MILK PLANT INSPECTION REPORT

(Includes Dry Milk/Condensing Plants,

INSPECT	ING	AGENCY
FDA		

Receiving Stations, Transfer Stations, and Milk Tank Truck Cleaning Facilities)

NAME AND LOCATION OF PLANT	
Plainview Milk Products Co-op (Cream)	
130 - 2nd Street S. W	

Plainview, MN 55964

Pounds Sold Daily

Milk Other Milk Products (b) (4) Total (b) (4) Permit No. 27-556-C

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.)

Snooth; impervious; no pools; good repair, trapped drains (a)			
2. WALLS AND CELINGS: Similar devaluation of the production of groups and producted from contamination. (a) □ 1. STORAGE STRUCES: Reposed, stored and phareful as a santary market. Reposed, stored and harded as a santary market. Reposed stored and harded as a sontary market. Reposed stored and harded and harded as a sontary market. Reposed stored and harded as as neglicated and stored and stored and stored and stored and stored and stored a	1. FLOORS:	Aseptic system sterilized(f)	(2) TIME AND TEMPERATURE CONTROLS:
Smooth washale, light-colored, good repair a 1. STORAGE OF SINGLE SERVICE ARTICLES: Received, stored and handled in a situally manner; part of the property of the complex of the com	Smooth; impérvious; no pools; good repair; trapped drains(a)		Flow-diversion device complies with Ordinance
Received, stored and handed in a sanitary manner; paperboard contraines not roused except as permitted or contrained in orders.	2. WALLS AND CEILINGS:		
All outer donors efficiently protected against entry of files and ordering files and ordering files and ordering files and ordering some corresponding of the complex of th	Smooth; washable; light-colored; good repair(a)		
these and lookeries (a)	3. DOORS AND WINDOWS:		
Outer doors self-doors; careful doors open outward			
4. LIGHTING AND VENTILATION: declarate hall allow and declared so as to proclude declarate hall allow and declared so as to proclude declarate hallow and declared so as to proclude declarate hallow and declarate so and condensation; (ii) SEPANA IR ROOMS: SINCE IT SEPANA IR ROOMS: SEPANA IR RO	flies and rodents(a)		
Constructed and operated in accordance with Ordinance specifications. 7. WATER SUPPLY 8. AND-WASHING FACILITIES: 9. Configure and operated in accordance with Ordinance	Outer doors self-closing; screen doors open outward(b)	15a. PROTECTION FROM CONTAMINATION:	
Constructed and operated in accordance with Ordinance specifications. 7. WATER SUPPLY 8. AND-WASHING FACILITIES: 9. Configure and operated in accordance with Ordinance	4. LIGHTING AND VENTILATION:	Operations conducted and located so as to preclude	
# and steam used in process products in compliance with pressure systems \$ Separate records as required, adequate size Separate records as required, adequate size Separate records as required, adequate size Strongs testing properly serviced as the product in regimenator as production regimenator as production range and recording products and cleaning another sanitizing solutions.	Adequate in all rooms(a)	contamination of milk, milk products, ingredients,	
S. SEPARTE ROOMS: No direct opening to barn or living quarters** O O O O O O O O O O	vveii ventilated to preclude odors and condensation;		
Separatie rooms as required adequate size. a) Approved pesticides, safety used (c) Colling food provided (d) Colling food (d			
15. CROSS COMECTIONS:		with Ordinance(b)	
Storage tesks properly vented C No direct connections between pasteurized and raw milk or milk products and properly included and installed (b) Certification between pasteurized and raw milk or milk products and properly processing consecutions, self-dosing Overflow, spilled and leaked products or ingredients C Certification between milk or milk products and control processing consecutions, self-dosing Certification between milk or milk products and control processing consecutions and the frequit wastes disposed of in smiting C Certification between milk or milk products and control processing consecutions C Certification between milk or milk products and control processed connection between self-dosing advisors C Certification between milk or milk products and control processed and unsafe C Certification and control processed connection between self-dosing advisors C C Certification and control processed connection between self-dosing advisors C C Certification and control processed connection between self-dosing advisors C C Certification and control processed connection between self-dosing advisors C C C Certification and control processed connection between self-dosing advisors C C C C C C C			
Stroller FACILITIES:			regenerator at all times
Cameles with local ordinances. (a)			
discarded discarded discarded claim	Complies with local ordinances (a)		
Clear, well-lighted and ventillated; proper facilities Clear	et opening to processing rooms: self-closing		
Cleaning and/or sanizbing solutions cleaning	/h)		
Sewage and other liquid wastes disposed of in santary manner manner manner manner (a) 7. WATER SUPPLY: (a) (b) (b) (c) (c) (c)	Clean: well-lighted and ventilated; proper facilities (c)		
maniner (0) (1)			
7. WATER SUPPLY: Constructed and operated in accordance with Ordinance. [a] No direct or indirect connection between safe and unsafe water. [b] (2] (2] TIME AND TEMPERATURE CONTROLS: Adequate agitation throughout holding, agitator sufficiently submerged. [a] Sufficiently submerged. [a] Condensing water and vacuum water in compliance with Ordinance requirements. [b] Condensing water and vacuum water in compliance with Ordinance requirements. [b] ShaND-WASHING FACILITIES: Located and equipped as required; clean and in good repair; improper facilities not used. [a] Shutz CLEANILINES: Neat; clean, no evidence of insects or rodenst; trash properly handled. [a] No unnecessary equipment. [b] Shandary PIPIG: Smooth; impervious, corrosion-resistant, non-toxic, easily cleanable materials; good repair, accessible for inspection. [c] International provisions of grapir; accessible for inspection. [c] Reprived harmonics of provision and provisions of grapir accessible for inspection. [c] Reprived harmonics of grapir accessible for inspection. [c] Reprived harmonics of grapir accessible for inspection of containers, utensis, and equipment effectively cleaned. [c] Reprived single-service articles; not reused. [c] Reprived single-service articles; oped repair, accessible for inspection. [c] Reprived single-service articles; oped repair, accessible for inspection. [c] Reprived single-service articles; oped repair, accessible for inspection. [c] Reprived single-service articles; oped repair, accessible for inspection. [c] Reprived single-service articles; oped repair, accessible for inspection. [c] Reprived harding; strates of approved declaration of strates of approved mechanical and an analypiping, accessible for inspection. [c] Reprived harding; strates of approved declaration of strates of approved declaration of strates of approved mechanical and an analypiping accessible for inspection. [c] Reprived single-service articles; on treused. [c] Reprived single-service articles; on tre			
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water and vacuum water in compliance with Ordinance requirements	No direct or indirect connection between safe and unsafe		17. COOLING OF MILK:
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Ordinance requirements	Condensing water and vacuum water in compliance with		
Complies with bacteriological Standards	Ordinance requirements(c)		
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9. MILK PLANT CLEANLINESS: Neat; clean; no evidence of insects or rodents; trash properly handled	Located and equipped as required; clean and in good	Product held minimum pasteurization temperature	
9. MILK PLANT CLEANLINESS: Neat; clean; no evidence of insects or rodents; trash properly handled			
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Approved airspace thermometer; bulb not less than 1 inch above inspection (a) Approved airspace thermometer; bulb not less than 1 inch above product level Product sconducted in sanitary piping, except thermitted by Ordinance (b) Inlet and outlet valves and connections in compliance with Ordinance (c) Inlet and outlet valves and connections in compliance with Ordinance (a) Inlet and outlet valves and connections in compliance with Ordinance (b) Inlet and outlet valves and connections in compliance with Ordinance (c) Inlet and outlet valves and connections in compliance with Ordinance with Ordinance (b) Inlet and outlet valves and connections in compliance with Ordinance (c) Inlet and outlet valves and connections in compliance with Ordinance (c) Inlet and outlet valves and connections in compliance with Ordinance (d) Imperedictly capped/closed products properly handled (b) Imperedictly capped/closed products properly handled (c) Imperedictly capped/closed products properly handled (b) Imperedictly capped/closed products properly handled (c) Imperedictly capped/closed products properly handled (c) Imperedictly capped Imperedictly capped Imperedictly capped Imperedictly capped Imperedictly capped Imperedictly capped Imper			
inspection			equipment(b)
Mechanically cleaned lines meet Ordinance specs			Aseptic filling in compliance(c)
Ordinance	inspection(a)		***
Imperfectly capped/closed products properly handled (b)			
Caps and/or closures comply with Ordinance			
EQUIPMENT: Smooth, 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) Approved single-service articles; not reused (c) Containers, utensils, and equipment effectively cleaned (a) Holding tube complies with Ordinance requirements of Ordinance in Compliance; records complete (b) Approved sanitization process applied prior to use of product-contact surfaces plastic containers in compliance (e) Text Comply with Ordinance Specifications (a) Text Controller compliance (b) Text Containers in compliance (e) Text Comply with Ordinance Specifications (a) Text Containers in compliance (e) Text Comply with Ordinance Specifications (a) Text Containers in compliance (b) Text Containers in compliance (c) Text Containers in compliance (e) Text Comply with Ordinance Specifications (a) Text Containers			
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Approved single-service articles; not reused (C) Recorder controller complies with Ordinance requirements (b) CILCHANING AND SANITIZING OF CONTAINERS/ EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a) Holding tube complies with Ordinance requirements (c) Vehicles clean; constructed to protect milk. (a) No containing substances transported (b) CILCHANING AND RECORDING THERMOMETERS: Compliance: records complete (b) CILCHANING AND RECORDING THERMOMETERS: Compliance: records complete (c) CILCHANING AND RECORDING THERMOMETERS: Required efficiency tests in compliance (e) Comply with Ordinance Specifications (a) CILCHANING AND RECORDING THERMOMETERS: REMARKS			
12. CLEANING AND SANITIZING OF CONTAINERS/ EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a) Compliance; records complete (b) Compliance; records complete (b) Compliance; records complete (c) Comply with Ordinance (c) Comply with Ordi	Annroyed single-service articles: not reused (6)	Recorder controller complies with Ordinance	No use of tobacco in processing areas (c)
EQUIPMENT: Containers, utensils, and equipment effectively cleaned (a) Containers, utensils, and equipments of Ordinance in Compliance; records complete (b) Compliance; records complete (c) Approved sanitization process applied prior to use of product-contact surfaces (c) Technique deficiency tests in compliance (e) Comply with Ordinance Specifications (a) Comply with Ordinance Specifications (b) Comply with Ordinance requirements (c) No contaminating substances transported (b) No contaminating substances transported (b) 22. SURROUNDINGS: No contaminating substances transported (b) Contaminating substances transported (b) Contaminating substances transported (c) No contaminating substances transported (c) No contaminating substances transported (d) No contaminat		requirements	21. VEHICLES:
Containers, utensils, and equipment effectively cleaned (a) Flow promoting devices comply with Ordinance 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) INDICATING AND RECORDING THERMOMETERS: Comply with Ordinance Specifications (a) REMARKS			Vehicles clean; constructed to protect milk
Mechanical cleaning requirements of Ordinance in Compliance; records complete. Approved sanitization process applied prior to use of product-contact surfaces			
Compliance; records complete			
Approved sanitization process applied prior to use of product-contact surfaces			
product-contact surfaces	Approved sanitization process applied prior to use of	prevent adulteration with added water(a)	breeding areas(a)
Required efficiency tests in compliance	product-contact surfaces(c)	16c. ASEPTIC PROCESSING:	Tank unloading areas properly constructed(b)
Multi-use plastic containers in compliance(e) Comply with Ordinance Specifications(a) REMARKS	Required efficiency tests in compliance(d)		Approved pesticides, used properly(c)
	Multi-use plastic containers in compliance(e).	Comply with Ordinance Specifications(a)	
Accompanied by Joseph Dittrich, Rating Officer; Sarah Mellgren, Inspector; Donnie Schreiber, Plant Manager; Brian Bollard, Plant			· · · · · · · · · · · · · · · · · · ·
	Accompanied by Joseph Dittrich, Rating Off	icer; Sarah Mellgren, Inspector; Donnie Schre	iber, Plant Manager; Brian Bollard, Plant

Supervisor.

(OVER)

DATE SÄNITARIAN 9/23/2008 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.

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 [5140]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	+ hours	
9-13-08		hours
9-10-08		hours bid hours
9-5-08	hours _	+ hours
9-2-08		(b) (4) hours
9-1-08	hours .	
8-30-08		hours
8-29-08	hours	
8-28-08	(b) (4) hours	
8-16-08	hours	
8-12-08	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 that recorder-controller to temperature changes.

MILK PLANT INSPECTION REPORT

(Includes Dry Milk/Condensing Plants, Receiving Stations, Transfer Stations, and Milk Tank Truck Cleaning Facilities)

INSPEC	TING	AGENCY
FDA-	• .	

NAME AND	LOCATION	OF PLANT

Plainview, MN 55964

Plainview Milk Products Co-op (Evaporator) 130 - 2nd Street S.W.

Pounds Sold Daily

Milk Other Milk Products (b) (4) Total (b) (4) Permit No. 27-556

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.)

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

Supervisor.

(OVER)

DATE 9/23/2008

SANITARIAN 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.

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 (Homoginizer) made with rusty iron water pipe and brass valves and does not have a sanitary check valve at point of application.

(Includes Dry Milk/Condensing Plants, Receiving Stations, Transfer Stations, and

INSPECTING	AGENCY
FDA	

	Milk Tank Truck Cleaning Facilities)	•	
NAME AND LOCATION OF PLANT	Pounds Sold Daily	Milk	
Plainview Milk Products Co-op (Instantizing)		Other Milk Products (b) (4)	-
$130 - 2^{\text{nd}}$ Street S.W.		Total (b) (4)	_
Plainview, MN 55964		Permit No. <u>27-556</u>	_
			_

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

Supervisor.

(OVER)

DATE 9/23/2008 SANITARIAN

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.

Plainview (Instantizing) 9/23/08

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

MILK PLANT INSPECTION REPORT

(Includes Dry Milk/Condensing Plants, Receiving Stations, Transfer Stations, and Milk Tank Truck Cleaning Facilities)

INSPECTING	AGENCY
FDA	

NAME AND LOCATION OF PLANT

Plainview Milk Products Co-op (Dry Blending) $130 - 2^{\text{nd}}$ Street S.W.

Plainview, MN 55964

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Pounds Sold Daily Milk (b) (4) Other Milk Products Total Permit No. 27-556B

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.)

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

- 3. Facilities for the cleaning and sanitizing of milk tank trucks shall comply with the same requirements for transfer stations.

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.