



Farm Conditions		Risk Reduction	GMP	SSOP	CCP
1	Fon Du Lac Dairy is located on 30 acres of desert in the Casa Grande area, between Phoenix and Tucson Arizona. The terrain is flat with sandy gravel. Fon Du Lac is home to 30 Brown Swiss dairy. The cows are provided adequate space to engage in natural social behavior. In the coral areas, cows are provided with approximately 500 square feet each.	Assure that livestock have adequate space to avoid overcrowding.	X		
2	The farm well is _____ feet deep and in located in an area that is not subject to contamination. Well water samples are checked quarterly or as needed and verified to be free of coliform bacteria.	Assure that water is pure and not contaminated with regular testing.			X
4	Cows are provided shade and adequate water to give protection from the sun. Brown Swiss cattle are well adapted to handle the heat.	Assure that cattle are not stressed and kept healthy during the high heat of the Arizona desert.	X		
5	Predatory wasps are employed to manage the fly population in the heat.	Assure that fly population is kept in check to limit the potential spread of disease.	X		
6	Fon Du Lac is located in a desert environment with an average rainfall of 9.27 inches per year. During the occasional periods of rain, dry bedding packs are made using dry manure and are provided in the shade area to manage mud and avoid pooling of water. All cattle pens are designed with proper slope to avoid all standing water.	Assure that cattle housing areas are kept free of standing water and mud during the times of rainfall.	X		
7	In the desert environment many plants are not edible and are noxious to cattle. Wildlife such as coyotes present a predatory threat to calves. Cows are kept in a secure environment and fenced away from any noxious weeds, plants, and predators.	Assure that no harmful pests or weeds invade the cow's environment and that all perimeter fences are secure to protect from wildlife.	X		
8	No other livestock are kept at Fon du Lac. Two farm dogs are employed for predator protection and cat for rodent control. Dogs and cats are kept out of milking areas and milk handling areas.	Assure that there is no cross-contamination of non-cattle livestock or pets to the milking handling areas.	X		
9	Corral is manicured daily by tractor and scraper to remove the manure. Concrete slabs are scraped daily to avoid build up.	Assure that shelter conditions and packs are managed properly and manure does not accumulate.	X		
10	Manure removed from the corrals is piled in an area separate area from where the cows are housed. Piles are turned to assure decomposition. Manure is hauled away and used for fertilizer on other farms.	Assure that manure is composted properly and removed regularly.	X		

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Animal Nutrition and Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	All cattle on the premises are tested annually for TB and screened for Brucellosis as per the state requirements.	Assure that cattle used for raw milk production are free from TB and Brucellosis.	X		
2	The dairy works closely with a local veterinarian to ensure overall health of cattle and milk quality. The vet is also associated with the dairy's milk testing lab. The vet sees the livestock several times a year, and the farmer is in contact with vet regularly as issues arise.	Assure that a proper preventative veterinary program is followed.	X		
3	All animals are inspected by a veterinarian prior to purchase. Purchased cattle are screened for TB and Brucellosis. When replacement cows are needed, they are purchased as heifers; no lactating cows are purchased.	Proper biosecurity protocol is followed when introducing new livestock to ensure that zoonotic disease is not	X		
4	Cattle water troughs are cleaned weekly and cows are provided with fresh well water for drinking.	Assure cattle have access to clean, potable drinking water.	X		
5	All fresh cows' milk is fed to calves and not used for human consumption until tested clear of mastitis causing organisms by a local lab. for human consumption. Milk confirmed or suspected to be contaminated with mastitis causing organisms is not be fed to calves, and is discarded.	Ensure that only milk verified to be from mastitis-free cows is bottled for human consumption.	X		
6	Any cow that presents with mastitis, lameness, or other illness is removed from the milk string and no milk from that cow is kept for human consumption.	Assure that only milk from healthy cows is bottled for human consumption.	X		
7	In cooperation with a local vet and nutritionist, cows nutritional needs are met by providing them a non GMO long-stem hay ration and barley grain supplement that is appropriate to meet their needs and keep a healthy body condition.	Assure that livestock are fed a nutritionally appropriate diet to maintain health and body condition.	X		
8	Cows are offered free choice mineral block and are fed a mineral pack in their daily ration.	Assure that minerals and salt are continually available and appropriate to the needs of cows in this	X		
9	All feed is stacked to protect itself from weather and environment. All feed is visually inspected for mold daily before fed to cows. Grain is procured weekly and fed out quickly to avoid rodent infestation and to keep ration fresh.	Assure that feed is dry, mold free, and protected from moisture or pests.	X		
10	Corrals are groomed and manicured daily. Animal waste is hauled out semiannually and stacked for use as compost.	Assure that cows stay clean, shelter facilities are managed and waste is composted	X		
11	Barn cats are employed to manage rodents and traps are set.	Assure that rodent population is kept in check to avoid spread of disease.	X		

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Milking Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Cows are milked in a milking parlor intentionally designed for raw milk production. A herringbone style 8 cow parlor allows the inflations to be hung from the side rather than from the back of the cow so as to avoid defecation onto the milk hose. It also allows the farmer to observe the cow's entire body during the milk process. The parlor is constructed with attention to the cow's safety with ample space or walking and minimum turning. Milk parlor is constructed according to Grade A sanitation standards and designed for ease of cleaning. It is kept clean.	Assure that milking parlor is clean, dry, organized and conducive for collecting milk in a manner that avoids contamination.	X		
2	All milking duties are performed by trained and experienced professionals.	Assure that only appropriately trained and experienced milking teams milk the cows and perform duties as directed.	X		
3	Prior to milking, all udders are clipped to remove hair. Hooves and the inner part of the legs are free of any and all hanging debris. Teats are cleaned and sanitized, and clusters are hung as per SSOP.	Assure that udders are cleaned and sanitized prior to milk collection.		X	
4	Gauges in milking pit are looked at daily for accurate vacuum pressure.	Assure that appropriate vacuum pressure in maintained to promote good udder health.	X		
5	Milk is collected using a pipeline system Milk is pumped into a receiver and through a plate cooler to lower the temperature to under 39 degrees. Milk is filtered once prior to entering plate cooler and again prior to entering bulk tank. The milk is then stored in one of 3 bulk tanks.	Assure that milk is collected into a clean a closed system, and that milk is filtered, chilled, and stored properly.	X		
6	Filters are visually observed daily for sediment that may indicate a problem with mastitis or sanitation.	Assure that no visual contaminants were introduced during the milking process, and that there is no visible	X		
7	Milk samples are sent out three times per week for every load of finished product and monitored for Staph, Strep, SPC, and Coliform. SCC.	Assure that all milk is evaluated for the presence of bacteria that would indicate a problem with sanitation or mastitis. .	X		
8	Machines in barn are cleaned upon completion of each milking shift. Every machine is hand washed in sanitizing solution. Barn is completely washed down. Walls and pipelines are cleaned. CIP wash is performed upon completing of hand washing machines all per SSOP.	Assure that milking equipment is clean and well maintained.		X	
9	Any staff that presents with symptom of contagious illness will not handle milking duties.	Assure that human disease is not spread through contagious	X		

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<b>Bottling Conditions</b>	<b>Narrative of Conditions</b>	<b>Risk Reduction</b>	<b>GMP</b>	<b>SSOP</b>	<b>CCP</b>
1	The Bottling Room is preceded by 2 ante rooms, the wash room and the cleanroom. The Bottling Room is constructed according to Grade A sanitation standards with non porous clearable work surfaces, walls and floor. Its used exclusively for milk bottling,	Assure that milk is bottled in a clean and sanitary environment that is not subject to cross contamination.	X		
2	Milk is bottled into single use half gallon plastic containers.	Assure that milk bottles are clean and sanitary prior to filling.	X		
	Milk enters directly into bulk tank through large plate cooler and is cooled immediately to 40 degrees. All milk in bulk tank is between 36 and 38 degrees within one hour.	Assure that milk is cooled to under 40 degree immediately after collection and maintained at that temperature until	X		
3	Bottle filler parts are sanitized per SSOP immediately prior to filling. Bottles are filled using a transfer pump through a food hose to an automatic bottler. Bottles are capped with plastic caps by an automatic bottle capper.	Assure that the equipment used to bottle milk is sanitary and that no contaminant enter the milk during the bottling		X	
4	All staff use designated boots when working the the bottling area, and sanitize boots prior to entering. All workers sanitize hands and wear gloves while bottling as per SSOP.	Assure staff cleanliness prior to handling milk and filling or capping jars		X	
5	Bottled is labeled with date collected, farm name and address, AZ state raw milk warning.	Assure that milk bottles bear proper labeling.	X		
6	No sick employees are permitted to handle milk.	Assure that human illness is not transmitted to milk via contagious employees	X		
7	After filling bottles are crated, labeled and immediately moved to a walk-in cooler where the temperature is verified by thermometer to remain at 40 degrees or less.	Assure that milk remains at a temperature <40 degrees after filling.		X	
<b>Retail Area and Storage</b>	<b>Narrative of Conditions</b>	<b>Risk Reduction</b>	<b>GMP</b>	<b>SSOP</b>	<b>CCP</b>
1	Milk is held at a minimum of 40 degrees in walk-in cooler and stored for future deliveries.	Assure that product is kept cold.	X		
2	All milk is dated prior to shipment to retail locations. Milk leaves the farm three times a week and is distributed with 24 hours of bottling.	Assure that jars are properly labeled and milk delivered to retail outlets is fresh.	X		
3	All milk is labeled with state mandated safely statement. "Raw Milk: Not pasteurized and may contain organisms injurious to your health. (as mandated by the State of AZ)	Assure that bottles are labeled. with required state warning.	X		
5	Milk is transported from the farm to the store in one of two refrigerator vans. Temperate inside the vans are monitored by thermometer to ensure it remains in the range of 25 degrees an 35 degrees. Once the milk arrives at store it is placed directly into cold storage. Store staff verifies the temperature of the milk on arrival to be under 40 degrees.	Assure cold chain is maintained from the farm to store.	X		

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Testing Protocol and Results	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Milk is tested 3 time a week for Coliform SPC, and SCC by a local laboratory. Results of tests are sent monthly to RAWMI displayed at the RAWMI Farmer Portal.	Assure testing is completed and data is available and compliant with RAWMI Common Standards and for review.	X		
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 that the farmer has access to on going support and information about raw milk safety as needed.	X		
Customer Complaint and Compliments	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	The farm website is the primary interface between Fon Du Lac customers and the farmer. The website address is posted on each milk bottle. Customers are invited to leave feedback or report issues via email or leave a message. The farm phone number is posted on the website. The farm also has a Facebook page that is used for customer interaction.	Assure that the RAWMI Listed farmer is aware and keeps records of any complaints or reports of illnesses related to their product.	X		