

# Canadian Quality Milk On-Farm Food Safety Program

Implementing the Canadian Quality Milk Program  
Producer Self-Evaluation Questionnaire  
Mandatory Records

## Workbook



Agriculture and  
Agri-Food Canada

Agriculture et  
Agroalimentaire Canada

Canada

Dairy Farmers  
of Canada



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# A. INTRODUCTION

Today's customers of your milk, whether they be processors, retailers, exporters or consumers, want assurance that the food they receive is safe, wholesome and produced responsibly. In the past, food safety inspections and testing were sufficient to maintain customer trust; however, today buyers want further proof that the food they are buying meets clearly-defined food safety standards.

The **Canadian Quality Milk Program (CQM)** is an on-farm HACCP-based food safety program developed by Dairy Farmers of Canada. An Advisory Committee of Dairy Farmers of Canada oversees the overall program and a Technical Committee maintains the Reference Manual and Workbook. The CQM program is designed to maintain milk and meat safety on dairy farms through improved management practices, increased communication and effective record keeping.

Although HACCP was originally developed for use in food processing plants, the food industry is now applying the HACCP principles to each stage of the producer-to-consumer food chain. The CQM program is the producer component of the industry's commitment to food safety for its domestic and international consumers.

Producers who have implemented the program on their operations have found it to be an excellent risk prevention program, an effective management tool, and a useful training tool that increases staff's awareness of and responsibility towards the production of safe milk and meat.

## The HACCP Approach

The HACCP (Hazard Analysis Critical Control Point) approach identifies potential problems or hazards in an operation and then develops steps that can be taken to eliminate or minimize those hazards. Prevention and documentation (e.g. records, standard operating procedures and corrective action plans) are essential to the program. Also, if anything goes wrong, corrective actions must be taken to remedy the problem and the whole program evaluated to make sure the situation is not repeated. To maintain a HACCP-based program you have to:

- Say what you do.
- Do what you say.
- Prove it.
- Improve it, wherever necessary.

## Workbook

This Workbook is designed to assist you in creating your own unique farm plan and it outlines the minimum mandatory tasks that you must do to satisfy the program's requirements. In this workbook, Chapter B is a self-evaluation questionnaire with yes/no questions and some short answer questions. The self-evaluation questionnaire is designed for you to work through on your own to assess your current practices and determine which CQM program requirements you need to do. The questionnaire covers Best Management Practices, Critical Control Points and records (records, standard operating procedures, corrective action plans, and deviations) that address the key issues surrounding the production of safe milk and meat.

Chapter C provides the minimum mandatory records, standard operating procedures and corrective action plans that you are required to develop and maintain for the program. **You may use these or your own versions**; provided all the same key points are recorded.

## Reference Manual

The Reference Manual provides more detailed information on the Best Management Practices, Critical Control Points and various milk and meat safety and quality issues that are commonly found on a dairy farm. The Reference Manual also contains troubleshooting guides. The manual is designed to be a useful tool for you as you develop your farm plans and train your staff.

## Requirements

The CQM program outlines a number of requirements related to the safety of food produced on dairy farms that must be met for registration under the program. To be registered, the farm or producer must meet the following criteria:

- Be licensed to ship milk by the provincial regulatory authority.
- Meet the minimum standards set out in the Dairy Regulations of your province, as well as any pertinent Federal regulations (e.g. feed regulations) related to milk and meat safety.
- Monitor the Critical Control Points through the use of permanent records.
- Implement the mandatory Best Management Practices.
- Maintain record keeping requirements identified in this Workbook.

Requirements are evaluated by a validator as:

- Compliant.
- Noncompliant:
  - Major or minor non-compliance.
  - Demerits - from 0 to 5 demerits for each demerit requirement. Zero demerits means that you comply with the requirement, while 1 to 5 demerits reflect the severity of noncompliance.

You must correct all major or minor problems within a specified time-frame; however, you can be registered with some demerits. The demerits allow producers to have some flexibility. The Workbook questions that are scored on a demerits system are identified in Section B.

**Shaded areas within both the Workbook and the Reference Manual identify areas that are mandatory to the CQM program.**

**Unshaded areas within both the Workbook and the Reference Manual identify areas that are recommended to reduce food safety risks.** Please review the recommendations and choose to follow those that are applicable to your operation.

## BEST MANAGEMENT PRACTICES

Best Management Practices (BMPs) are recommended and proven management procedures that help prevent on-farm food safety problems from occurring and BMPs are the foundation of any HACCP program. The CQM program has grouped Best Management Practices into eight sections:

- BMP1. Dairy Facilities, Pesticides and Nutrient Management
- BMP2. Feed
- BMP3. Animal Health and Biosecurity
- BMP4. Medicines and Chemicals Used on Livestock
- BMP5. Milking Management
- BMP6. Facility and Equipment Sanitation
- BMP7. Use of Water for Cleaning Milk Contact Surfaces
- BMP8. Staff Training and Communication

## CRITICAL CONTROL POINTS

A Critical Control Point (CCP) is a point, step or procedure at which control can be applied and a food safety hazard can be prevented, eliminated or reduced to an acceptable level. Neglect or error in observing these points or practices could lead to **irreversible** problems with the end food product. The CQM program requires dairy producers to monitor the Critical Control Points:

- CCP1. Milking Treated Animals
- CCP2. Cooling and Storage of Milk
- CCP3. Shipping Animals

**Table: Critical Control Points, Hazards and Critical Limits**

CCP #	Hazard	Critical Limit
<b>CCP1:</b> Milking Treated Animals	Chemical: <i>Pharmaceuticals</i>	Negative by a recognized test by the provincial regulatory authority
<b>CCP2:</b> Cooling and Storage of Milk	Biological: <i>Pathogenic bacteria</i>	1 <sup>st</sup> milking: greater than 0°C and less than or equal to 4°C within two hours after milking Subsequent milkings: temperature never above 10°C, and greater than 0°C and less than or equal to 4°C within one hour after milking
<b>CCP3:</b> Shipping Animals	Chemical: <i>Pharmaceuticals, pesticides, biological products</i>	Negative by a recognized test by the federal or a provincial regulatory authority or information is communicated to the next buyer
	Physical: <i>Broken needles</i>	Zero tolerance or information is communicated to the next buyer

## RECORDS

Producers must monitor and control the CCPs through records. Producers who are new to the program must complete three months of records before they can apply for registration; however, once registered, **producers must keep records for a minimum of one rolling year**. Records must be complete and must also be easily accessible to staff at all times, including electronic records.

## Routine Records

The routine records are permanent, written records where data is collected for easy recall and evaluation. The records the CQM program requires producers to keep are:

- Veterinary prescriptions for drugs used extra-label.
- List of medicines and chemicals used on livestock.
- Livestock treatment record.
- Broken needles.
- Bulk tank temperature log or computerized encrypted data.
- Milking equipment sanitation record.
- Cleaning and sanitizing chart.
- Annual wash system evaluation.
- Water record.

## Standard Operating Procedures

Standard Operating Procedures (SOPs) are written step-by-step instructions describing how you want a particular task done (e.g. milking), and they are often used for CCPs. Establishing SOPs helps everyone on your farm apply BMPs in a consistent manner. Consistency with a repetitive task, such as milking, is necessary to produce safe milk and to produce it efficiently. Furthermore, if something goes wrong, the SOP can be re-evaluated to determine if it can be improved to prevent the problem from re-occurring.

The CQM program requires dairy producers to develop the following Standard Operating Procedures:

- Pre-milking.
- Milking.
- Milking cattle with abnormal or treated milk.
- Post milking cleaning.
- Treating cattle.
- Shipping cattle.
- Feeding medicated feed.

## Corrective Action Plans

Corrective Action Plans outline the steps family and staff should take to correct a problem if a problem occurs at a CCP and some BMPs (BMPs 4, 6 and 7). The CQM program requires producers to write Correction Action Plans for some specific scenarios. Corrective Action Plans should contain detailed instructions and contact numbers.

## Deviations and Corrective Actions

If a problem or deviation occurs at a CCP or some BMPs (BMPs 4, 6 and 7), the CQM program requires corrective actions to be carried out to correct the problem. The program also requires that each deviation and chosen corrective action be documented. Many of the sample records in the Workbook have a place for deviations and corrective actions to be recorded and a separate sheet is provided as well.

## Verification

You must have your plans and records for the CCPs checked or verified to ensure that they have been put into place and are being followed on the farm. Validators do verification for the CQM program.

## Implementing the CQM Program

To implement the CQM program, you have to follow the mandatory BMPs, monitor the CCPs and keep the required records. All records, SOPs and corrective action plans must be accessible to everyone working on your farm. You also must train your employees to ensure that they understand the program requirements and to ensure that they implement it consistently. Once you have implemented the program, an on-farm validator will assess your program by conducting a validation (i.e. audit) of your records, Best Management Practices and Critical Control Points. The validator then will make a recommendation to the provincial organization as to whether or not you adequately meet the program's requirements. You may be required to implement corrective actions before you can be registered. Once you are registered, you will undergo regular validations to ensure you are continuing to meet the program's requirements.

Your records must be maintained continuously and your Standard Operating Procedures and corrective action plans must be regularly up-dated, as procedures change on your farm. At least one person on the farm (Farm CQM Contact) must be dedicated to be responsible for ensuring that the CQM program is maintained and up-dated.

The Canadian Quality Milk program is designed to prevent and reduce food safety hazards and risks. Producers implement Best Management Practices and monitor Critical Control Points to provide safe milk and meat to consumers.

## Producer Commitment

As part of the CQM program, you, or your authorized CQM farm contact, will be required to sign a declaration stating your commitment to produce safe milk and meat and to continue to maintain the CQM requirements. The declaration will ask you to declare that you understand the information listed in it and declare that you follow it. The declaration will contain information similar to:

- **ALL** of the mandatory requirements defined in the CQM Reference Manual have been addressed.
- For an initial validation, a minimum of 3 months of records are available.
- Registration may be withdrawn for cause by DFC or the Provincial Delivery Agent.
- The authorized farm contact may voluntarily terminate Registration without cause.
- The Farm's Registration status will not be made publicly available by DFC without authorization from the farm.
- The CQM Reference Manual will be revised and re-issued regularly.
- Registration carries the responsibility for the authorized farm contact to:
  1. Maintain the on-farm food safety system compliant with the CQM Reference Manual.
  2. Accept regular validations and submit self-declarations and respond to the findings.
  3. Inform the Provincial Delivery Agent of ownership or management changes on the farm.
  4. Respect the restrictions related to the use and control of the CQM certificate.

# B. PRODUCER SELF-EVALUATION QUESTIONNAIRE

## BMP 1 Dairy Facilities, Pesticides and Nutrient Management

Proper care of facilities, storage of chemicals, use of pesticides and nutrient management are important to the production of safe milk and meat.

Reference Manual Chapter 1		Yes	No	N/A	Reference and Comments
<b>Regulatory Requirements</b>					
1.	<b>Licensed dairy farm:</b> Is your farm currently licensed to ship milk by the provincial regulatory authority?				Reference Manual (RM), Section 1.1
<b>Pesticides and Chemicals</b>					
2.	Do you <b>only</b> use pesticides registered for use in the: (Demerits)				RM, Section 1.2.1
	• Milk house?				
	• Barn?				
	• Fields?				
3.	Do you use registered pesticides according to the label and follow pre-harvest intervals to harvest or grazing? (Demerits)				RM, Section 1.2.1
4.	Do you store pesticides, treated seed and fertilizer in a safe and secure manner and according to provincial dairy regulations? ( <i>concerned with both cow &amp; milk exposure</i> ) (Demerits)				RM, Section 1.2.2
5.	Is any hose connected to the milk house or barn water system used for filling pesticide sprayers or containers? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, do you have an anti-backflow device? (Demerits)				RM, Section 1.2.2
<b>Nutrient Management</b>					
6.	Do your animal husbandry, manure and waste management systems ensure the cleanliness of lactating cattle's udders? (Demerits)				RM, Section 1.3.1.1
7.	Do you restrict cattle access to manure storage or manure run-off? (Demerits)				RM, Sections 1.3.1.2, 1.3.2
8.	At the time of milk pick-up, is the lane-way and loading area free of manure contamination? (Demerits)				RM, Section 1.3.1.3
9.	<b>Do you use sewage sludge?</b> <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, does your farm have the necessary approval/permits required to use sewage sludge? (Demerits)				RM, Section 1.3.3
<b>Treated Wood in Cattle Environments</b>					
10.	Do you prevent exposure of cattle and cattle feed to treated lumber and bedding made from treated materials?				RM, Section 1.4

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<i>Reference Manual Chapter 1</i>		Yes	No	N/A	Reference and Comments
<b>Purchased Inputs</b>					
11.	Do you ensure that all of your purchased inputs do not pose a risk to milk or meat (e.g. properly labeled, intact, unopened containers, HACCP-certified vendor)? Inputs include items such as fertilizers, animal treatments, pesticides, sewage sludge, bedding and milking chemicals.				RM, Section 1.5
<b>Pest Control</b>					
12.	Do you have a pest control program to prevent contamination of feeds and premises by vermin, pets and wildlife?				RM, Section 1.6

## BMP 2 Feed

A herd's health and productivity, along with the quality and safety of their milk and meat, depend on the quality and management of the feeds they are fed.

<i>Reference Manual Chapter 2</i>		Yes	No	N/A	Reference and Comments
<b>Medicated Feed</b>					
13.	<b>Do you use medicated feed?</b> <input type="checkbox"/> Yes <input type="checkbox"/> No If yes: have you established and implemented a Standard Operating Procedure for feeding medicated feeds? (Record 7) (Demerits)				RM, Section 2.1
14.	Do you receive medicated feeds with milk or meat withdrawals or that are prohibited for use in lactating cattle? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, are feed bins and storage containers clearly marked for those who deliver the feed and for those that use it? (Demerits)				RM, Section 2.1
<b>Feeds and Feeding</b>					
15.	Do you have pet foods on your farm or feeds that are labeled not for use for ruminants (i.e. clearly labeled with the warning: Feeding this product to cattle, sheep, deer or other ruminants is illegal and is subject to fines or other punishment under the Health of Animals Act)? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, do you store and handle those feeds to avoid feeding those feeds to cattle or cross-contaminating feeds for cattle?				RM, Section 2.2
16.	Do your feed manufacturer and/or feed supplier(s) have a recognized HACCP plan in place?				RM, Section 2.2
17.	Do your feed facilities and feeding methods minimize the potential for cross-contamination (e.g. manure, medicated feeds)?				RM, Section 2.2

## BMP 3 Animal Health and Biosecurity

Maintaining good animal health is essential to producing high quality milk and meat.

<i>Reference Manual Chapter 3</i>		Yes	No	N/A	Reference and Comments
<b>Animal Identification</b>					
18.	Do you identify all cattle according to the National Livestock Identification for Dairy (NLID) program or according to Agri-Tracabilité Québec (ATQ)?				RM, Section 3.1
19.	Do you identify all cattle to allow for the maintenance of treatment records? (e.g. ear tags)				RM, Section 3.1
<b>Health Management</b>					
20.	Do you have measures in place to prevent the introduction of infectious disease or diseased animals to the existing herd?				RM, Section 3.2
21.	Have you developed a plan for the prevention and prevention of the spread of common diseases including environmental and contagious mastitis in consultation with the herd veterinarian?				RM, Section 3.2
22.	Do you determine if any animals you purchase contain chemical residues (e.g. antibiotics, inhibitors) or broken needles?				RM, Section 3.2.2.1

## BMP 4 Medicines and Chemicals Used on Livestock

Access to a range of livestock medicines and vaccines helps Canadian dairy producers maintain the health and productivity of dairy cattle. All dairy producers produce beef as well as milk and access to livestock medicines carries with it a responsibility to ensure the products are stored and used so that the health and safety of treated animals and the safety of milk and meat are assured.

<i>Reference Manual Chapters 3, 4</i>		Yes	No	N/A	Reference and Comments
<b>Storage and Handling</b>					
23.	Do you maintain a list of all medicines and chemicals that you use on livestock? (Record 9)				RM, Section 4.2.1
24.	Do you store medicines, chemicals used on livestock, syringes and needles in a clean and sanitary manner, in a dedicated place, according to label directions?				RM, Sections 4.2.1, 4.2.2
25.	Do you store and handle medicines and chemicals used on livestock in a manner that will not contaminate:				RM, Sections 4.2.1, 4.2.2
	• Milk?				
	• Meat?				
	• Feeds?				
26.	Do you store livestock medicines and chemicals for non-lactating and lactating dairy cattle, and products not intended for dairy cattle in separate areas or cupboards?				RM, Section 4.2.1

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<i>Reference Manual Chapters 3, 4</i>		Yes	No	N/A	Reference and Comments
<b>Treatment Choice</b>					
27.	Do you use <b>only</b> livestock medicines (including medicated foot-baths):				RM, Sections 4.3.1, 4.3.2
	• Approved in Canada for use in dairy cattle?				
	• According to the label?				
	• According to written veterinary prescriptions, which must be available for every treatment administered not according to the label and for every veterinary drug used that is not approved for use in Canada? (Record 8)				
<b>Administration</b>					
28.	Do you check for and record the identity of any animal and treatment site whose treatment resulted in an irretrievable broken needle? (Record 11)				RM, Section 4.4.1
<b>Identification of Treated Cattle</b>					
29.	Do you mark all treated cattle in the milking herd that have milk withdrawals (e.g. leg bands)? <i>Specify type:</i> _____				RM, Section 4.5
<b>Records</b>					
30.	Do you maintain a permanent written record of all medicines and chemicals used on livestock that have a milk or meat withdrawal? (Record 10)				RM, Section 4.6.1
31.	Have you established and implemented a Standard Operating Procedure for treating cattle? (Record 5)				RM, Section 4.6.2
32.	Do you keep a record of problems that have occurred following any treatments administered to animals and the corrective actions taken? (Record 17)				RM, Section 4.6.3
33.	When administering medication by injection, do you use the subcutaneous route if the label permits it?				
34.	When administering medications by injection in the muscle, do you give it in the neck muscles rather than the rump muscles?				

## BMP 5 Milking Management

Good milking management is critical in the production of safe and quality milk. During the milking process, bacteria and residues from the environment can be transferred into the milk. Furthermore, the udder health and, hence, quality and safety of milk of uninfected animals are at risk if proper control measures are not taken to prevent the spread of contagious mastitis.

<i>Reference Manual Chapter 5</i>		Yes	No	N/A	Reference and Comments
35.	Have you established and implemented a Standard Operating Procedure for pre-milking? (Record 1) (Demerits)				RM, Section 5.1
36.	Have you established and implemented a Standard Operating Procedure for milking? (Record 2) (Demerits)				RM, Section 5.2.1

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<i>Reference Manual Chapter 5</i>		Yes	No	N/A	Reference and Comments
37.	Do you ensure that all teats are thoroughly cleaned, sanitized and dried (e.g. manure and teat dips removed) before milking, using approved products? (Demerits)				RM, Section 5.2.1
38.	Have you established and implemented a Standard Operating Procedure to minimize the risk of shipping abnormal milk? (Record 3) (Demerits)				RM, Section 5.2.2

### CCP 1 Milking Treated Animals

The process of milking is the last control point where a producer can prevent chemical residues from treated animals' milk entering the human food chain.

<i>Reference Manual Chapters 4, 5</i>		Yes	No	N/A	Reference and Comments
39.	Have you established and implemented a Standard Operating Procedure to minimize the risk of shipping milk from treated cattle? (Record 3)				RM, Section 5.2.3
40.	Do you always follow the recommended <b>milk</b> withdrawal times for:				RM, Section 5.2.3
	• Medicated feeds?				
	• Livestock pesticides?				
	• Livestock medicines (including ensuring that when an animal calves or aborts that the withdrawal time for any dry cow treatment she may have been given has been followed)?				
41.	Do you test milk from new animals for inhibitors before shipping their milk, not ship the milk unless the results are negative and record the results? (Record 10) <b>Or</b> do you have a letter of guarantee from the previous owner?				RM, Section 5.2.3
42.	Do you keep a record of any problems that have occurred regarding milk residues and the corrective actions taken? (Record 17)				RM, Section 5.2.3

### CCP 2 Cooling and Storage of Milk

Milk must be cooled quickly and stored at a temperature greater than 0°C and less than or equal to 4°C to ensure that bacteria do not multiply. Monitoring the bulk tank temperature can ensure that milk is stored safely.

<i>Reference Manual Chapter 6</i>		Yes	No	N/A	Reference and Comments
43.	Is the bulk tank temperature recorded and checked after every milking? (Record 12)				RM, Section 6.1
44.	Do you keep a record of any problems that have occurred regarding cooling and storage of milk and the corrective actions taken? (Record 12)				RM, Section 6.1
45.	Do you have a yearly cooling system evaluation done by an industry professional?				RM, Section 6.2

## BMP 6 Facility and Equipment Sanitation

Good sanitation helps reduce disease, the need for antibacterial agents and the risk of contamination from chemicals, and livestock medications. The milk house is the final on-farm site for safety and quality control, and must be used exclusively for cooling and storing milk and for cleaning, sanitizing and storing materials and equipment used in the production and handling of milk.

<i>Reference Manual Chapter 7</i>		Yes	No	N/A	Reference and Comments
<b>Equipment Sanitation</b>					
46.	Do you use approved cleaning products according to the accessible milk house cleaning and sanitizing chart? (Record 14)				RM, Section 7.1.1
47.	Do you regularly inspect and record the cleanliness of milking equipment (e.g. receiver jar and bulk milk tank) (minimum acceptable frequency is monthly, weekly is recommended)? (Record 13)				RM, Section 7.1.2
48.	Do you check and record the temperature of the pre-rinse water (at least weekly) or wash water (at least monthly)? (Record 13)				RM, Section 7.1.2
49.	Do you keep a record of any problems that have occurred regarding equipment sanitation and pre-rinse/wash water temperature and the corrective actions taken? (Record 13)				RM, Section 7.1.3
50.	Have you established and implemented a Standard Operating Procedure for post-milking system cleaning? (Record 4)				RM, Section 7.1.4
51.	Do you have your wash system evaluated annually by an industry professional and have the deficiencies been corrected? (Record 14b)				RM, Section 7.1.5
<b>Milk House</b>					
52.	Is the milk house used exclusively for cooling and storing milk and for cleaning, sanitizing, and storing materials and equipment used in the production and handling of milk?				RM, Section 7.2
53.	Are cleaning chemicals stored in a location and manner that will not contaminate milk?				RM, Section 7.2
54.	Are the milk house and external surfaces of the milking and milk storage equipment kept clean?				RM, Section 7.2
55.	Do you have a functioning safety switch or fail-safe system in place to avoid accidental entry of wash water into the tank?				RM, Section 7.2
56.	Have you removed all mercury thermometers and vacuum columns from the milk house?				RM, Section 7.2
57.	Do all lights near the bulk tank opening have a protective covering or do the bulbs have a protective safety coating?				RM, Section 7.2
58.	Do you have a yearly milking equipment evaluation done by an industry professional?				RM, Section 7.3

### BMP 7 Use of Water for Cleaning Milk Contact Surfaces

Dairy farms require large volumes of water for cleaning milking equipment and the milk house. If the water used for cleaning is contaminated, milk safety could be compromised.

<i>Reference Manual Chapter 7</i>		Yes	No	N/A	Reference and Comments
59.	<b>Do you:</b>				
	<ul style="list-style-type: none"> <li>Annually test the water used for milking equipment sanitation for the microbiological parameters determined by the provincial authority?</li> </ul>				RM, Section 7.4.2
	<ul style="list-style-type: none"> <li>Ensure the water meets the microbiological parameters?</li> </ul>				RM, Sections 7.4.2, 7.4.3
	<ul style="list-style-type: none"> <li>Keep or record the water test results? (Record 15)</li> </ul>				RM, Section 7.4.2
60.	Do you keep a record of any problems that have occurred regarding water quality and the corrective actions taken? (Record 15)				RM, Section 7.4.4

### CCP 3 Shipping Animals

Shipping animals is the last control point where a producer can prevent animals carrying chemical residues and/or physical hazards (e.g. broken needles) from entering the human food chain. In order to ensure safe meat, animals containing chemical residues must not be shipped for human consumption. Instances where needles have been broken during livestock medicine administration and remain in the animals' muscles must be recorded. The animals' identification and information regarding the site of the broken needle should be passed on to the next buyer.

<i>Reference Manual Chapter 8</i>		Yes	No	N/A	Reference and Comments
61.	Do you always follow the recommended <b>meat</b> withdrawal times for:				RM, Section 8.1
	<ul style="list-style-type: none"> <li>Livestock medicines?</li> </ul>				
	<ul style="list-style-type: none"> <li>Livestock pesticides?</li> </ul>				
	<ul style="list-style-type: none"> <li>Medicated feeds?</li> </ul>				
62.	Do you have a Standard Operating Procedure in place to minimize the risk of shipping treated animals and animals carrying physical hazards (e.g. broken needles)? (Record 6)				RM, Section 8.1
63.	Do you keep a record of any problems that have occurred regarding shipping animals and the corrective actions taken? (Record 17)				RM, Section 8.1

**BMP 8 Staff Training & Communication**

Good communication and regular updates are essential for staff and family members to ensure the safety and wholesomeness of food produced on dairy farms. Identifying each person's responsibilities clarifies a person's tasks and increases awareness of who is responsible when the person normally doing a job is not available.

<i>Reference Manual Chapter 9</i>	Yes	No	N/A	Reference and Comments
<b>64.</b>	Do you: (Demerits)			
	<ul style="list-style-type: none"> <li>Regularly train staff to implement your CQM program?</li> </ul>			RM, Sections 9.2, 9.3
	<ul style="list-style-type: none"> <li>Train new staff to implement your CQM program?</li> </ul>			RM, Sections 9.1, 9.2, 9.3
	<ul style="list-style-type: none"> <li>Ensure staff have access to Standard Operating Procedures, corrective action plans and records that you have developed and maintained?</li> </ul>			RM, Section 9.2
<b>65.</b>	Do you have a written corrective action plan on how to communicate and address: (Record 16)			
	<ul style="list-style-type: none"> <li>Incorrect administration of medications or other chemicals to an animal (BMP)?</li> </ul>			RM, Sections 4.6.3, 9.4
	<ul style="list-style-type: none"> <li>Entry of milk from a treated animal into the bulk milk tank (CCP)?</li> </ul>			RM, Sections 5.2.3, 9.4
	<ul style="list-style-type: none"> <li>Improperly cooled or stored milk (CCP)?</li> </ul>			RM, Sections 6.1, 9.4
	<ul style="list-style-type: none"> <li>Dirty milk contact surfaces (BMP)?</li> </ul>			RM, Sections 7.1.3.1, 9.4
	<ul style="list-style-type: none"> <li>Improper water temperature (BMP)?</li> </ul>			RM, Sections 7.1.3.2, 9.4
	<ul style="list-style-type: none"> <li>Milking equipment water contaminated with bacteria (BMP)?</li> </ul>			RM, Sections 7.4.4, 9.4
	<ul style="list-style-type: none"> <li>Sale of a treated animal or an animal with a broken needle and the next buyer was not informed (CCP)?</li> </ul>			RM, Sections 8.1, 9.4

## C. MANDATORY RECORDS

The following records must be kept in order to meet the requirements of the Canadian Quality Milk program:

Record 1-7. Standard operating procedures for:

- Pre-milking
- Milking
- Milking cattle with abnormal or treated milk
- Post-milking cleaning
- Treating cattle
- Shipping cattle
- Feeding medicated feed

Record 8. Sample veterinary prescription

Record 9. List of medicines & chemicals used on livestock

Record 10. Livestock treatment record

Record 11. Broken needles

Sample letter of guarantee/shipping record

Record 12. Bulk tank temperature log, chart recorder graphs or computer encrypted data

Record 13. Milking equipment sanitation record

Record 14. Cleaning and sanitizing chart

Record 14b. Sample annual wash system evaluation

Record 15. Water record or test results

Record 16. Corrective action plans

Record 17. Deviation and corrective action record

The records in this Workbook have been field tested and proven to be the most popular with dairy producers. **You may use them or you may provide your own.** If you choose to provide your own, they **must contain all the mandatory data.**

**For Example:** Livestock Treatment Records must contain:

- Animal ID#
- Treatment administered (product, dosage, mode of treatment)
- Withdrawal times (milk and meat)
- Date of treatment
- Completed withdrawals (milk and meat)
- Expiry date of product checked
- Broken needles
- Residue testing
- Person treating (signature)

**Record 1: STANDARD OPERATING PROCEDURE (SOP) FOR PRE-MILKING**

In order to assure cattle are milked with clean and properly functioning equipment, describe step-by-step the various actions that must be taken to set-up the equipment for milking. See Chapter 5 of the Reference Manual for a sample SOP.

Step 1 \_\_\_\_\_

\_\_\_\_\_

Step 2 \_\_\_\_\_

\_\_\_\_\_

Step 3 \_\_\_\_\_

\_\_\_\_\_

Step 4 \_\_\_\_\_

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Step 5 \_\_\_\_\_

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Step 6 \_\_\_\_\_

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Step 7 \_\_\_\_\_

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Step 8 \_\_\_\_\_

\_\_\_\_\_

Step 9 \_\_\_\_\_

\_\_\_\_\_

Step 10 \_\_\_\_\_

\_\_\_\_\_

**Record 2: STANDARD OPERATING PROCEDURE (SOP) FOR MILKING**

In order to assure every animal is milked the same way day after day, describe step-by-step the various actions that must be taken for milking. See Chapter 5 of the Reference Manual for a sample SOP.

Step 1 \_\_\_\_\_

\_\_\_\_\_

Step 2 \_\_\_\_\_

\_\_\_\_\_

Step 3 \_\_\_\_\_

\_\_\_\_\_

Step 4 \_\_\_\_\_

\_\_\_\_\_

Step 5 \_\_\_\_\_

\_\_\_\_\_

Step 6 \_\_\_\_\_

\_\_\_\_\_

Step 7 \_\_\_\_\_

\_\_\_\_\_

Step 8 \_\_\_\_\_

\_\_\_\_\_

Step 9 \_\_\_\_\_

\_\_\_\_\_

Step 10 \_\_\_\_\_

\_\_\_\_\_

**Record 3: STANDARD OPERATING PROCEDURE (SOP) FOR MILKING CATTLE WITH ABNORMAL OR TREATED MILK**

In order to prevent shipping **abnormal milk and milk containing livestock medicine or chemical residues**, describe step-by-step the various actions that must be taken to prevent this milk from entering the food supply. See Chapter 5 in the CQM Reference Manual for a sample SOP.

**Please note:** If your procedures are different for abnormal and treated milk, you may need two separate SOPs.

Step 1 \_\_\_\_\_  
\_\_\_\_\_

Step 2 \_\_\_\_\_  
\_\_\_\_\_

Step 3 \_\_\_\_\_  
\_\_\_\_\_

Step 4 \_\_\_\_\_  
\_\_\_\_\_

Step 5 \_\_\_\_\_  
\_\_\_\_\_

Step 6 \_\_\_\_\_  
\_\_\_\_\_

Step 7 \_\_\_\_\_  
\_\_\_\_\_

Step 8 \_\_\_\_\_  
\_\_\_\_\_

Step 9 \_\_\_\_\_  
\_\_\_\_\_

**Note:** If you have a problem or improperly milk a treated animal, see Corrective Action Plans, Record 16.

**Record 4: STANDARD OPERATING PRODEDURE (SOP) FOR POST-MILKING CLEANING**

In order to insure that **milk is cooling properly and that the equipment is cleaned** adequately, describe step-by-step the various actions that must be taken to set-up the equipment after milking. See Chapter 7 in the CQM Reference Manual for a sample SOP.

Step 1 \_\_\_\_\_  
\_\_\_\_\_

Step 2 \_\_\_\_\_  
\_\_\_\_\_

Step 3 \_\_\_\_\_  
\_\_\_\_\_

Step 4 \_\_\_\_\_  
\_\_\_\_\_

Step 5 \_\_\_\_\_  
\_\_\_\_\_

Step 6 \_\_\_\_\_  
\_\_\_\_\_

Step 7 \_\_\_\_\_  
\_\_\_\_\_

Step 8 \_\_\_\_\_  
\_\_\_\_\_

Step 9 \_\_\_\_\_  
\_\_\_\_\_

Step 10 \_\_\_\_\_

**Note:** If you have a problem or equipment is not cleaned, see Corrective Action Plans, Record 16.

**Record 5: STANDARD OPERATING PROCEDURE (SOP) FOR TREATING CATTLE**

In order to prevent **livestock medicine or chemical residues in milk and meat, proper administration of livestock medicine is essential.** Describe step-by-step the various actions that must be taken when an animal has to be treated. See Chapter 4 of the CQM Reference Manual for a sample SOP.

Step 1 \_\_\_\_\_

\_\_\_\_\_

Step 2 \_\_\_\_\_

\_\_\_\_\_

Step 3 \_\_\_\_\_

\_\_\_\_\_

Step 4 \_\_\_\_\_

\_\_\_\_\_

Step 5 \_\_\_\_\_

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Step 6 \_\_\_\_\_

\_\_\_\_\_

Step 7 \_\_\_\_\_

\_\_\_\_\_

Step 8 \_\_\_\_\_

\_\_\_\_\_

Step 9 \_\_\_\_\_

\_\_\_\_\_

Step 10 \_\_\_\_\_

**Note:** If you have a problem or improperly treat an animal, see Corrective Action Plans, Record 16.

**Record 6: STANDARD OPERATING PROCEDURE (SOP) FOR SHIPPING CATTLE**

In order to prevent **shipping animals containing livestock medicine or chemical residues or broken needles**, describe step-by-step the various actions that must be taken when shipping animals. See Chapter 8 in the Reference Manual for a sample SOP.

Step 1 \_\_\_\_\_

\_\_\_\_\_

Step 2 \_\_\_\_\_

\_\_\_\_\_

Step 3 \_\_\_\_\_

\_\_\_\_\_

Step 4 \_\_\_\_\_

\_\_\_\_\_

Step 5 \_\_\_\_\_

\_\_\_\_\_

Step 6 \_\_\_\_\_

\_\_\_\_\_

Step 7 \_\_\_\_\_

\_\_\_\_\_

Step 8 \_\_\_\_\_

\_\_\_\_\_

Step 9 \_\_\_\_\_

\_\_\_\_\_

Step 10 \_\_\_\_\_

**Note:** If you have a problem or ship a treated animal, see Corrective Action Plans, Record 16.

**Record 7: STANDARD OPERATING PROCEDURE (SOP) FOR FEEDING MEDICATED FEED**

If you feed **medicated feed** (e.g. medicated calf feed) on your farm, describe step-by-step the various actions that must be taken to **prevent residues from medicated feeds** from entering the human food supply. See Chapter 2 in the Reference Manual for a sample SOP.

Step 1 \_\_\_\_\_  
\_\_\_\_\_

Step 2 \_\_\_\_\_  
\_\_\_\_\_

Step 3 \_\_\_\_\_  
\_\_\_\_\_

Step 4 \_\_\_\_\_  
\_\_\_\_\_

Step 5 \_\_\_\_\_  
\_\_\_\_\_

Step 6 \_\_\_\_\_  
\_\_\_\_\_

Step 7 \_\_\_\_\_  
\_\_\_\_\_

Step 8 \_\_\_\_\_  
\_\_\_\_\_

Step 9 \_\_\_\_\_  
\_\_\_\_\_

Step 10 \_\_\_\_\_  
\_\_\_\_\_

**Record 8: SAMPLE VETERINARY PRESCRIPTION**

**Clinic:** \_\_\_\_\_

**Veterinarian:** \_\_\_\_\_

**Phone #:** (\_\_\_\_) \_\_\_\_\_ **Fax:** (\_\_\_\_) \_\_\_\_\_

**Email:** \_\_\_\_\_

**Address:** \_\_\_\_\_  
\_\_\_\_\_

**Patient ID:** \_\_\_\_\_

**Treatment:** \_\_\_\_\_

**DIN:** \_\_\_\_\_

**Instructions for use:**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Prescription expiry date:** \_\_\_\_\_

**Withdrawal recommendations:**

\_\_\_\_\_  
\_\_\_\_\_

**Milk:** \_\_\_\_\_ **Meat:** \_\_\_\_\_

**Withdrawal Date:** \_\_\_\_\_ **Withdrawal Date:** \_\_\_\_\_

**Veterinarian's signature:** \_\_\_\_\_



# Canadian Quality Milk

## Record 10: LIVESTOCK TREATMENT RECORD

Animal ID	Expiry Date (Valid <input type="checkbox"/> )	Treatment Administered (product, dosage, mode of treatment <sup>a</sup> )	Withdrawal Time (Hrs/days)		Date of Treatment ( <input type="checkbox"/> am or pm )	Completed Withdrawal ( <input type="checkbox"/> am or pm )		Residue Testing (+/-) <sup>b</sup>	Broken Needles <sup>c</sup> ( <input type="checkbox"/> & Site <sup>d</sup> )	Person Treating (Signature)
			Milk	Meat		Milk	Meat			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			
					Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm	Date: <input type="checkbox"/> am <input type="checkbox"/> pm			

**a: Mode of Treatment** IM = Intramuscular (in the muscle) IMM = intramammary (in the udder) IU = intrauterine (in the uterus) IV = intravenous (in the vein)  
 OR = oral (in the mouth) SQ = subcutaneous (under the skin) TP = topical (on the skin)

**b: Residue testing only required for new animals or a letter of guarantee from the previous owner.**

**c: Broken needles can also be recorded on Record 11.**

**d. Site** R = Rump F = Flank N = Neck



# Canadian Quality Milk

## SAMPLE LETTER OF GUARANTEE / SHIPPING RECORD

Seller's Name (person or company): \_\_\_\_\_

Buyer / Recipient's Name (person or company): \_\_\_\_\_

Date Shipped: \_\_\_\_\_

Animal Identification Number(s): \_\_\_\_\_

Do any of the animals listed above have pending milk or meat withdrawal times or broken needles?

No       Yes

If yes, please fill in the following table:

Animal ID	Date of Treatment	Product	Dose (✓)		Completed Withdrawal Date		Broken Needle? If Yes, describe site
			According to label	Extra label	Milk	Meat	

I, the seller, have:

Owned the animal(s) being sold for at least the last two months;

OR,

A letter of guarantee from the previous owner(s);

OR,

Tested the milk from the animal(s) for antibiotics using \_\_\_\_\_ test or I sent the sample(s) to \_\_\_\_\_ (plant/ laboratory), and have proof of a negative antibiotic test result(s).

Signature of Seller: \_\_\_\_\_

Signature of Buyer / Recipient: \_\_\_\_\_

# Canadian Quality Milk

## Record 12: BULK TANK TEMPERATURE LOG

	<b>First Milking</b>	<b>Second &amp; Subsequent Milkings</b>
<b>Recommended Cooling Range</b>	Within 2 hours (½ hour preferred) 1°C - 4°C (34°F-40°F)	<ul style="list-style-type: none"> <li>• blend temperature maximum 10°C (50°F)</li> <li>• within 1 hour (1/2 preferred) 1°C - 4°C (34°F-40°F)</li> </ul>
<b>Normal Range identified for your bulk tank <u>after</u> milking</b>		

Month:							
Day	Bulk Tank Temperature						Corrective Action (if necessary)
	am	initial	mid-day	initial	pm	initial	
1							
2							
3							
4							
5							
6							
7							
8							
9							
10							
11							
12							
13							
14							
15							
16							
17							
18							
19							
20							
21							
22							
23							
24							
25							
26							
27							
28							
29							
30							
31							

**Note:** Electronic chart recorders or logs may be substituted for this manual method. Please check with a CQM advisor. This record accommodates milking 3 times a day, if you milk only 2 times a day, just use two columns.



**Record 14: CLEANING AND SANITIZING CHART**

**Farm Name:** \_\_\_\_\_

**Water Analysis:** hardness \_\_\_\_\_ grains pH \_\_\_\_\_ iron \_\_\_\_\_ ppm (mg/l)

<b>PIPELINE</b>	<b>BULK TANK</b>
<p><b>Pre-Rinse</b></p> <p>Warm _____ °C ( _____ °F) water to flush out residual milk</p> <p>End temperature &gt; or = _____ °C ( _____ ° F)</p>	<p>Warm _____ °C ( _____ °F) water to flush out residual milk</p> <p>End temperature &gt; or = _____ °C ( _____ ° F)</p>
<p><b>Wash</b></p> <p>Product: _____</p> <p>_____ ml (oz) _____ L (gallons)</p> <p>minimum start temperature _____ °C ( _____ °F) water and</p> <p>End temperature _____ °C ( _____ °F)</p>	<p>Product: _____</p> <p>_____ ml (oz) _____ L (gallons)</p> <p>minimum start temperature _____ °C ( _____ °F) water and</p> <p>End temperature _____ °C ( _____ °F)</p>
<p><b>Acid rinse</b></p> <p>Product: _____</p> <p>_____ ml (oz) _____ L (gallons) water.</p> <p>Temperature _____ °C ( _____ °F)</p>	<p>Product: _____</p> <p>_____ ml (oz) _____ L (gallons) water.</p> <p>Temperature _____ °C ( _____ °F)</p>
<p><b>Sanitize</b></p> <p>Product: _____</p> <p>_____ ml (oz) _____ L (gallons)</p> <p>_____ °C ( _____ °F) water</p>	<p>Product: _____</p> <p>_____ ml (oz) _____ L (gallons)</p> <p>_____ °C ( _____ °F) water</p>

**Signed by:** \_\_\_\_\_  
(Equipment dealer / Industry professional)

**Date:** \_\_\_\_\_

## Record 14b: Sample ANNUAL WASH SYSTEM EVALUATION

**Please note:** Equipment dealers or industry professionals may use this form or their own wash system evaluation form. If they use their own form, they should include the items in this sample form. Table 13 in Section 7.1.1 of the Reference Manual provides guidance on acceptable parameters.

**Purpose:** the annual wash system evaluation is one step in a series of best management practices designed to help you minimize milk safety issues. The wash system evaluation is designed to help you identify problem areas so that you can prevent problems from occurring. The sample record is a guideline. Your industry professional may customize your wash system evaluation to best suit your equipment's needs.

**Farm Name:** \_\_\_\_\_

EVALUATION PARAMETERS	PIPELINE	BULK TANK
<p><b>1. Time:</b> circulation time for:</p> <p><b>a.</b> Pre-rinse:</p> <p><b>b.</b> Wash:</p> <p><b>c.</b> Acid Rinse:</p> <p><b>d.</b> Sanitize:</p> <p>Comments / corrections:</p>	<p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p>	<p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ mins Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p>
<p><b>2. Temperature:</b> Water temperature compares with the detergent manufacturer requirements or the Cleaning and Sanitizing Chart for:</p> <p><b>a.</b> Pre-rinse:</p> <p><b>b.</b> Wash:</p> <p><b>c.</b> Acid Rinse:</p> <p><b>d.</b> Sanitize:</p> <p>Comments / corrections:</p>	<p>Temperatures are in: <input type="checkbox"/>C or <input type="checkbox"/>F</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p>	<p>Temperatures are in: <input type="checkbox"/>C or <input type="checkbox"/>F</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>_____ ° Adequate? <input type="checkbox"/>Yes <input type="checkbox"/>No</p>
<p><b>3. Slugging Action:</b></p> <p>Comments / corrections:</p>	<p>Adequate slugging action for water flow (i.e. air injector function)?</p> <p><input type="checkbox"/>Yes <input type="checkbox"/>No</p>	<p>Adequate water spray?</p> <p><input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p><input type="checkbox"/>Manual Wash</p>
<b>4. Chemical Concentrations:</b>		
<p><b>a.</b> Water Analysis: hardness _____ grains      pH _____      iron _____ ppm (mg/l)</p>		
<p><b>b.</b> Chemical concentrations: correct amount and dispersal (i.e. are automatic dispensers working)?</p> <p>Comments / corrections:</p>	<p>Wash: <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>Acid: <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>Sanitize: <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p><input type="checkbox"/>Manual Wash - Buckets</p>	<p>Wash: <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>Acid: <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p>Sanitize: <input type="checkbox"/>Yes <input type="checkbox"/>No</p> <p><input type="checkbox"/>Manual Wash</p>

**Signed by:** \_\_\_\_\_  
(Equipment dealer / Industry professional)

**Date:** \_\_\_\_\_



**Record 16: CORRECTIVE ACTION PLANS (Emergency Plans)**

Area of Concern	Specific Incidence	Corrective Action To Be Taken	Contact Person		
			Name	Phone	Cell Phone
Medicines and Chemicals Used on Livestock	Improper administration of livestock medicines or chemicals				
Milking Treated Animals	Milk from treated animals enters the bulk tank.				
Shipping Animals	Animal is shipped with a chemical residue (e.g. antibiotics) or broken needle in it and the next buyer is not informed.				

**Record 16: CORRECTIVE ACTION PLANS (Emergency Plans)**

Area of Concern	Specific Incidence	Corrective Action To Be Taken	Contact Person		
			Name	Phone	Cell Phone
Cooling and Storage of Milk	Milk is not cooled to between 1°C to 4°C within the acceptable cooling period				
Equipment Sanitation	1. Visible milk residue build-up on milk contact surfaces				
	2. Improper water temperature				
Use of Water for Cleaning of Milk Contact Surfaces	Water test result reveals a form of contamination (e.g. high bacteria)				

**Record 16: CORRECTIVE ACTION PLANS (Emergency Plans)**

Area of Concern	Specific Incidence	Corrective Action To Be Taken	Contact Person		
			Name	Phone	Cell Phone

