

Cast Iron Farm
McMinnville Oregon

Farm Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP
1	Cast Iron Farm has 3 acres of prime cow pastures that are rotationally strip grazed 9 months out of the year. There is an irrigation system originating at the domestic well. There are an additional 9 acres available to the cows during times when it does not make sense for them to be on the prime	Assure that pastures are irrigated and kept green.	✓	
2	Water well and pump is located more than 100 feet away from animals and is not subject to contamination.	Assure that water is pure and not contaminated. Annual testing.		
3	Cows are rotated using a combination of 4 foot no climb perimeter wire fences and internal electric fences split into 28 paddocks that are rotationally strip grazed. 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 during grazing season. The cows only see the same	Move cows to new pastures every day to assure nutrition and cleanliness.	✓	
4	Chickens are also raised on the farm and meat and eggs are sold as an additional farm product. Chickens are housed separately in a coop with it's own paddock and the cows and the chickens are not allowed to graze together. Chickens do not roost in and are not allowed into the milking and	Assure that chickens or other birds do not enter and roost in the milking room areas.	✓	
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 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 secure fence system. Wild deer are legally, seasonally hunted to discourage their presence on the property.	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 140 feet above sea level. There is plenty of tree shade in the summer time and in the winter cows are provided barn shelter with straw bedding. The winter shelter facilities is a fully protected and covered barn. The bedding is provided by dry straw pack with layers that are tended daily to assure cleanliness. Excess manure and pack is piled in a compost area separate from the cows. The shelter is located on a hillside with a swale dug around to ensure that no water is accumulated near the shelter. Cows are walked directly into the enclosed sloped & drained concrete floor milking room that is located in the barn.	Assure that shelter conditions and bedding systems are managed properly.	✓	

Animal Nutrition and	Narrative of Conditions	Risk Reduction	GMP	SSOP
1	All cows brought to the farm have a documented history including TB testing and Bangs vaccination. The milk from the cows is tested for Staph A and other organisms before being added to the co-mingled milk supply. All cows are kept on a regular vaccination schedule to prevent debilitating disease. A long time dairy cow vet services our herd and knows them well. 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	In the barn, all waters are small, self feeding units designed for cattle. The waters are easy to clean and are checked daily for cleanliness. In the pasture, the cows have access to an 8 gallon self waterer. The waterer is	Assure water feeders are clean for animal consumption uses.	✓	

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 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 grain 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 are the barn cats and they protect against mice and vermin. The hay supply is kept in a hay loft above the cattle's winter storage.	Assure that feed is dry and protected from moisture or pests.	✓	

Milking Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP
1	All milking takes place inside of an enclosed building. Floors are concrete and sloped to drain. Fresh water hose is available in the milk parlor for washing floors etc. The room is well lighted and enclosed from outside weather conditions. All animal waste is washed down and area is kept fly and waste free. Any accumulations of waste are cleaned and addressed after each milking.	Keep milk room 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.		✓

Bottling Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP
1	The milk is milked into a stainless steel bucket sitting in an ice water bath. This is then lidded and carted to the milking area where 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 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 also located in 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 clean filling room area. All glass bottles are then capped with a clean jar lid and await filling. 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 160 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.	✓	

Retail Area and Storage	Narrative of Conditions	Risk Reduction	GMP	SSOP
1	All finished, chilled, labeled, capped raw milk containers are kept in a refrigerator and await customer pick-up. There is a note posted on the fridge that says " keep below 40 degrees." The bottled milk is 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: Cast Iron Farm 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	Narrative of Conditions	Risk Reduction	GMP	SSOP
1	Milk is tested every month for coliforms and SPC by a local laboratory. 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.	✓	

Customer Complaint and Compliments	Narrative of Conditions	Risk Reduction	GMP	SSOP
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 to track any potential emerging issues.	✓	



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