicating and Recording Thermometers
Comply with Ordinance specifications (a) _____
(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) _____
(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:
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) _____
- (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 delivered (b) _____
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 (b) _____
Aseptic filling in compliance (c) _____
- 19. Capping:
Capping and/or closing performed in sanitary manner by approved mechanical equipment (a) _____
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; re-washed when contaminated (a) _____
Clean outer garments and head covering worn (b) _____
No use of tobacco in processing areas (c) _____
- 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 (a) _____
Tank unloading areas properly constructed (b) _____
Approved pesticides, used properly (c) _____

REMARKS See attached sheet for explanation of violations

DATE: 4-18-06

SANITARIAN: Sarah Mellgren

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 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 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 2nd 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:

SIGNATURE, TITLE

Sarah J. Sexton
INSPECTOR,

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

AG-00216-03

MILK PLANT INSPECTION REPORT

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

Plainview Milk Products

NAME

TYPE OF PLANT Cream

GRADE A

PERMIT NO. 27-556-C

LBS. SOLD DAILY _____

*IF NEW PLEASE CHECK HERE:

130 2nd St SW Plainview MN 55964

LOCATION

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

- Required efficiency tests in compliance (d) _____
- Multi-use plastic containers in compliance (e) _____
- Aseptic system sterilized (f) _____
- 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 (a) _____
- 15. Protection from Contamination:
Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils (a) _____
Overflow, spilled and leaked products or ingredients discarded (b) _____
Air and steam used to process products in compliance with Ordinance (c) _____
Approved pesticides, safely used (d) _____
- 16a. Pasteurization: Batch:
(1) Indicating and Recording Thermometers:
Comply with Ordinance specifications (a) _____
(2) Time and Temperature Controls:
Adequate agitation throughout holding; agitator sufficiently submerged (a) _____
Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged (b) _____
Recording thermometer reads no higher than indicating thermometer (c) _____
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 (f) _____
Approved airspace thermometer, bulb not less than 1 inch above product level (g) _____
Inlet and outlet valves and connections in compliance with Ordinance (h) _____
- 16b. Pasteurization-High Temperature:
Short-Time Continuous Flow
(1) Indicating and Recording Thermometers:
Comply with Ordinance specifications (a) _____
(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) _____
- (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:
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) _____
- (3) Adulteration Controls:
Satisfactory means to prevent adulteration with added water (a) _____
- 16d. Regenerative Heating:
Pasteurizer 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 delivered (b) X
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 (b) _____
Aseptic filling in compliance (c) _____
- 19. Capping:
Capping and/or closing performed in sanitary manner by approved mechanical equipment (a) _____
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; re-washed when contaminated (a) _____
Clean outer garments and head covering worn (b) _____
No use of tobacco in processing areas (c) _____
- 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 (a) _____
Tank unloading areas properly constructed (b) _____
Approved pesticides, used properly (c) _____

REMARKS

See attached sheet for explanation of violations

DATE: 4-18-06

SANITARIAN: David M. Nelson

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 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

gallon jug of chemical – during inspection **5** 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 Equipment

1. Remove plug valve prior to booster pump on HTST cream unit. It was noted that plans are in place to remove this valve.

17B. Cooling of Milk

1. Cream in horizontal tank #4 read 48F at time of inspection.

Remarks:

1. Make sure 7 day silo charts are marked fill and empty.
2. 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,

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

AG-00216-03

MILK PLANT INSPECTION REPORT

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

TYPE OF PLANT Instantizing

GRADE 775 A

PERMIT NO. 27-586

LBS. SOLD DAILY _____

* IF NEW PLEASE CHECK HERE:

NAME Plainview Milk Products
LOCATION 130 2nd St SW Plainview MN 55964

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.)

<p>1. Floors: Smooth; impervious; no pools; good repair; trapped drains . . . (a) <input checked="" type="checkbox"/></p> <p>2. Walls and Ceilings: Smooth; washable; light-colored good repair . . . (a) <input checked="" type="checkbox"/></p> <p>3. Doors and Windows: All outer openings effectively protected against entry of flies and rodents . . . (a) _____ Outer doors self-closing; screen doors open outward . . . (b) _____</p> <p>4. Lighting and Ventilation: Adequate light in all rooms . . . (a) _____ Well ventilated to preclude odors and condensation; filtered air with pressure systems . . . (b) _____</p> <p>5. Separate Rooms: Eating rooms as required; adequate size . . . (a) <input checked="" type="checkbox"/> Direct opening to barn or living quarters . . . (b) _____ Dairy tanks properly vented . . . (c) _____</p> <p>6. Toilet Facilities: Complies with local ordinances . . . (a) _____ No direct opening to processing rooms; self-closing doors . . . (b) _____ Clean; well-lighted and ventilated; proper facilities . . . (c) <input checked="" type="checkbox"/> Sewage and other liquid wastes disposed of in sanitary manner . . . (d) _____</p> <p>7. Water Supply: Constructed and operated in accordance with Ordinance . . . (a) <input checked="" type="checkbox"/> No direct or indirect connection between safe and unsafe water . . . (b) _____ Condensing water and vacuum water in compliance with Ordinance requirements . . . (c) _____ Complies with bacteriological standards . . . (d) _____</p> <p>8. Hand-washing Facilities: Located and equipped as required; clean and in good repair; improper facilities not used . . . (a) _____</p> <p>9. Milk Plant Cleanliness: Neat; clean; no evidence of insects or rodents; trash properly handled . . . (a) <input checked="" type="checkbox"/> No unnecessary equipment . . . (b) _____</p> <p>10. Sanitary Piping: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection . . . (a) _____ Clean-in place lines meet Ordinance specifications . . . (b) _____ Sterilized products conducted in sanitary piping, except as permitted by Ordinance . . . (c) _____ Construction and Repair of Containers and Equipment: Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection . . . (a) <input checked="" type="checkbox"/> Self-draining, strainers of approved design . . . (b) _____ Approved single-service articles, not reused . . . (c) _____</p> <p>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) _____ Approved sanitization process applied prior to use of product-contact surfaces . . . (c) _____</p>	<p>Required efficiency tests in compliance . . . (d) _____ Multi-use plastic containers in compliance . . . (e) _____ Aseptic system sterilized . . . (f) _____</p> <p>13. Storage of Cleaned Containers and Equipment: Stored to assure drainage and protected from contamination . . . (a) _____</p> <p>14. Storage of Single-Service Articles: Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance . . . (a) _____</p> <p>15. Protection from Contamination: Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils . . . (e) _____ Overflow, spilled and leaked products or ingredients discarded . . . (b) _____ Air and steam used to process products in compliance with Ordinance . . . (c) _____ Approved pesticides, safely used . . . (d) _____</p> <p>16a. Pasteurization: Batch: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications . . . (a) _____ (2) Time and Temperature Controls: Adequate agitation throughout holding; agitator sufficiently submerged . . . (a) _____ Each pasteurizer equipped with indicating and recording thermometer; bulbs submerged . . . (b) _____ Recording thermometer reads no higher than indicating thermometer . . . (c) _____ 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 . . . (f) _____ Approved airspace thermometer, bulb not less than 1 inch above product level . . . (g) _____ Inlet and outlet valves and connections in compliance with Ordinance . . . (h) _____</p> <p>16b. Pasteurization-High Temperature, Short-Time Continuous Flow: (1) Indicating and Recording Thermometers Comply with Ordinance specifications . . . (a) _____ (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) _____ (3) Adulteration Controls: Satisfactory means to prevent adulteration with added water . . . (a) _____</p> <p>16c. Aseptic Processing: (1) Indicating and Recording Thermometers: Comply with Ordinance specifications . . . (a) _____</p>	<p>(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) _____</p> <p>(3) Adulteration Controls: Satisfactory means to prevent adulteration with added water . . . (a) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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 . . . (b) _____ 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) _____</p> <p>18. Bottling and Packaging: Performed in plant where contents finally pasteurized . . . (a) _____ Performed in sanitary manner by approved mechanical equipment . . . (b) _____ Aseptic Filling in compliance . . . (c) _____</p> <p>19. Capping: Capping and/or closing performed in sanitary manner by approved mechanical equipment . . . (a) _____ Imperfectly capped/closed products properly handled . . . (b) _____ Caps and/or closures comply with Ordinance . . . (c) _____</p> <p>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 . . . (c) _____</p> <p>21. Vehicles: Vehicles clean, constructed to protect milk . . . (a) _____ No contaminating substances transported . . . (b) _____</p> <p>22. Surroundings: Neat and clean, free of pooled water, harborage, and breeding areas . . . (a) _____ Tank unloading areas properly constructed . . . (b) _____ Approved pesticides, used properly . . . (c) _____</p>
---	--	--

REMARKS See attached sheet for explanation of violations

DATE: 4-18-06 SANITARIAN: David Mellgren

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, 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 ^{(b)(4)} 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.

COPY OF THIS REPORT RECEIVED BY AND EXPLAINED TO:

SIGNATURE, TITLE

Sarah J. Sexton
INSPECTOR,