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SUMMARY OF FINDINGS

Inspection of this dairy plant was conducted under MIN-DO FY 2002 work-plans. This inspection was conducted in conjunction with an IMS checkrating conducted at this firm on the Grade A portion of the operation. This firm manufactures both Grade A and non-Grade A dairy products. The Grade A product manufactured at this firm is instantized non-fat dry milk. The non-Grade A products manufactured at this firm include cream, condensed skim milk, buttermilk, butter, non-fat dry milk, buttermilk powder, and agglomerated whey protein concentrate.

Previous inspection of the firm was conducted on 3/21-22/01 and that inspection was classified as NAI.

During this inspection I was accompanied by Joe Dittrich, Minnesota Department of Agriculture (MDA).

At the onset of the inspection I displayed my credentials and issued a notice of inspection to Dallas V. Moe, General Manager. Mr. Moe is the most responsible individual at the firm on a daily basis. Mr. Don Schreiber, Plant Superintendent also joined us at the start of the inspection. Both Mr. Moe and Mr. Schreiber provided a majority of the information concerning the firm's operations. Mr. Schreiber accompanied us during the inspection.

Plainview Milk Products is a cooperative with dairy producers as members. Mr. Moe, General Manager, reports to a board of directors made up of members of the cooperative. Mr. Moe, General Manager, stated that he reports to the president of the board a Mr. Marlin Timm, R.R. #1, Box 201, Plainview, MN. According to Mr. Moe, the secretary/treasurer of the board is Lynn Jostock, R.R. #4, Box 144, Millville, MN.

Post inspection correspondence should be sent to Dallas V. Moe at the plant address.

As mentioned above, the firm manufactures one Grade A dairy product, and several non-Grade A products. The check-rating, which covered the Grade A products, revealed several violations of the Pasteurized Milk Ordinance. These violations pertained to a separate rooms processing violation and disrepair of a window screen in a processing room.

Based on these observations, the firm received a sanitation score of 95 that requires no further action under the Grade A Interstate Milk Shippers program.

In regard to the Non-Grade products manufactured at the firm, a number of observations pertaining to the cream High Temperature Short Time (HTST) pasteurization unit were observed. These included:

1. The flood level on the balance tank is above the bottom of the raw regeneration section.
2. The end loops on the west side of the holding tube are sloped downward.
3. The divert line is not sloped downward all of the way to the balance tank.
4. There is no vacuum breaker on the cream pasteurizer that is equipped with a raw milk to pasteurized milk regeneration section.

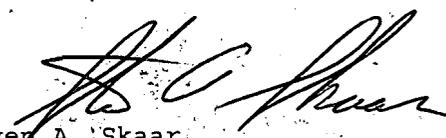
All of these observations pertain to improper installation or design of equipment on the cream HTST. These observations were listed on a FD 483 issued to the firm at the conclusion of the inspection. The FD 483 was issued to Donald F. Schreiber, Plant Superintendent, at the conclusion of the inspection. Mr. Schreiber was the most responsible individual present at the plant at the close of the inspection. When Mr. Schreiber was presented with

Plainview Milk Products Assoc.
130 2nd St. SW
Plainview, MN 55964
ID 3/26/02 SAS

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the FD 483, he asked the firm's plant engineer/maintenance individual (name not obtained) to join the closing discussion and review these observations. After the items on the FD 483 were explained to the plant engineer, we went back into the plant and pointed out our observations. The firm had attempted to correct the observation concerning the lack of a vacuum breaker but it was noted that an improper installation still existed for this observation. No other recommendations were made and the inspection was concluded.

/s/


Steven A. Skaar
Investigator/Regional Milk Specialist
Minneapolis District

HFR-CE850: SAS 4/9/02

DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT OFFICE ADDRESS AND PHONE NUMBER <i>U.S. Food & Drug Admin. 840 Hennepin Av Minneapolis, MN 55401</i>		DATE(S) OF INSPECTION <i>3/26/02</i>
NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT IS ISSUED TO: <i>Donald J. Schreiber, Plant Superintendent</i>		FEI NUMBER
FIRM NAME <i>Plainview Milk Products</i>	STREET ADDRESS <i>130 2nd St. S.W.</i>	
CITY, STATE AND ZIP CODE <i>Plainview, MN 55964</i>	TYPE OF ESTABLISHMENT INSPECTED <i>Dairy Products</i>	
DURING AN INSPECTION OF YOUR FIRM (I) (WE) OBSERVED:		

1. The following deficiencies on the cream pasteurizer:
- a. The flood level on the balance tank is above the bottom of the raw regeneration section.
 - b. The end loops on the west side of the holding tube are sloped downward.
 - c. The divert line is not sloped downward all of the way to the balance tank.
 - d. There is no vacuum breaker on the cream pasteurizer ~~unit~~ that is equipped with a raw milk to pasteurized milk regeneration section.

SEE REVERSE OF THIS PAGE	EMPLOYEE(S) SIGNATURE <i>[Signature]</i>	EMPLOYEE(S) NAME AND TITLE (Print or Type) <i>Steven A. Star / Inspector</i>	DATE ISSUED <i>3-26-02</i>
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