Distribution:
White – Office
Canary – Inspector
Pink – Milk Transportation Company
Goldenrod – Hauler/Sampler

MICHIGAN DEPARTMENT OF AGRICULTURE
FOOD & DAIRY DIVISION
DAIRY SECTION
P.O. BOX 30017
LANSING, MI 48909

☐ **INITIAL**
☐ **ROUTINE**
☐ **REINSPECTION**

HAULER/SAMPLER AND MILK TANK TRUCK INSPECTION

(In accordance with the provisions of Act 266, PA 2001 or Act 267, PA. 2001)

Hauler / Sampler ID Number.	Milk Tank Truck Permit No.	Date

Hauler/Sampler Name	Address

Owner (Name or Milk Transportation No.)	Address

Inspection Location	Receiving Plant Name or No.	Daily Pickup or Route No.

Inspector	Inspector No.

☐ **Tanker PLANT**
☐ **Bulk Hauler/ Sampler FARM**
☐ **Sampler PLANT**

REINSPECTION REQUIRED ☐

Copy Received By: Title:

Instructions for correcting items in violation are listed below. (See the reverse of this page for the details of the requirements) **All items must be corrected by the next inspection.**

NOTICE: Failure to correct items _____ by _____ may result in suspension of your license to transport milk and/or court action and/or administrative action.

You may contact the MDA with questions concerning the instructions for the correction of items listed by calling: _____. Requests for time extensions must be made to your area inspector by calling _____.

1. Sample Audit Acceptable: _____ **2. TC Temperature:** _____

ITEM NO.	

Items below identify any of the violations that may have been written on the reverse side of this inspection sheet.

MILK TANK TRUCK AND APPURTENCES

1. Construction complies with PMO regulation _____
   a. Dome lid assembly, gaskets, and vents clean and in good repair _____
   b. Pump(s), hose(s), valve(s) and connections clean and in good repair _____
   c. Hoses over 8' mechanically cleaned _____
   d. Interior of tank clean and in good repair _____
   e. Milk or milk products properly protected _____
2. Cleaned after each days use _____
   a. Sanitization records/wash tags maintained _____
   b. Wash tag attached or chart available _____
   c. Wash record current and complete _____
   d. Location/date of last cleaning _____
3. Vehicle properly identified _____
4. Previous tank inspection record available and current _____
5. Exterior condition of tank in compliance with PMO _____
6. Milk or milk products protected from contamination _____

PRODUCT TEMPERATURE

7. Temperature of product in tank 45°F or less _____
8. Product in external fluid transfer systems over 45°F discarded _____

HAULER SANITATION PROCEDURES

9. Pickup practices conducted to preclude contamination of milk contact surfaces _____
10. Hands clean and dry, no infections _____
11. Clean outer clothing, no use of tobacco _____
12. Hose port used, tank lids closed during completion of pickup _____
13. Hose properly capped between milk pickup operations, hose cap protected during milk pickup _____
14. Hose disconnected before tank rinse _____
15. Observations made for sediment/abnormalities _____
16. Sample collected at every pickup _____
17 Partial pickups not made except as provided by law _____

BULK TANK SAMPLING-MEASURING PROCEDURES

18. **Thermometer – approved type** _____
   a. Accuracy – Checked against standard thermometer every 6 months – accuracy (+)(-) division _____
   b. Date checked and checker's initials attached to case _____

19. **Sample Transfer Instrument**
   a. Clean, sanitized or sterilized and of proper construction and repair _____

20. **Sampling Instrument Container**
   a. Proper design, construction and repair for storing sample dipper in sanitizer _____
   b. Applicable test kit for checking strength of sanitizer (200 ppm chlorine or equivalent) _____
21. **Sample Containers**
   a. Clean, properly sanitized or sterilized _____
   b. Adequate supply, properly stored or handled _____
22. **Sample Storage Case.**
   a. Rigid construction, suitable design to maintain samples at 32º - 40ºF, protected from contamination _____
   b. Ample space for refrigerant, racks provided as necessary _____
23. **Sample Collection – precautions and procedures**
   a. Sampling instrument and container(s) properly carried into and aseptically handled in milk room _____
   b. Milk picked up only if valid permit is posted _____
   c. Bulk tank milk outlet valve sanitized before connecting transfer hose _____
   d. Smell milk through tank port hole _____
   e. Observe milk in a quiescent state with lid wide open and lights on when necessary _____
   f. Test thermometer sanitized (1 min. contact time) _____
   g. Non-acceptable milk rejected if off-odor, if off-color, if over 45°F, or if in unapproved container _____
   h. Dry measuring stick with single-service paper towel _____
   i. Measure milk only when quiescent _____
   j. Accurately record milk weight and temperature, and other required information on weight slip _____
   k. An accurate copy of weight slip information is provided for producer _____
   l. Do not contaminate milk during the measuring or sampling process _____
   m. Agitate milk before sampling at least 5 min. or longer as may be required by tank specifications _____
   n. Do not open bulk tank valve until milk is measured and sampled _____
   o. Temperature of milk, time, date of pickup and haulers identification recorded on each farm weight ticket _____
   p. Temperature control sample provided at first sampling location for each rack of samples _____
   q. Tank thermometer accuracy checked monthly and recorded when used as test thermometer _____
   r. Accuracy of required recording thermometers checked monthly against standardized thermometer and recorded _____
   s. Temperature control sample properly labeled with time, date, temperature, and with producer and hauler identification _____
   t. Sample containers legibly identified at collection points _____
   u. Sample dipper rinsed at least two times in the milk before transferring sample _____
   v. Dipper should extend 6-8 inches into the milk to obtain representative sample _____
   w. Do not hold sample container over the milk when transferring sample into the container _____
   x. Fill sample container no more than ¾ full _____
   y. Rinse sample dipper in tap water, replace in it's container, open milk valve and turn on tank pump _____
   z. Immediately take milk sample to the sample case _____
24. **Sample Collection – storage and transportation**
   a. Sample storage – refrigerant maintained no higher than milk level in sample containers – maintain sample temperature at 32°-40°F – do not bury tops of containers in ice-- protect against contamination _____
   b. Deliver samples to laboratory promptly _____
   c. Samples and sample data – submitted to laboratory – if by common carrier, use tamper proof shipping case with top labeled "This Side Up" _____
   d. Sample chain of custody maintained _____
   e. Sample collected at every pickup _____
   f. Labeling requirements of PMO maintained _____

Note: Entire sheet applies to hauler/sampler inspections, as applicable
Shaded areas apply to milk tank truck inspections
Items 10, 11, and 15 and 19-24 apply to receiving samplers and farm samplers, as applicable.