

<b>NAME AND LOCATION OF PLANT</b> Plainview Milk Products Co-op (Cream) 130 - 2 <sup>nd</sup> Street S.W. Plainview, MN 55964	Pounds Sold Daily _____	Milk _____ Other Milk Products <b>(b) (4)</b> _____ Total <b>(b) (4)</b> _____ Permit No. 27-556-C
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Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection report 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*.)

<b>1. FLOORS:</b> Smooth; impervious; no pools; good repair; trapped drains.....(a) <input type="checkbox"/> <b>2. WALLS AND CEILINGS:</b> Smooth; washable; light-colored; good repair.....(a) <input type="checkbox"/> <b>3. DOORS AND WINDOWS:</b> All outer openings effectively protected against entry of flies and rodents.....(a) <input type="checkbox"/> Outer doors self-closing; screen doors open outward.....(b) <input type="checkbox"/> <b>4. LIGHTING AND VENTILATION:</b> Adequate in all rooms.....(a) <input type="checkbox"/> Well ventilated to preclude odors and condensation; filtered air with pressure systems.....(b) <input type="checkbox"/> <b>5. SEPARATE ROOMS:</b> Separate rooms as required; adequate size.....(a) <input type="checkbox"/> No direct opening to barn or living quarters.....(b) <input type="checkbox"/> Storage tanks properly vented.....(c) <input type="checkbox"/> <b>6. TOILET FACILITIES:</b> Complies with local ordinances.....(a) <input type="checkbox"/> Direct opening to processing rooms; self-closing.....(b) <input type="checkbox"/> Clean; well-lighted and ventilated; proper facilities.....(c) <input type="checkbox"/> Sewage and other liquid wastes disposed of in sanitary manner.....(d) <input type="checkbox"/> <b>7. WATER SUPPLY:</b> Constructed and operated in accordance with Ordinance.....(a) <input type="checkbox"/> No direct or indirect connection between safe and unsafe water.....(b) <input type="checkbox"/> Condensing water and vacuum water in compliance with Ordinance requirements.....(c) <input type="checkbox"/> Complies with bacteriological Standards.....(d) <input type="checkbox"/> <b>8. HAND-WASHING FACILITIES:</b> Located and equipped as required; clean and in good repair; improper facilities not used.....(a) <input type="checkbox"/> <b>9. MILK PLANT CLEANLINESS:</b> Neat; clean; no evidence of insects or rodents; trash properly handled.....(a) <input type="checkbox"/> No unnecessary equipment.....(b) <input type="checkbox"/> <b>10. SANITARY PIPING:</b> Smooth; impervious; corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection.....(a) <input type="checkbox"/> Mechanically cleaned lines meet Ordinance specs.....(b) <input type="checkbox"/> Sterilized products conducted in sanitary piping, except as permitted by Ordinance.....(c) <input type="checkbox"/> <b>11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT:</b> Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection.....(a) <input type="checkbox"/> Self-draining; strainers of approved design.....(b) <input type="checkbox"/> Approved single-service articles; not reused.....(c) <input type="checkbox"/> <b>12. CLEANING AND SANITIZING OF CONTAINERS/ EQUIPMENT:</b> Containers, utensils, and equipment effectively cleaned.....(a) <input type="checkbox"/> Mechanical cleaning requirements of Ordinance in compliance; records complete.....(b) <input type="checkbox"/> Approved sanitization process applied prior to use of product-contact surfaces.....(c) <input type="checkbox"/> Required efficiency tests in compliance.....(d) <input type="checkbox"/> Multi-use plastic containers in compliance.....(e) <input type="checkbox"/>	Aseptic system sterilized.....(f) <input type="checkbox"/> <b>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT:</b> Stored to assure drainage and protected from contamination.....(a) <input type="checkbox"/> <b>14. STORAGE OF SINGLE-SERVICE ARTICLES:</b> Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance.....(a) <input type="checkbox"/> <b>15a. PROTECTION FROM CONTAMINATION:</b> Operations conducted and located so as to preclude contamination of milk, milk products, ingredients, containers, equipment, and utensils.....(a) <input type="checkbox"/> Air and steam used to process products in compliance with Ordinance.....(b) <input type="checkbox"/> Approved pesticides, safely used.....(c) <input type="checkbox"/> <b>15b. CROSS CONNECTIONS:</b> No direct connections between pasteurized and raw milk or milk products.....(a) <input type="checkbox"/> Overflow, spilled and leaked products or ingredients discarded.....(b) <input type="checkbox"/> No direct connections between milk or milk products and cleaning and/or sanitizing solutions.....(c) <input checked="" type="checkbox"/> <b>16a. PASTEURIZATION-BATCH:</b> (1) INDICATING AND RECORDING THERMOMETERS: Comply with Ordinance Specifications.....(a) <input type="checkbox"/> (2) TIME AND TEMPERATURE CONTROLS: Adequate agitation throughout holding; agitator sufficiently submerged.....(a) <input type="checkbox"/> Each pasteurizer equipped with indicating and recording thermometer; bulb submerged.....(b) <input type="checkbox"/> Recording thermometer reads no higher than indicating thermometer(c).....(c) <input type="checkbox"/> Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering vat, plus emptying time, if cooling is begun after opening outlet.....(d) <input type="checkbox"/> No product added after holding begun.....(e) <input type="checkbox"/> Airspace above product maintained at not less than 5.0° F higher than minimum required pasteurization temperature during holding.....(f) <input type="checkbox"/> Approved airspace thermometer; bulb not less than 1 inch above product level.....(g) <input type="checkbox"/> Inlet and outlet valves and connections in compliance with Ordinance.....(h) <input type="checkbox"/> <b>16b. PASTEURIZATION-HIGH TEMPERATURE:</b> (1) INDICATING AND RECORDING THERMOMETERS: Comply with Ordinance specifications.....(a) <input type="checkbox"/> (2) TIME AND TEMPERATURE CONTROLS: Flow-diversion device complies with Ordinance requirements.....(a) <input type="checkbox"/> Recorder controller complies with Ordinance requirements.....(b) <input type="checkbox"/> Holding tube complies with Ordinance requirements.....(c) <input type="checkbox"/> Flow promoting devices comply with Ordinance requirements.....(d) <input type="checkbox"/> (3) ADULTERATION CONTROLS: Satisfactory means to prevent adulteration with added water.....(a) <input type="checkbox"/> <b>16c. 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REGENERATIVE HEATING:</b> Pasteurized or aseptic product in regenerator automatically under greater pressure than raw product in regenerator at all times.....(a) <input checked="" type="checkbox"/> Accurate pressure gauges installed as required; booster pump properly identified and installed.....(b) <input type="checkbox"/> Regenerator pressures meet Ordinance Requirements.....(c) <input type="checkbox"/> <b>16e. RECORDING CHARTS:</b> Batch pasteurizer charts comply with applicable Ordinance Requirements.....(a) <input type="checkbox"/> HTST & HHST pasteurizer charts comply with applicable Ordinance Requirements.....(b) <input type="checkbox"/> Aseptic charts comply with applicable Ordinance Requirements.....(c) <input type="checkbox"/> <b>17. COOLING OF MILK:</b> Raw milk maintained at 45° F or less until processed.....(a) <input type="checkbox"/> 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 there until delivered.....(b) <input checked="" type="checkbox"/> Approved thermometer properly located in all refrigeration rooms and storage tanks.....(c) <input type="checkbox"/> Recirculated cooling water from safe source and properly protected; complies with bacteriological standards.....(d) <input type="checkbox"/> <b>18. BOTTLING AND PACKAGING:</b> Performed in a plant where contents finally pasteurized.....(a) <input type="checkbox"/> Performed in a sanitary manner by approved mechanical equipment.....(b) <input type="checkbox"/> Aseptic filling in compliance.....(c) <input type="checkbox"/> <b>19. CAPPING:</b> Capping and/or closing performed in sanitary manner by approved mechanical Equipment.....(a) <input type="checkbox"/> Imperfectly capped/closed products properly handled.....(b) <input type="checkbox"/> Caps and/or closures comply with Ordinance.....(c) <input type="checkbox"/> <b>20. PERSONNEL CLEANLINESS:</b> Hands washed clean before performing plant functions; rewashed when contaminated.....(a) <input type="checkbox"/> Clean outer garments and hair covering worn.....(b) <input type="checkbox"/> No use of tobacco in processing areas.....(c) <input type="checkbox"/> <b>21. VEHICLES:</b> Vehicles clean; constructed to protect milk.....(a) <input type="checkbox"/> No contaminating substances transported.....(b) <input type="checkbox"/> <b>22. SURROUNDINGS:</b> Neat and clean; free of pooled water, harborages, and breeding areas.....(a) <input type="checkbox"/> Tank unloading areas properly constructed.....(b) <input type="checkbox"/> Approved pesticides, used properly.....(c) <input type="checkbox"/>
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**REMARKS**  
 Accompanied by Joseph Dittrich, Rating Officer; Sarah Mellgren, Inspector; Donnie Schreiber, Plant Manager; Brian Bollard, Plant Supervisor.  
 (OVER)

DATE 9/23/2008	SANITARIAN Frederick J Tillman
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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 milk tank trucks shall comply with the same requirements for transfer stations.

NOTE - Item numbers correspond to required sanitation items for Grade "A" pasteurized milk in the *Grade "A" Pasteurized Milk Ordinance*.

Plainview (Cream) 9/23/08

VIOLATIONS

15b(c): Operator of milk separation operation (to provide cream for cream HTST) was found to have connected CIP system to milk silo while milk still in silo and production still in active operation.

16d(a): Booster pump of cream HTST has a "plug in" wiring connection.

17b: Silos #11 and #12 used for pasteurized cream storage are noted to exceed 45°F (often above (b)(4)°F) for extended periods of time after receiving newly pasteurized cream inputs from the pasteurizer. As examples of times noted over 45°F:

DATE	Silo #11	Silo #12
9-19-08		(b)(4) hours
9-18-08		(b)(4) hours
9-15-08	(b)(4) + hours	
9-13-08		(b)(4) hours
9-10-08		(b)(4) hours
9-5-08	(b)(4) hours	(b)(4) + hours
9-2-08		(b)(4) hours
9-1-08	(b)(4) hours	
8-30-08		(b)(4) hours
8-29-08	(b)(4) hours	
8-28-08	(b)(4) hours	
8-16-08	(b)(4) hours	
8-12-08	(b)(4) hours	

In addition to the above violations, the following deficiencies were noted and need correction:

7b: Operator of cream HTST submerged potable water hose in balance tank at end of cream pasteurization cycle.

11a: Bad gasket in sight glass of cream HTST leak-detect valve line – product residue on outside of line from leakage.

12b: Silo CIP charts noted to overlap on 9-23-08; 9-19-08 and 9-17-08. Some charts lack operator initials.

16b(1)(a): Indicating thermometer of cream HTST on last State equipment test had a measured response time of 4.8 seconds (over 4 seconds is out-of-spec). It was noted during Check-Rating equipment tests that it appeared to respond less quickly than recorder-controller to temperature changes.

Department of Health and Human Services Public Health Service Food and Drug Administration	<b>MILK PLANT INSPECTION REPORT</b> (Includes Dry Milk/Condensing Plants, Receiving Stations, Transfer Stations, and Milk Tank Truck Cleaning Facilities)	INSPECTING AGENCY FDA
<b>NAME AND LOCATION OF PLANT</b> Plainview Milk Products Co-op (Evaporator) 130 - 2 <sup>nd</sup> Street S.W. Plainview, MN 55964		Pounds Sold Daily _____ Milk _____ Other Milk Products <b>(b) (4)</b> _____ Total <b>(b) (4)</b> _____ Permit No. 27-556-E
Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection report 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 <i>Grade "A" Pasteurized Milk Ordinance</i> .)		
<b>1. FLOORS:</b> Smooth; impervious; no pools; good repair; trapped drains..... (a) <input type="checkbox"/> <b>2. WALLS AND CEILINGS:</b> Smooth; washable; light-colored; good repair..... (a) <input type="checkbox"/> <b>3. DOORS AND WINDOWS:</b> All outer openings effectively protected against entry of flies and rodents..... (a) <input type="checkbox"/> Outer doors self-closing; screen doors open outward..... (b) <input type="checkbox"/> <b>4. LIGHTING AND VENTILATION:</b> Adequate in all rooms..... (a) <input type="checkbox"/> Well ventilated to preclude odors and condensation; filtered air with pressure systems..... (b) <input type="checkbox"/> <b>5. SEPARATE ROOMS:</b> Separate rooms as required; adequate size..... (a) <input type="checkbox"/> No direct opening to bam or living quarters..... (b) <input type="checkbox"/> Storage tanks properly vented..... (c) <input type="checkbox"/> <b>6. TOILET FACILITIES:</b> Complies with local ordinances..... (a) <input type="checkbox"/> Direct opening to processing rooms; self-closing..... (b) <input type="checkbox"/> Clean, well-lighted and ventilated; proper facilities..... (c) <input type="checkbox"/> Sewage and other liquid wastes disposed of in sanitary manner..... (d) <input type="checkbox"/> <b>7. WATER SUPPLY:</b> Constructed and operated in accordance with Ordinance..... (a) <input type="checkbox"/> No direct or indirect connection between safe and unsafe water..... (b) <input type="checkbox"/> Condensing water and vacuum water in compliance with Ordinance requirements..... (c) <input type="checkbox"/> Complies with bacteriological Standards..... (d) <input type="checkbox"/> <b>8. HAND-WASHING FACILITIES:</b> Located and equipped as required; clean and in good repair; improper facilities not used..... (a) <input type="checkbox"/> <b>9. MILK PLANT CLEANLINESS:</b> Neat; clean; no evidence of insects or rodents; trash properly handled..... (a) <input type="checkbox"/> No unnecessary equipment..... (b) <input type="checkbox"/> <b>10. SANITARY PIPING:</b> Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection..... (a) <input type="checkbox"/> Mechanically cleaned lines meet Ordinance specs..... (b) <input type="checkbox"/> Sterilized products conducted in sanitary piping, except as permitted by Ordinance..... (c) <input type="checkbox"/> <b>CONSTRUCTION AND REPAIR OF CONTAINERS AND          EQUIPMENT:</b> Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection..... (a) <input type="checkbox"/> Self-draining; strainers of approved design..... (b) <input type="checkbox"/> Approved single-service articles; not reused..... (c) <input type="checkbox"/> <b>12. CLEANING AND SANITIZING OF CONTAINERS/          EQUIPMENT:</b> Containers, utensils, and equipment effectively cleaned..... 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<b>REMARKS</b> Accompanied by Joseph Dittich, Rating Officer; Sarah Mellgren, Inspector; Donnie Schreiber, Plant Manager; Brian Bollard, Plant Supervisor. <p style="text-align: center;">(OVER)</p>		
<b>DATE</b> 9/23/2008	<b>SANITARIAN</b> Frederick J Tillman	
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 milk tank trucks shall comply with the same requirements for transfer stations.		
NOTE - Item numbers correspond to required sanitation items for Grade "A" pasteurized milk in the <i>Grade "A" Pasteurized Milk Ordinance</i> .		

Plainview (Evaporator) 9/23/08

VIOLATIONS

- 12c: Review of dryer charts revealed plant is not properly sanitizing system prior to start-up by reaching exhaust temperature of 180°F for 20 minutes. Times noted over 180°F were from (b) (4) minutes.
- 15a(a): Dryer exhaust does not have a cover to close when dryer is not in operation. Dryer was "down" during inspection and exhaust was wide open.
- 15b(c): Operator of milk separation operation (to provide skim milk for evaporator feed) was found to have connected CIP system to milk silo while milk still in silo and production still in active operation.

In addition to the above violations, the following deficiencies were noted and need correction:

- 3b: Screen doors in Grade "A" powder warehouse, maintenance area and other locations noted to open "in".
- 9a: Mezzanine floor of sifter in dryer bagging room needs cleaning.
- 11a: "O" ring of evaporator HTST divert valve leaking – product burned onto the exterior of the valve.

Water connection to dryer high-pressure pump (Homogenizer) made with rusty iron water pipe and brass valves and does not have a sanitary check valve at point of application.

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(a) <input type="checkbox"/> Each pasteurizer equipped with indicating and recording thermometer; bulb submerged..... (b) <input type="checkbox"/> Recording thermometer reads no higher than indicating thermometer(c)..... (c) <input type="checkbox"/> Product held minimum pasteurization temperature continuously for 30 minutes, plus filling time if product preheated before entering vat, plus emptying time, if cooling is begun after opening outlet..... (d) <input type="checkbox"/> No product added after holding begun..... (e) <input type="checkbox"/> Airspace above product maintained at not less than 5.0° F higher than minimum required pasteurization temperature during holding..... (f) <input type="checkbox"/> Approved airspace thermometer; bulb not less than 1 inch above product level..... (g) <input type="checkbox"/> Inlet and outlet valves and connections in compliance with Ordinance..... (h) <input type="checkbox"/> <b>16b. 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(a) <input type="checkbox"/> Performed in a sanitary manner by approved mechanical equipment..... (b) <input type="checkbox"/> Aseptic filling in compliance..... (c) <input type="checkbox"/> <b>19. CAPPING:</b> Capping and/or closing performed in sanitary manner by approved mechanical Equipment..... (a) <input type="checkbox"/> Imperfectly capped/closed products properly handled..... (b) <input type="checkbox"/> Caps and/or closures comply with Ordinance..... (c) <input type="checkbox"/> <b>20. PERSONNEL CLEANLINESS:</b> Hands washed clean before performing plant functions; rewashed when contaminated..... (a) <input type="checkbox"/> Clean outer garments and hair covering worn..... (b) <input type="checkbox"/> No use of tobacco in processing areas..... (c) <input type="checkbox"/> <b>21. VEHICLES:</b> Vehicles clean; constructed to protect milk..... (a) <input type="checkbox"/> No contaminating substances transported..... (b) <input type="checkbox"/> <b>22. 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**REMARKS**  
 Accompanied by Joseph Dittrich, Rating Officer; Sarah Mellgren, Inspector; Donnie Schreiber, Plant Manager; Brian Bollard, Plant Supervisor.

(OVER)

DATE 9/23/2008	SANITARIAN Frederick J Tillman
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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.
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3. Facilities for the cleaning and sanitizing of milk tank trucks shall comply with the same requirements for transfer stations.

NOTE - Item numbers correspond to required sanitation items for Grade "A" pasteurized milk in the *Grade "A" Pasteurized Milk Ordinance*.

Plainview (Instantizing) 9/23/08

5a: Overhead door from warehouse is only access to bag-dump room. Door is being left open 1-2 feet by employees during production.

<b>NAME AND LOCATION OF PLANT</b> Plainview Milk Products Co-op (Dry Blending) 130 - 2 <sup>nd</sup> Street S.W. Plainview, MN 55964	Pounds Sold Daily	Milk <u>(b) (4)</u> Other Milk Products _____ Total <u>(b) (4)</u> Permit No. 27-556B
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Inspection of your plant today showed violations existing in the items checked below. You are further notified that this inspection report 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*.)

<b>1. FLOORS:</b> Smooth; impervious; no pools; good repair; trapped drains.....(a) <input type="checkbox"/> <b>2. WALLS AND CEILINGS:</b> Smooth; washable; light-colored; good repair.....(a) <input type="checkbox"/> <b>3. DOORS AND WINDOWS:</b> All outer openings effectively protected against entry of flies and rodents.....(a) <input type="checkbox"/> Outer doors self-closing; screen doors open outward.....(b) <input type="checkbox"/> <b>4. LIGHTING AND VENTILATION:</b> Adequate in all rooms.....(a) <input type="checkbox"/> Well ventilated to preclude odors and condensation; filtered air with pressure systems.....(b) <input type="checkbox"/> <b>5. SEPARATE ROOMS:</b> Separate rooms as required; adequate size.....(a) <input type="checkbox"/> No direct opening to barn or living quarters.....(b) <input type="checkbox"/> Storage tanks properly vented.....(c) <input type="checkbox"/> <b>6. TOILET FACILITIES:</b> Complies with local ordinances.....(a) <input type="checkbox"/> Direct opening to processing rooms; self-closing.....(b) <input type="checkbox"/> Well-lighted and ventilated; proper facilities.....(c) <input type="checkbox"/> Sewage and other liquid wastes disposed of in sanitary manner.....(d) <input type="checkbox"/> <b>7. WATER SUPPLY:</b> Constructed and operated in accordance with Ordinance.....(a) <input type="checkbox"/> No direct or indirect connection between safe and unsafe water.....(b) <input type="checkbox"/> Condensing water and vacuum water in compliance with Ordinance requirements.....(c) <input type="checkbox"/> Complies with bacteriological Standards.....(d) <input type="checkbox"/> <b>8. HAND-WASHING FACILITIES:</b> Located and equipped as required; clean and in good repair; improper facilities not used.....(a) <input type="checkbox"/> <b>9. MILK PLANT CLEANLINESS:</b> Neat; clean; no evidence of insects or rodents; trash properly handled.....(a) <input checked="" type="checkbox"/> No unnecessary equipment.....(b) <input type="checkbox"/> <b>10. SANITARY PIPING:</b> Smooth; impervious; corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection.....(a) <input type="checkbox"/> Mechanically cleaned lines meet Ordinance specs.....(b) <input type="checkbox"/> Pasteurized products conducted in sanitary piping, except as permitted by Ordinance.....(c) <input type="checkbox"/> <b>11. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT:</b> Smooth, impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair; accessible for inspection.....(a) <input type="checkbox"/> Self-draining; strainers of approved design.....(b) <input type="checkbox"/> Approved single-service articles; not reused.....(c) <input type="checkbox"/> <b>12. CLEANING AND SANITIZING OF CONTAINERS/ EQUIPMENT:</b> Containers, utensils, and equipment effectively cleaned.....(a) <input type="checkbox"/> Mechanical cleaning requirements of Ordinance in compliance; records complete.....(b) <input type="checkbox"/> Approved sanitization process applied prior to use of product-contact surfaces.....(c) <input type="checkbox"/> Required efficiency tests in compliance.....(d) <input type="checkbox"/> Multi-use plastic containers in compliance.....(e) <input type="checkbox"/>	Aseptic system sterilized.....(f) <input type="checkbox"/> <b>13. STORAGE OF CLEANED CONTAINERS AND EQUIPMENT:</b> Stored to assure drainage and protected from contamination.....(a) <input type="checkbox"/> <b>14. STORAGE OF SINGLE-SERVICE ARTICLES:</b> Received, stored and handled in a sanitary manner; paperboard containers not reused except as permitted by the Ordinance.....(a) <input type="checkbox"/> <b>15a. 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Plainview (Dry Blending) 9/23/08

9a: Cleaning needed in dry blending areas including overhead piping, floors, and inside of dust collection system piping for bag dump area.