Inspection of your farm showed violations existing in the items identified with an "X" below. You are further notified that this inspection sheet serves as notification of the intent to suspend your permit if the violations noted are not in compliance by ________________________________.

If you wish to appeal this report you may do so in writing within thirty (30) days of this report, requesting a hearing to the Iowa Department of Agriculture, Dairy Products Control Bureau, Wallace Bldg., Des Moines, IA 50319.
## Milking Barn, Stable, or Parlor

1. **Abnormal Milk:**
   - Cows secreting abnormal milk milked last or in separate equipment. (a)
   - Abnormal milk properly handled/disposed of. (b)
   - Proper care of milk handling equipment. (c)

   **Milkhouse or Room**

2. **Construction:**
   - Floors, gutters, and feed troughs of concrete or equally impervious materials; in good repair. (a)
   - Walls and ceilings smooth, painted or finished adequately; in good repair; ceiling dust-tight. (b)
   - Separate stalls or pens for horses, calves, and bulls; no overcrowding. (c)

3. **Cleanliness:**
   - Clean and free of litter. (a)
   - No swine. (b)
   - Cowyard clean; cattle housing areas & manure packs graded to drain; no pooled water or wastes. (a)
   - No swine or fowl. (b)
   - Clean and free of litter. (a)

4. **Cowyard:**
   - Graded to drain; no pooled water or wastes. (a)
   - Cowyard clean; cattle housing areas & manure packs graded to drain; no pooled water or wastes. (a)
   - No swine. (b)
   - Manure stored inaccessible to cows. (b)

5. **Construction and Facilities:**
   - Smooth; concrete or other impervious material in good repair. (a)
   - Graded to drain. (b)
   - Drains trapped, if connected to sanitary system. (c)
   - Approved material and finish. (a)
   - Good repair (windows, doors and hoseport included). (b)

6. **Lighting and Ventilation:**
   - Adequate natural and/or artificial light; properly distributed. (a)
   - Adequate ventilation. (b)
   - Doors/windows closed during dusty weather. (c)
   - Vents and lighting fixtures properly installed. (d)

7. **Miscellaneous Requirements:**
   - Milkhouse operations only; sufficient size. (a)
   - No direct opening into living quarters or barn, except as permitted by Ordinance. (b)
   - Liquid wastes properly disposed of. (c)
   - Proper hoseport where required. (d)
   - Acceptable surface under hoseport. (e)
   - Suitable shelter for transport truck as required. (f)

## (Cleaning Facilities)

8. **Cleaning:**
   - Adequate natural and/or artificial light; well distributed. (a)
   - No overcrowding. (b)
   - Walls and ceilings smooth, painted or finished adequately. (c)
   - Floors, walls, windows, tables and similar non-product-contact surfaces clean. (a)
   - No trash, unnecessary articles, animals or fowl. (b)
   - Adequate ventilation. (c)
   - Adequate natural and/or artificial light; properly maintained. (d)

9. **Sanitary:**
   - Sanitation. (a)
   - Flanks, bellies, udders and tails of cows clean at time of milking; clipped when required. (c)
   - Teats cleaned, treated with sanitizing solution (if required) and dried, prior to milking. (d)
   - No wet hand milking. (e)
   - Tools and utensils properly handled/disposed of. (f)

10. **Transfer/Protection of Milk:**
    - Milk cooled to 45°F. or less within 2 hours after milking. (a)
    - Proper hand-washing facilities. (b)
    - Milkhouse free of insects and rodents. (c)
    - Equipment and utensils not exposed to pesticide contamination. (f)
    - Feed storage not attraction for birds, rodents or insects. (g)

11. **Sanitation:**
    - All multi-use containers and equipment properly maintained. (a)
    - Clean outer garments worn. (b)
    - Hands washed clean and dried before milking. (c)
    - Clean outer garments worn. (d)

12. **Cooling:**
    - Milk cooled to 45°F. or less within 2 hours after milking, except as permitted by Ordinance. (a)
    - Recirculated cooling water from safe source and properly protected; complies with bacteriological standards. (b)
    - An acceptable recording device shall be installed and maintained when required. (c)

13. **Drug and Chemical Control:**
    - Drugs properly labeled (name and address) and stored. (a)
    - Drugs properly labeled (directions for use, cautionary statements, active ingredient). (b)
    - Drugs properly used and stored to prevent contamination of milk. (c)
    - No evidence of human wastes about premises. (d)

14. **Personnel:**
    - Clean outer garments worn. (a)
    - Hands washed clean and dried before milking. (b)
    - Equipment and utensils not exposed to pesticide contamination. (f)

15. **Sanitary:**
    - Sanitation. (a)
    - Flanks, bellies, udders and tails of cows clean at time of milking; clipped when required. (c)
    - Teats cleaned, treated with sanitizing solution (if required) and dried, prior to milking. (d)
    - No wet hand milking. (e)
    - Tools and utensils properly handled/disposed of. (f)

## Date:

**Sanitarian:**

**WHITE-Form PINK-Office YELLOW-Field BLUE-Inspector**