**Critical Control Points (CCP) for S & D Smith Dairy, Yorkshire, OH**

A critical control point (CCP) is a very important and essential control point that is measurable. All CCPs must always be achieved. If a CCP control fails, production must stop until the CCP has been investigated, the deviation or failure is determined and the CCP standards are remediated and achieved. In a Risk assessment and Management Plan there are only a few CCPs.

Farm Conditions

• Assure the water is pure and not contaminated.

• Well pump is submersed and sealed to avoid contamination.

• Water is tested monthly by the ODA.

 • Water temperature is checked in processing room regularly with recording thermometer to verify a minimum of 160 Degree F is maintained. Local plumbing shop is called immediately if temperature drops below minimum.

* Replace inflations and hoses at least once annually or sooner if damaged/cracked.

Testing Protocol and Results

• Assure testing is completed, compliant with RAWMI Common Standards, and available for review.

• Testing to be completed by the 20th of each month.

• Test results emailed to RAWMI by the 25th of each month.

* If bacteria results ever rise above the RAWMI standard, farmer then contacts RAWMI and/or another RAWMI listed member to consult and determine cause and re-test until conforming test is achieved. Assure compliance with RAWMI Common Standards
* Once every quarter test bottled raw milk in both plastic and glass jar container.

• Common Standards checklist and RAMP is posted in the S & D Smith Dairy processing room to be reviewed by our staff and relief milkers regularly.

• S & D Smith Dairy Staff is in constant communication with the relief milkers, reviewing the standards they are responsible for.