

**MILK SAMPLE COLLECTOR EVALUATION REPORT
DAIRY PLANT SAMPLING – RAW AND PASTEURIZED MILK**

EVALUATION BY _____

AGENCY _____

SAMPLE COLLECTOR AND TITLE _____

LOCATION _____

DATE _____

X = DEVIATION
N/A = NOT APPLICABLE

EQUIPMENT

1. **Thermometer – Approved Type** _____
 - a. Accuracy - Checked against reference thermometer every 6 months ($\pm 1^{\circ}\text{C}$ (2°F)); adjustment made; correction factor recorded..... _____
 - b. Date checked and checker's initials attached to case _____
2. **Agitation** _____
 - a. Use odor-free, pressurized filtered air or electrically driven stirring or recirculatory equipment as required; all equipment sanitized before use in each successive tank (where applicable) _____
3. **Sample Transfer Instrument** _____
 - a. Clean, sanitized, or sterilized _____
 - b. Seamless metal tube _____
 - c. Or metal dipper with long handle; capacity at least 100 ml (4 oz.)..... _____
 - d. Or single-service paper or plastic sampling tube _____
 - e. Or sanitized sampling cock _____
 - f. Or other means for removing sample aseptically _____
4. **Sampling Instrument Case** _____
 - a. Proper design, construction and repair _____
5. **Sample Containers** _____
 - a. Clean, properly sanitized, or sterilized _____
 - b. Adequate supply, properly stored and handled _____
6. **Sample Storage Case** _____
 - a. Rigid construction, suitable design to maintain samples at 0°C - 4.4°C (32°F - 40°F); protected from contamination; racks provided..... _____
7. **Cleaning and Sanitizing of Equipment** _____
 - a. Sampling instruments, clean and dry _____
 - b. For sanitizing stirrer, sampling tube, or dipper between samples:
 1. Rinse first in one container of clean cold water connected with a continuous flowing source _____
 2. Then submerge in water maintained at 82°C (180°F) for at least 1 min. _____
 3. Or submerge in a hypochlorite solution at 200 ppm for at least 1 min. (or other bactericidally equivalent solution) _____
 4. Strength of sanitizing solution determined with applicable test kit _____

SAMPLING PROCEDURES

8. **General Sampling Procedures – Plants, Raw and Pasteurized Milk Sampling** _____
 - a. Hands washed, clean, and dry during sampling _____
 - b. Milk temperature determined and recorded at all sampling locations _____
 - c. Temperature control sample provided at first sampling location and labeled with time, date, temperature, and collector identification..... _____
 - d. Sample containers legibly identified at collection point _____
 - e. Sample containers and closures handled aseptically _____
 - f. Sample container not held over milk when transferring sample into container _____
 - g. Sampling instrument protected from contamination before and during sampling _____

- h. Fill sample container not more than $\frac{3}{4}$ full _____
- i. Immediately place samples into sample case containing ice _____
9. **Raw Milk for Pasteurization – Milk Tank Trucks and Plant Storage Tanks (Refer to Item 8 for applicable procedures)** _____
 - a. Agitation time determined as required..... _____
 - b. Collect sample aseptically from tank opening (manhole)..... _____
 - c. Or from pipeline _____
 - d. Or from balance tank prior to pasteurization _____
 - e. Or from sanitized sampling cock _____
 - f. Manual hand-disc agitator not used to mix milk in large storage tanks or trucks _____
 - g. Sample dipper, when used, rinsed at least two times before transferring sample _____
 - h. Dipper should extend 6 to 8 inches into milk to obtain a representative sample..... _____
 - i. Sample dipper rinsed in safe tap water after each use and replaced in sanitizing solution _____
10. **Pasteurized Milk and Milk Product Samples (Refer to Item 8 for applicable procedures)** _____
 - a. Samples collected while product still in possession of processor..... _____
 - b. Representative samples, randomly selected _____
 - c. After thoroughly mixing product, aseptically transfer representative portion to sterile sample container..... _____
 - d. Collect sample directly from milk dispenser spigot without sanitizing or flushing _____
11. **Pasteurized Milk and Milk Product Containers and Closures (Refer to Item 8 for applicable procedures)** _____
 - a. In the case of single-service containers and/or closures used for packaging milk and milk products, collect a randomly selected sample set from each manufacturing line (process) _____

–OR–

In the case of multi-use containers used for packaging milk and milk products, collect at least four randomly selected containers _____

Regarding both of the above cases:

 1. Lip or interior of bottles or containers not contaminated _____
 2. Milk or water prevented from dripping into empty milk containers: filler valves by-passed..... _____
 3. Containers sealed or capped with line equipment..... _____
 4. Laboratory sterilized closures, when used, aseptically applied to containers..... _____
 5. Containers delivered to laboratory without rinse solution, properly protected from crushing or damage..... _____
 6. Single-service containers not stored or shipped in refrigerated cases..... _____
12. **Sample Storage and Transportation** _____
 - a. Ice or other refrigerant maintained slightly above milk level in sample container; sample not frozen _____
 - b. Sample protected against contamination; ice water no higher than milk level in sample containers; do not bury tops of containers in ice _____
 - c. Samples and sample data promptly submitted to laboratory..... _____
 - d. Use tamper proof shipping case with top labeled "This Side Up" (when using common carrier shipping)..... _____

REMARKS (If additional space is required, please place information on the back of this Form or on a separate page.)