**Name: Ontario Dairy**

This RAMP document contains a size appropriate frequency of monitoring, sampling and testing plan which identifies potential risks that are present at the farm. Management practices are set up to reduce, manage, or mitigate those potential risks. See also Standard Sanitary Operating Procedure (SSOP) for milking and bottling and Critical Control Points (CCP) document for remedial action in case of deviation or failure.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **A** | **Farm Conditions** | **Risk Reduction** | **GMP** | **SSOP** | **CCP** |
| **1** | Water source. Drilled well with extended casing above ground. Located 100 feet from barn. Cattle prevented from grazing near well by electric fence. Now looking into doing on farm well water test. | Total Coliform 0  E. coli <5 |  |  | / |
| **2** | Pastures. Rotated as growth cycle permits. Reseeded as needed. Only apply manure in certain areas where grazing will be discontinued until the following year. Cattle kept from grazing areas where there is standing water. | Less than ideal nutrition.  Cattle feed supply will not be contaminated by fecal bacteria which could end up in milk | / |  |  |
| **3** | Barn Yard. Cemented yard. Driveway for customers.  Barnyard pad kept scraped and tidy. Annual removal of manure. Any residues from transporting manure through driveways is cleaned up. | Keeps manure residues out of customer/processing areas to prevent potential milk contamination. | \ |  |  |
| **4** |  |  |  |  |  |
| **5** | Rodent control. Fly control.  Cats are used to keep rodents under control.  Flies kept to a minimum by using screens on stable windows. Milking area lighting kept low and fan used to discourage fly activity while milking.  Spilled grains, etc will be cleaned up. Habitat areas for rodents are eliminated. | Keep rodents from  contaminating livestock feed and milk processing areas. Reduce and eliminate fly problems while filling jars or making other milk products. | \ |  |  |
| **6** |  |  |  |  |  |
| **7** | Milk processing area comprised of vacuum pump room with double stainless steel sink. This room adjacent to stable with a self closing door. Milk bottling room next to pump room which has double stainless steel sink for washing equipment. Also drying racks for equipment. Holds dishwasher for jars and shelving for supplies. Utility room attached and open to processing area, contains hot water tank, iron filter, water pressure system and hydro service. Spare room for storage. Member entrance and milk pick up area separate from processing room. Concrete floors covered with epoxy paint. Walls and ceilings covered with easy to clean plastic material designed for food processing areas. Doors are all easily cleaned. All surfaces inspected regularly and cleaned as needed. Outer barn clothing removed before entering processing area replaced with clothing and footwear designated for the processing area during bottling process. | To keep any manure, chaff, dirt, hair, molds and smells from getting into milk which could cause Reduced shelf life and increase risk from pathogenic material getting into milk. | \ |  |  |
| **8** | Pigs and poultry are kept on the farm. Poultry and pigs are housed or penned separately from herd. Foot wear is changed upon entering and leaving poultry/pig housing areas. | Keeps manure from these types of livestock away from milk production and processing areas. And to prevent avian diseases from infecting cattle or contaminating milk. | / |  |  |
| **9** |  |  |  |  |  |
| **B** | **Animal Transport, Nutrition and Living Conditions** |  |  |  |  |
| **1** | Feed source: Hay, pasture and grains. Forages produced at home. Certified organic grains are purchased along with salt and minerals. Pasturing is conducted for about 5 months of the year. Rotational grazing practices implemented. Proper drying of hay before harvesting and storing. | Pesticide residues and molds minimized | \ |  |  |
| **2** | Stable and open front barn: A well bedded manure pack is used to house the cattle during extreme weather periods and through the winter. Manure pack removed bi monthly. Manure is stock piled on cement slab with slope away from barn to drain yard liquids into surrounding grass buffer areas. Hay can be stored out of reach of cattle and routine choring routes. Systematic tile drainage has eliminated wet and ponding areas in pasture fields. Manure is applied to hay fields in September. | manure contamination kept from processing areas. Cross contamination from wild life is minimized. | \ |  |  |
| **3** | Livestock shipping and processing. Locking head rail used to restrain cattle for veterinarian/animal health related issues. Tie stalls are now only used for milking and health or breeding needs. Special loading pen for removing animals from farm. Livestock transporter kept from entering livestock housing areas. | Reduce stress on animals = healthier animals. Lowers risk for pathogens to be imported onto farm. | \ |  |  |
| **4** | Disease screening. Now operating as a closed herd. | Prevent diseases from coming onto farm. | / |  |  |
| **5** | Clean drinking water. Water troughs cleaned regularly. | Prevent bacteria and algae growth in these containers. |  |  |  |
| **C** | **Milk Handling and Management** |  |  |  |  |
| **1** | Milk is now cooled in a 120 liter Milk Plan electric cooler. Temperature in fridge monitored with thermometer. | Milk temperature to be at 38 - 41 F within 45 minutes of milking. Maintain correct temperature in fridge. | \ |  |  |
| **2** | Member responsibility: All members are required to thoroughly clean their jars and lids before returning to farm. | Prevents off flavours and premature aging of milk when refilling jars. | \ |  |  |
| **3** | Jar maintenance: All jars and lids are inspected when returned to farm for cleanliness and integrity. After inspection they are placed in the dishwasher for a further cleaning and sanitizing. During the summer months jars are placed in refrigerator for chilling prior to filling. | Minimizes unwanted bacterial growth. | \ |  |  |
| **4** | Jar filling is now done from milk cooler and each jar is inspected to ensure nothing has entered it during the bottling process.  Fridge temperature is maintained at 33-34 F. | Prevents early souring of milk, keeps milk fresh smelling, with sweet taste. | / |  |  |
| **5** | Member pick up room. This room has a shelf where empty jars are left and the milk journal filled out. Overall impression is that facilities are regularly cleaned and maintained. | Dirt, hair etc kept from entering milk. | \ |  |  |
| **6** | Cows are milked in tie stalls. Cow’s udders are thoroughly cleaned using disposable paper towels and warm water with Shaklee Basic H soap. Now using two bucket milkers. One for the cows whose milk is going to the cooler and the other for milk that will be fed to calves and pigs. | Manure kept out of milk. | / |  |  |
| **7** | Bucket milkers are disassembled and washed after each milking. Milking machine bottom does not come into contact with the stable floor. Placed on a washable plastic surface. | Keeps milk spoiling bacteria out of milk. | / |  |  |
| **8** | As each cow is milked their milk is taken to the processing area where it is double filtered as it is being poured into a MilkPlan electric cooler. | Keep milk fresh. Prevent milk spoilage | / |  |  |
| **9** | Fresh cow milk is kept for at least 1 week post calving to be fed to calves before being pooled with the milk that is provided to the members.  SPC and Coliform test will be run on this milk to make sure that milk is within the accepted limits of the RAWMI standards. |  |  |  |  |
| **D** | **Human Risk Factors** |  |  |  |  |
| **1** | Personal Health. Facility has a hand washing only sink with soap dispenser and disposable paper towels. | To keep human pathogens out of milk. | / |  |  |
| **2** | Member visits to farm. Members kept out of the milk processing area. Doors can be locked. | Members cannot contaminate milk or milk processing areas. |  |  |  |
| **3** | Foot wear changed when in the processing area. Head covered when filling jars. | Prevent contaminants from getting into milk or equipment wash up facilities. | / |  |  |
| **E** | **Testing Protocols and Documentation** |  |  |  |  |
| **1** | Water samples | See box A1 above. |  |  | / |
| **2** | Initiating on farm milk testing for SPC and coliforms on a weekly schedule. | SPC goal: less than 5000. Coliforms 0 | \ |  |  |