



MICHIGAN DEPARTMENT OF AGRICULTURE AND RURAL DEVELOPMENT
FOOD & DAIRY DIVISION
P.O. BOX 30017 LANSING, MI 48909
800-292-3939

HAULER/SAMPLER INSPECTION

(In accordance with Act 266, PA 2001, or Act 267, PA 2001)

Hauler/Sampler ID No.		Milk Tank Truck Permit No.		Inspection Date		Initial Routine Re Inspection
Hauler/Sampler Name		Owner (Name or Milk Transportation No.)				
Inspector Name		Inspector Phone No.		Inspection Location		Sampler PLANT Bulk Hauler/Sampler In-Line Sampler
Written Exam Date: Score:		Demonstration Bulk Inline		Sample Audit Acceptable YES NO		
<p><i>An evaluation of your sampling procedures showed violations existing in the items checked below. You are further notified that this evaluation report serves as notification of the intent to suspend your permit if the violations are not in compliance at the time of the next inspection. (Refer to Sections 4 and 5 of the Grade "A" Pasteurized Milk Ordinance.)</i></p> <p>Descriptions of the items in violation are listed below. All items must be corrected prior to the next inspection.</p>						
HAULER SANITATION PROCEDURES						
1. Pickup practices conducted to preclude contamination of milk contact surfaces				e. Test thermometer sanitized (1 min. contact time)		
2. Hands clean and dry, no infections				*f. Non-acceptable milk rejected		
3. Clean outer clothing, no use of tobacco				g. Dry measuring stick with single-service paper towel		
4. Hose port used, tank lids closed during completion of pickup				h. Measure milk only when quiescent		
5. Hose properly capped between milk pickup operations, hose cap protected during milk pickup				i. Do not contaminate milk during the measuring process		
*6. Hose disconnected before tank rinsed				*j. Agitate milk before sampling at least 5 min. or longer as may be required by tank specifications		
7. Observations made for sediment/abnormalities				*k. Do not open bulk tank valve until milk is measured and sampled		
8. Sample collected from each producer's bulk tank picked up				l. Temperature of milk, time, date of pickup and bulk milk hauler/sampler name and license or permit no. recorded on each farm weight ticket		
				m. Tank thermometer accuracy		
BULK TANK SAMPLING PROCEDURES						
9. Thermometer- Approved Type				1. Tank thermometer accuracy checked monthly and recorded when used as test thermometer		
a. Accuracy- Checked against standard thermometer every 6 months- accuracy (+) (-) 1 division				2. Accuracy of required recording thermometer checked monthly against standardized thermometer and recorded		
b. Date checked and checker's initial attached to case				n. Temperature control sample provided at first sampling location for each rack of samples		
10. Sample Transfer Instrument				o. Temperature control sample properly labeled with time, date, temperature, producer ID and bulk milk hauler/sampler identification		
a. Clean, sanitized or sterilized and of proper construction and repair				p. Sample containers legibly identified at collection points		
b. Sterile needle for aseptically dispensing a milk sample from the bulk tank sample septum into a sample container (i.e., vial)				q. Sample dipper rinsed at least two times in the milk before transferring sample		
c. Or an approved in-line sampler				r. Dipper should be extended 6-8 inches into the milk to obtain a representative sample		
d. Or an approved aseptic sampler				s. Sample cock properly sanitized and flushed prior to sampling		
e. Or a sanitized sampling cock				t. Septum surface properly sanitized and single service sterile needle used		
11. Sampling Instrument Container				u. Do not hold sample container over the milk when transferring sample into the container		
a. Proper design, construction and repair for storing sample dipper in sanitizer				v. Fill sample container no more than 3/4 full		
b. Applicable test kit for checking strength of sanitizer (200 ppm chlorine or equivalent)				w. Rinse sample dipper in safe tap water, return to storage container, open tank valve, start milk sample in the sample case		
12. Sample Containers				x. Immediately place milk sample in the sample case		
a. Clean, properly sanitized or sterilized				15. Sample Collection – Storage and Transportation		
b. Adequate supply, properly stored or handled				*a. Sample storage – refrigerant maintained no higher than milk level in sample containers – maintain sample temperature – 0°C – 4.4°C (32°-40°F), do not bury tops of containers in ice, protect against contamination		
13. Sample Storage Case				b. Deliver samples to laboratory promptly		
a. Rigid construction, suitable design to maintain samples at 0°C – 4.4°C (32°F-40°F), protected from contamination				c. Samples and sample data – submitted to laboratory – if by common carrier, use tamper proof shipping case with top labeled "This Side Up"		
b. Ample space for refrigerant, racks provided as necessary				* If these items (indicated by *) are debited it will result in an automatic re-inspection.		
<p>14. Sample Collection - Precautions and Procedures</p> <p>a. Sampling instrument and container(s) properly carried into and aseptically handled in milkhouse</p> <p>b. Bulk tank milk outlet valve sanitized before connecting transfer hose</p> <p>c. Smell milk through tank port hole</p> <p>d. Observe milk in a quiescent state with lid wide open and lights on when necessary</p>						
<p>Remarks (If additional space is required, please place information on the back of this form or on a separate page.)</p>						
<p>WARNING: Failure to correct items listed above may result in suspension of your permit to sample/transport milk; which may result in re-inspection fees, administrative fines and/or regulatory action. You may contact MDARD with questions concerning the instructions for the correction of items listed above. Requests for time extensions must be made to your area inspector.</p>						
ADMINISTRATIVE FINE				RE INSPECTION FEE		
<p>WARNING OF ADMINISTRATIVE FINE AND/OR REINSPECTION FEE: If either of the above boxes are marked, you are hereby notified that failure to correct the above items may result in an administrative fine and/or reinspection fee in accordance with the Grade A Milk Law Act 266, PA 2001, or the Manufacturing Milk Law, Act 267, PA 2001. Additional Documentation may be attached.</p>						
Re Inspection Required YES NO				Report Provided To:		
Re Inspection on or after:						