

R PATCH O' HEAVEN LLC

DAIRY OPERATING STANDARDS

Our goal is to manage and operate R Patch O' Heaven LLC with a high standard for cleanliness and sanitary conditions that will ensure a safe and healthy product. The facilities are designed to closely match the requirements of a Grade A Dairy, and could, if necessary, meet the scrutiny of the Colorado Department of Health.

Animal Facilities:

In all aspects of cow and goat (animal) facilities and animal handling procedures, the good health of the animal is our ultimate goal. To this end, all facilities are designed and constructed considering animal comfort, cleanliness and capacity limitations.

- > Shelters are provided for shade and protection from inclement weather. The bedding and/or loafing areas will be sufficient in size to ensure no overcrowding.
- > Animal yards are of sufficient size to ensure no overcrowding.
- > Animal's yards are graded to drain and prevent any standing water.
- > Animal yards, sheds, feed alleys and animal holding and traffic areas will be kept clean
- > Feed alleys and the entrance and exit areas to the milking center will be made of concrete. The animal holding pen will be of concrete.
- > Waste from the milking parlor and milk-handling rooms will not drain into the animal yards.
- > Livestock will have access to a source of clean drinking water.

Dairy Facilities:

All efforts will be made to comply with existing Grade A Dairy Regulations. Several specific areas are addressed below.

Milking Parlor:

- > The milking parlor will have adequate lighting, properly distributed.
- > There will be adequate ventilation to prevent condensation and to minimize odors.
- > Gutters and floors will be made of good quality concrete and graded to drain.
- > Walls and ceilings will be made of a suitably impervious material to ensure they are easily cleaned.

- > Any feed storage area will be separated from the milking parlor.
- > All areas of the milking parlor will be kept clean, free of manure and in good repair.

Milk Room:

- > A room of sufficient size will be provided for the cooling, handling and storing of milk and the washing, sanitizing and storing of milk containers and utensils.
- > The floor will be made of good quality concrete and graded to drain.
- > Walls and ceiling will be made of suitably impervious material to ensure they are easily cleaned.
- > Adequate ventilation will be provided.
- > All work areas will have adequate lighting.
- > A separate hand washing facility with hand soap and disposable towels will be provided.
- > All doors will be self-closing, outward opening, solid and tight fitting.
- > The milk room and equipment will be kept clean and in good repair.
- > The milk room will have an adequate hot water system for the cleaning and sanitizing of the milk room utensils and equipment and it shall have stainless steel sink(s) providing adequate compartments for wash, rinse and sanitizing.
- > Compressors, vacuum pumps, and hot water heaters will be housed in a separate room.
- > A separate area will be used for the storage of boots, aprons, calf bottles and other milk room supplies.

General:

- > The milking parlor and milk room will be used for no other purposes than dairy operations and shall be kept clean with proper removal of all wastes. There will be no dogs, cats or fowl permitted into these areas. The immediate surroundings of the dairy shall be kept neat, clean and free of conditions that might harbor or be conducive to the breeding of flies and rodents.
- > Water for milk room and parlor use shall be from North Weld Water District. Annually a water sample will be collected from a dairy facility tap and tested to verify water quality.

Milk Handling Procedures:

Equipment:

> All multi-use containers and equipment, milking systems and other equipment in the handling, storage, bottling, or capping of raw milk shall be made of smooth, nonabsorbent, nonabsorbent, non-corrodible and non-toxic material, shall be fabricated and installed as to be easily cleaned, shall be self draining and kept in good repair. All single-service articles shall have been manufactured, packaged, transported, stored and handled in a sanitary method. Storage of utensils and associated equipment will be in a sanitary manner.

> All milk product contact surfaces of multi-use containers, equipment and utensils used in the milking, handling and storing of milk are cleaned immediately after use with approved cleaners followed by an acid rinse and are sanitized immediately before use.

> Milking equipment will be maintained in accordance with manufacture's recommendations and regularly checked to verify proper vacuum levels and pulsate function. Inflatons will be changed on manufacturer's recommended intervals.

Milking:

> Milking will be performed with a closed system milking machine.

> The flanks, udders and tails of all milking animals shall be free of visible dirt. All brushing shall be completed prior to milking.

> Teats are washed, sanitized and dried using approved methods to promote milk let down and udder health. Teats will be fore stripped to check for clinical mastitis and abnormal milk. Milker will be attached within the recommended time of animal prep. Teats will be sanitized after milking.

> Animals with mastitis or abnormal milk will be milked last or separately to ensure no contamination of good milk. Abnormal milk will be discarded.

> Gloves will be worn during milking of animals, then changed for working with milk.

Milk Handling:

> Milk will be filtered before placement in containers for storage.

> Milk will be cooled to 36 degrees Fahrenheit within two hours of completion of herd milking and maintained at that temperature until retrieved by the owner.

> Distribution containers will be cleaned and sanitized immediately before filling.

> Distribution container filling and capping will be conducted in a sanitary manner.

Milk Testing:

> Milk shall be tested monthly.

> Milk for all lactating cows shall be commingled into a single sample for testing. Milk from all lactating goats shall be commingled into a single sample for testing.

> Tests and limits:

Standard Plate Count < 10,000 CFU/ml (test for all bacteria)

Coliform < 50 CFU/ml (specific test for Coliform)

Somatic Cell Count < 400,000 for cow, and <600,000 for goats (basic animal and udder health)

> Non-compliance:

Raw milk distribution will cease until test results indicate compliance.

All lactating animals will be tested individually to determine if one or more individual animal is responsible for the non-compliance. They will be milked last or separately and their milk discarded. Bulk samples from the balance of the herd may then prove compliance and raw milk distribution may be resumed.

All equipment and facilities will be thoroughly cleaned and sanitized. Equipment assemblies will be disassembled, and all components cleaned and sanitized. Bulk samples may then prove compliance and raw milk distribution may be resumed.

Changes and Additions:

>The above set of standards will result in safe and healthy raw milk for human consumption under current general conditions. If new information of changes in current general conditions warrant changes or additions to this document, they may be made when all animals-share owners and R Patch O' Heaven agree the changes or additions result in a improved situation for the production of safe and healthy raw milk. For example, additional milk quality tests might be added at a later time.