

Farm Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	My Sisters' Farm is located on 10+ acres in Shingle Springs, CA. The area is generally very dry, almost desert like during the summer and dry months. Rain is from November Thru May if we are lucky. Grass season is Feb-April, and during this time the cows graze. When the pasture is gone they are fed a dry ratio.	Assure that pastures are irrigated and kept green and that livestock have adequate space. .	*		
2	The water well is 180' deep and pump is at about 170' depth and is tested yearly for contamination.	Assure that water is pure and not contaminated. Annual testing.			*
3	To prevent manure buildup in fields it is removed at regular intervals. We keep the number of cows per field at 2 per acre. Waste hay and manure is moved to biodynamic compost piles, or taken to chickens.	Assure that livestock space is kept free of manure buildup, and that manure is composted away from cattle housing.	*		
4	Pigs and chickens are kept in fields far from the cows and barns approx. 800' away. They do not share water, ground or bedding area. Sheep are in the field with milk cows, but not in barn or milk areas. The horse has a paddock and stall in the barn during the winter months. Stall and paddock cleaned regularly.!	Assure that chickens, pigs, sheep or other farm livestock do not enter and roost in the milking room areas, and dairy cows do not come into contact with pig and chicken	*		
5	Fox tail and star thistle are the primary invasive plants. Skunks and bats are main animal We graze down the foxtails, pull out the star thistle and check cows for possible eye issues from foxtails. We vaccinate all animals for rabies.!	Check annually to assure that no harmful pests or weeds invade the cow's environment and that all perimeter fences are secure.	*		
6	During the summer, temperatures can reach 100 degrees. The cows have shade from oak trees, breeze due to open air and we keep cool water 2x per day. If a cow must be in the barn, we have a large fan. During the rainy season the pastures are generally wet and muddy. The soil is somewhat clayey. The pastures are all on a gentle slope, so standing water is usually not a big issue. We do not usually get snow so severe cold is not an issue either. The cows have 12x12	Assure that shelter conditions and packs are managed properly.	*		
7	The farm also has some organic vegetable gardens. The manure is composted before being applied to gardens.	Assure that manure is well composted prior to application to food gardens.	*		
8	My Sisters' Farm is home to a privately owned herd of A2A2 dairy cows, mixed Jersey, Guernsey and Normandy. This herd is owned cooperatively by private citizens in what is known as a milkshare. Milkshare members are informed that milk received from the herd is unpasteurized, is for their exclusive personal household use and may not be sold. My Sisters' Farm does not sell milk to the public and only milkshare members may receive any milk from the private herd. There are also 2 cows owned by the farmer and not part of the milkshare.	Assure that milk is used exclusively in the private homes of informed herdshare members, and is not sold to the public, nor processed to be sold in any form.	*		
Animal Nutrition and	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	The cows have all been screened for John's, TB, BVD. I currently do not introduce other cows to the farm.	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	The cows have an annual pedicure and are annually vaccinated for Rabies and with Covexen 8. I have a farm Vet who regularly comes to the farm (milkshare member). She does my vaccinations and if we need any other cow treatments she manages them. I give Battle Drench as a boost at calving or if they show any signs of milk fever. I also use Garlic. Vets uses a dedicated clean coverall and boots prior to servicing livestock. Vet parks truck up on pavement.	Assure that a proper preventative veterinary program is followed. Assure that veterinarian follows biosecurity protocol.	*		
3	Anytime a new animal is introduced to the farm, I do a 30 day isolation. I do not bring other cows onto the farm at this time	Assure that a proper biosecurity protocol is followed when introducing new	*		
4	The drinking water is from our personal well and tested annually for contamination. Water feeders are cleaned regularly.	Assure water feeders are clean for animal consumption uses.			X
5	If a cow gets diarrhea, it is isolated from the herd and the milk is not used in the milkshare until the cow is healthy again. If mastitis, we treat as recommended by vet. If pharmaceuticals are used, we exclude milk from human consumption. If no pharmaceuticals are used, we isolate with a quarter milker and discard that milk. Any sick	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	*		
6	The cows get about 1/2 bale of organic alfalfa and 1/2 bale of organic triple mix a day each, split between two feedings. During milking they get 1 tray of the fodder with 1/2 c crystal creek dairy blend mineral mix and 1/2 c manna (Patty McPeak's). They also have free choice kelp and other mineral salts. Piper gets about 4 pounds of organic livestock blend from rogue feeds each milking also.	Assure that livestock is fed an nutritionally appropriate diet, including minerals, supplements and salts, to maintain health and body condition.	*		
7	The hay is up on pallets and either in hay barn, or tarped to keep it dry. The grain and minerals are in a shed with tight doors.!	Assure that fed is dry and protected from moisture or pests.	*		
Milking Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	The cows are brought into the barn where the stanchion and milk room are located. There is a muck bucket located at the stanchion and put behind the cow to catch any manure or urine if she decides to go during milking. They are brushed and if especially muddy or caked with manure, we wash them outside with a hose and scrub brush.	Assure that milking area remains free of manure buildup, and that cows entering the milking area do not enter with substantial manure buildup on their udders or bodies.	X		
2	I personally train all milkers to the standards we require. The process takes about 2 weeks before I am usually comfortable letting them milk on their own. I also require an annual "tune up" where they come for a refresher. The protocols are written and posted above the wash sink.!	Assure that only appropriately trained and experienced milking teams milk the cows and perform duties as directed.	*		
	SSOP is followed to prepare udder prior to milking.	Assure that udders are cleaned and sanitized prior to milk collection.		*	
3	To assure proper pressure on milking machine, I read the gauge each time I attach it to udder.	Assure that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking.	*		
4	Tears are primed prior and milk is visually evaluated for abnormalities. Cows are screened for mastitis using a cow-side test, as needed. Milk is evaluated for SCC monthly at a certified lab.	Assure that all milk is evaluated for quality and SCC test is performed on regular basis.		*	
5	The milk is collected into a closed system bucket. The milk line is 3' long and the bucket sits in an ice bath to start the chilling process immediately and keep the bucket clean. Milking machine is cleaned according to SSOP following a 3 step process: 1. Rinse water not to exceed 110 degrees, 2. Manual Detergent Wash water not to fall below 120 degree, and 3. Hot Rinse.	Assure that milking equipment is clean and well maintained.		*	
6	I tell my milkers to not milk if they are sick and to let me know. I trust them to tell me.	Assure the health of all personal who handle milk.	X		
Bottling Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Bottling takes place in the "cool bot" milk refrigerator where it is stored on racks for next days pickup. The milk is poured through a sanitized gold coffee style filter from the bucket into the final glass 1/2 gallon jars. The "cool bot" is accessed through the clean room where the milking equipment is stored after cleaning. The "cool bot" is a walk-in cold room, about 5 x 12 and kept at 35 degrees.	Assure that bottling takes place in a designated, clean area and it properly filtered.		*	
2	The milk cooling process starts as soon as it leaves the cow. My milk bucket is sitting in a pan with cold water. After milking the cow, it is taken, closed, into the "cool bot" where it is hung on a small rope. Then the pre-chilled jar is opened and the filter placed on the jar. The milk is poured through the cold filter. When the jar is full, the filter is moved to the next jar, that lid put on the first jar and the first jar put into the ice bath up to the neck of the bottle. There is a small aquarium pump which circulates the water in the ice bath. The water in the ice bath is changed weekly and chlorine is added.	Assure that milk is cooled to 40 degrees within 2 hours of collection, and that the cooling process begins immediately. Assure that cooling water remains below the neck of the jar and is remains free from contaminants.		*	
3	I have a sign outside of the clean room asking people to wash hands before entering the room. Those of us working the farm remove our shoes also. Before going into cool bot, milkers must put on coat and separate booties stored in clean room to help prevent any cross contamination.	Assure Milkers cleanliness prior to handling milk and filling or capping jars. Assure that the bottling area does not become contaminated by soiled clothing or shoes of workers.	*		
4	The jars are also stored in the "cool bot" pre chilled to 35 degrees. I require the milkshare members to bring the jars back clean. I then put them all through the dishwasher located in the clean room that has a sanitizing cycle on it. Once they are finished, they are put into 6 pack containers and stored in the "cool bot".	Assure that glass bottles are clean and sanitary prior to filling with milk.		*	
5	The jar lids are labeled with the date, cow name and am or pm.	Assure that jars are properly labeled and dated.		*	
Pick Up Area and Storage	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	The refrigerator and pickup area is the same. It is the "Cool Bot" walk in refrigerator. The temperature is kept at 35 degrees. The members' names are labeled along the shelves of the racks. People come on their designated day to pick up their milk.	Assure that product is kept cold.	*		
2	Members pick up their milk regularly at the farm within 3 days of collection.	Assure that jars are properly labeled and dated, and picked up within three days	*		
3	I do deliver some milk on one day. It is put in an ice chest lined with a special radiant barrier and ice to keep it cold.	Assure that cold chain is maintained until delivery to the final member.			
Testing Protocol and	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Milk is tested monthly on the first week of the month by Sierra Dairy Lab in Tulare for coliforms, SPC and Somatic Cell Counts. Coliforms are maintained at <10 cfu/ml, SPC <15,000 cfu/ml, and SCC <600,000 cfu/ml	Assure testing is completed and data is available and compliant with RAWMI Common Standards and for review.			*
2	I send out the results to the milkshare members via email.	Assure that members are aware of sanitary conditions indicated by surveillance testing.	X		
3	If the test results are not satisfactory, I will do an immediate deep cleaning of equipment, and/or check the individual cow for problems and retest right away depending on what is wrong. I will also 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.	X		
Customer Complaint and	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1		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. A recall plan is in place should it be required.	*		
2	The FDA raw milk warning is in the Agistment Agreement that all members sign. I have an initial line at that warning.	Assure that members are informed of FDA raw milk warning.	*		