



Risk Assessment and Management Plan (RAMP) Champoeg Creamery, St. Paul, Oregon

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www.champoegcreamery.com

Farm Conditions					
	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Five acres of green pastures are irrigated three months out of the year with potable water from the domestic water well located on the property. This water is tested annually to assure that water is free of coliforms and meets standards for human consumption use.	Assure that pastures are irrigated and kept green.	✓		
2	Water well and pump is located 30 feet away from animals and is not subject to contamination.	Assure that water is pure and not contaminated. Annual testing.			✓
3	Pastures are lush. Cows are rotated using a combination of perimeter wire fences and internal electric fences. Cows are moved every day to a new pasture to assure that pastures recover and that cows are provided plenty to eat and a clean place to lie down and rest.	Move cows to new pastures every day to assure nutrition and cleanliness.	✓		
4	Chickens are also raised on the farm and eggs are sold as an additional farm product. Chickens are housed in a chicken mobile and are allowed to graze on pastures and their own paddock systems. Chickens do not roost in and are not allowed into the milking areas.	Assure that chickens or other birds do not enter and roost in the milking room areas.	✓		

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5	There are no known invasive plants or pests that are located in this farm environment. Wild berries, harmless native shrubs, seeded bio-diverse pasture grasses grow naturally and are irrigated with water that is applied with a common sprinkler system from the domestic well water source. No wild deer come into contact with any of the cows. Cows are secured away from deer with a fence system. Guard Dogs protect the farm by barking and patrolling.	Check annually to assure that no harmful pests or weeds invade the cow's environment and that all perimeter fences are secure.	✓		
6	Farm is located in a wooded rolling hill area in north western Oregon at about 300 feet above sea level. There is plenty of tree shade in the summer time and in the winter cows are provided shelter. The winter shelter facilities are covered with corrugated metal and are enclosed on three sides and open on one side. The bedding is provided by dry straw pack with layers that are tended 3x daily to assure cleanliness. Excess manure and pack is piled in a compost area separate from the cows. The shelter is located on a raised mound and no water is accumulated near the shelter. Cows are walked on rock gravel supported raised rubber mats to the milking room that is located about 75 feet away.	Assure that shelter conditions and packs are managed properly.	✓		

Animal Nutrition and Conditions					
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1	All cows brought to the farm come from a local organic certified dairy operation located less than 2 miles away. Cows come with TB free testing and bangs vaccination certifications. All cows are hand selected by experienced dairyman for body condition and excellent quality milk. The local organic dairyman and a local Large Animal veterinarian is available to address any issues that may arise with regard to animal health issues. All parties understand the critical nature of animal health with regards to production of low risk raw milk for human consumption.	Assure that only cows with good body condition, from a known high quality herd, negative TB tests, negative bangs test, and no infections or other health issues are purchased and used for human consumption raw milk.	✓		
2	Assure that all water feeders are maintained and cleaned regularly to assure that water is potable for cow's consumption uses.	Assure water feeders are clean for animal consumption uses.	✓		

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3	All animals that present with infections, poor body condition, mastitis, lameness or other significant health challenges are separated from the milk string and milked last and milked separately until such time as the determination can be made that the animal is healthy and that the milk is not at risk.	All milk that is taken from cows that are separated for health risk cause will not enter the Milk Filling room and will be fed to animals or discarded.	✓		
4	Cows are fed pasture grass on a rotational grazing basis with new pastures every 24 hours. Paddocks are managed with the use of a moveable electric fence and surrounding hard wire fences that surround the pasture paddock systems. Cows are also given some dry alfalfa or dry baled forage every day to slow the rumen and firm up loose stools. 5 pounds of oats or barley max is fed during milking time to assure that they get only 1% of their bodyweight in grain.	Assure that paddocks are managed and cows are moved as planned.	✓		
5	During winter or during times of inclement weather, cows are fed dried forage inside or near their shelter. Bedding is managed to assure that cows stay dry and waste is removed or straw is used to create a layered compost bedding system.	Assure that cows stay clean, shelter facilities are managed and waste is composted separately from cows.	✓		
6	Cows are individually fed grain and the recommended amount of minerals and salt are added to their grain.	Assure that minerals and salt are continually available and appropriate to the needs of cows in this ecosystem.	✓		
7	Animal feed is stored in an area that is inside of milking barn area. It is separate from the milking area and free of pests. The only animal that is allowed into this area is the barn cat and she protects against mice and vermin.	Assure that feed is dry and protected from moisture or pests.	✓		

Milking Conditions					
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1	All milking takes place inside of an enclosed building on a custom built milk stand that is made of painted plywood and other wood. The floors are covered with rubber mats and straw is used to absorb any urine or manure that gets deposited during milking. All animal waste is swept up and collected as it occurs and the area is kept fly and waste free. Any accumulations of waste are cleaned and addressed after each milking.	Keep milk stand conditions clean, dry and organized.	✓		
2	All milking personnel are especially trained and oriented with regard to the expectations of cleanliness and procedures for milking and other tasks. Udders are cleaned and thoroughly dried using fresh water and clean towels. Teats are then dipped with iodine solution; teats are stripped and then dried with a new clean towel to assure cleanliness.	Assure that only appropriately trained and experienced milking teams milk the cows and perform duties as directed.	✓		
3	All vacuum pressures are adjusted to assure that the vacuum is at the minimum needed for effective milking of the cows. If vacuum pressures are too high, injury to cows teats may occur.	Assure that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking.	✓		
4	Milk quality is tested at every milking to assure gross quality. Any potential issues are further investigated by use of the CMT and or additional testing.	Assure that milkers follow milking protocols and test all milk prior to collecting milk into milk bucket.		✓	
5	All equipment is cleaned according to SSOP practice as described. First: flush with potable cool water. Second: machines are flushed with hot soapy water. Third: machines are flushed with sanitizer and allowed to drip dry under clean, protected conditions 3x per week machine is cleaned with 1-5 part vinegar/water solution to break down calcium deposits. Machines are disassembled on a monthly basis to assure that systems are under good repair and clean internally. Any hoses, inflations and other parts that are worn are replaced as needed.	Assure that milking equipment is clean and well maintained.		✓	

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Bottling Conditions					
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1	Immediately upon completion of milking each cow, the milk by stainless Steel milk bucket (with a lid on the top) is taken to the Milk Room located near the Milking area and it is strained through a milk filter and filled into a clean and sanitized glass bottle. Bottles are then capped with a plastic lid and placed into an ice bath for one hour.	Assure that glass jars are clean and sanitary and that chilling is completed in one hour to less than 40 degrees F.	✓		
2	The Milk Room is a clean and dry room that is painted white with smooth cleanable floors, ceilings and walls. It is well lighted and well ventilated with clean fresh air. The milk room is kept very clean and sanitary at all times. No flies are in the Milk Room. The ice bath sink is located inside of the Milk Room. The ice maker is located just outside of the Milk Room. All ice is made from potable water.	Assure that no chilled ice water ever rises above the level of the filled milk jar lid line and that the Milk Room remains clean at all times.	✓		
3	Milkers wash their hands prior to filling bottles or handling jars and no manure or waste is tracked into the Milk Room.	Assure Milkers cleanliness prior to handling milk and filling or capping jars.	✓		
4	All glass bottles are initially cleaned by the customers and then inspected and washed again in a dish washer located in the garage area near the on farm pick up location for the farm. All glass bottles are then capped with a clean jar lid and transported via small trailer to the Milk Room located about 100 feet away. Glass jars are kept sanitary by being covered with a cloth and the application of a clean lid immediately after being removed from the dish washer. All personnel that handle glass jars wash their hands first. The dish washer uses common dish wash soap and reaches a temperature of at least 140 degrees.	Assure that glass bottles are clean and sanitary prior to filling with milk.		✓	
5	All employees that are not healthy are ill or have a cough refrain from working and handling cows, milk or other raw milk related tasks.	Assure the health of all employees that handle milk.	✓		

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Retail Area and Storage					
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1	All finished, chilled, capped raw milk containers are transported in a small trailer to the on-farm store location located inside the residence garage where they are labeled with the cap date of manufacture, name and address of farm, a statement that says" keep below 40 degrees" and container size. Each product is given a 10 day shelf life if kept cold. They are then stored in a refrigerator for customer purchase and pickup. Brochures and information about raw milk is made available to all customers. No products are advertized according to Oregon state law.	Assure that product is kept cold and that customers have information about raw milk made available to them and that containers are picked up within three days	✓		
2	A RAWMI donation box is located at the retail area. A note on the donation box says the following: Champoeg Creamery is LISTED by RAWMI and is dedicated to the highest of standards for raw milk safety and purity. Your donation helps protect your health and protect access to safe clean raw milk for you the consumer, this dedicated farmer and all people.	Assure that these tax deductible donations are collected and sent to RAWMI every month.	✓		

Testing Protocol and Results					
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1	Milk is tested every month for coliforms and SPC by a local veterinarian. Results of tests are sent to RAWMI displayed at the RAWMI Farmer Portal and made available at on farm store location for review by customers.	Assure testing is completed and data is available and compliant with RAWMI Common Standards and for review.			✓
2	If bacteria results fall above the RAWMI Common Standards, the farmer is invited to contact RAWMI or another RAWMI LISTED member to consult and determine the likely cause and retest until a conforming test result is achieved.	Assure compliance with Common Standards.			✓
3	A warning statement is located at the point of sale. Statement says: "Raw milk is unprocessed and filled with living beneficial bacteria but also may contain pathogens that on rare occasion may cause illness to immune depressed consumers". This warning may be modified by the farmer to meet local regulatory requirements (if any).	Assure that warning is posted at Point of Sale.	✓		

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Customer Complaints and Compliments					
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1	Customers are encouraged to submit a note to the farmer in a “drop box” at the point of sale. Notes are invited for either “complaints or compliments”. Encourage customers to provide feedback about any illnesses that they may have suffered as a result of raw milk consumption.	The RAWMI LISTED farmer must keep a file and record of all complaints. This information is used by the farmer to track any potential emerging illness outbreaks or issues.	✓		

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