

Farm Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Copeland Family Farms is the leased farm of the Siskiyou Farm and Food Co-Op; a nonprofit organization. 145 acres of dryland subirrigated pastures. An additional 5 acres of irrigated pasture are also managed. Pastures are irrigated by rain and 2 wells. Copeland Family Farm is a low-density pasture farm, and limits herd size to no more than 1 cow for every one irrigated acre of pasture. An additional 100 acre sub irrigated pasture is used for our heifers and steers. Goats are used on the dryland feed to keep weeds controlled.	Assure that livestock have adequate space. .			
2	Siskiyou Farm and Food Co-op is home to a privately owned herd of three to four lactating cows. The herd is leased cooperatively by private citizens in what is known as a herdshare. Herdshare members are informed that milk received from the herd is unpasteurized, is for their exclusive personal household use, and may not be sold. Siskiyou Farm and Food Co-op does not sell milk to the public, and only herdshare members may receive any milk from the private herd. Labels are marked "not for resale" and are dated	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.	x		
3	Water well and pump is more than 150 feet deep and is tested annually; well is covered and not subject to contamination.	Assure that water is pure and not contaminated. Annual testing.			x
4	Cows are rotated using electric fences and fenced pastures. Pasture conditions are evaluated every day, and cows are moved to a new pasture or fed local grass and alfalfa hay when it is appropriate in order to ensure optimal nutrition for the cattle, optimal regrowth for the grass, and avoid the buildup of manure. Holding pen is cleaned with a backhoe as necessary.	Move cows to new pastures regularly to assure nutrition and cleanliness.			
5	Chickens are also raised on the farm and eggs are sold as an additional farm product. Chickens are free ranged. Chickens do not roost in and are not allowed into the milking parlor, grain shed and milk handling areas.	Assure that chickens or other birds do not enter and roost in the milking room areas.			
6	Pigs are occasionally raised on the farm for pork. Pigs never share space with the cows, and are housed and pastured in their own	Assure that pigs do not enter cattle grazing areas or contaminate irrigation waters.			

<p>A few dairy cross steers are raised for beef. These cattle are kept in excellent health and kept in separate pens at birth. Dairy cows in the milk string are not allowed to suckle calves. 95 acres of subirrigated pastures keep the steers from weaning to butcher. No cattle are in adjacent pastures. New cattle are placed in quarantine that is not adjacent to any cows on premises. We raise our replacements on site and all are daughters, granddaughters and great granddaughters of our own cows. When we do (RARELY) purchase new animals we require the seller/breeder do all testing prior to purchase (this takes two weeks minimum), so they are pre-tested for TB, Johne's, Neospora, BLV and BVD. Every cow gets tested by API for mastitis prior to milk going into the milker's jars. New purchased cows go into a separation/quarantine pen for a minimum of 2 weeks and our vet comes and examines them and may suggest other tests (for minerals, worms etc.). We do not purchase cows that are fresh, so we do not have an issue with cross contamination with milking equipment</p>	<p>Assure that beef cattle are kept healthy and in unconcentrated grazing and shelter conditions.</p>				
<p>There are no known invasive plants or pests that are located in this farm environment. Bio-diverse pasture grasses grow naturally. No wild deer come into contact with any of the cows due to the presence of livestock guardian dogs.</p>	<p>Check annually to assure that no harmful pests or weeds invade the cow's environment and that all perimeter fences are secure.</p>	x			
<p>Animal Nutrition and Conditions</p>	<p>Narrative of Conditions</p>	<p>Risk Reduction</p>	<p>GMP</p>	<p>SSOP</p>	<p>CCP</p>
<p>1</p>	<p>All cows brought to the farm are tested for TB, Bangs (vaccination verified), Neospora, BLV, BVD and Johne's Disease prior to being introduced to the herd. A vet services our herd regularly. All parties understand the critical nature of animal health with regards to production of low risk raw milk for human consumption. All cows are tested after freshening for BVD, BLV, Neospora and TB plus 16 different mastitis causing bacteria using Animal Profiling International. Cows found high in numbers are immediately removed from the herd and sold as beef. Milk cows are tested every milking using a strip cup for mastitis. Any question of udder health is immediately tested using a cow side SCC and CMT. We also have an on-site lab, and test for coliforms, Spc and cow side SCC</p>	<p>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.</p>			
<p>2</p>	<p>Cow have access to clean, potable well water for drinking at all times. Waterers are kept in clean condition. Each milker checks and refills water troughs on arrival</p>	<p>Assure water feeders are clean for animal consumption uses.</p>			

3	All milkers and visitors to the farm are required to dip their boots in a bleach water solution prior to entering the areas where cows are kept. New cows are kept separate, in a pen that is not adjacent to any farm animals. Cows are tested through API and our own lab for mastitis and contagious diseases, and kept for two weeks separate for observation.	Assure that a proper biosecurity protocol is followed when introducing new livestock.			
4	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.	Assure any animals suspected of sickness be isolated immediately.			
5	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.			
6	A whiteboard with each cows diet is kept in the milk room. Each milker checks the board and feeds the appropriate diet. A clipboard with the production, health, reproduction info is kept and filled in each day by milker. Only GMO free grain and non sprayed hay is used.	Assure that livestock is fed an nutritionally appropriate diet to maintain health and body condition.			
7	Cows are individually fed grain in the milking parlor. Mineral salts are added to the grain mix and offered free choice as salt blocks at all times. Kelp and baking soda is also added to the grain mix to assure cows systems are kept at proper ph. Additional salt blocks are in every pasture and checked daily.	Assure that minerals and salt are continually available and appropriate to the needs of cows in this ecosystem.			
8	Feed is kept in a completely inclosed grain shed in separate bins and kept covered at all times.	Assure that feed is dry and protected from moisture or pests.			
9	We have the neighbor come and clean the pens as necessary; the manure is composted on site and members can come and collect it for their gardens and the farm garden. Organic farm next door collects manure often. Cows are groomed when milked, holding area is kept clean and dry. Cows have access to lay in green pastures and dry area. <u>Wel brush cows outside the milking parlor</u>	Assure that cows stay clean, shelter facilities are managed and waste is composted separately from cows.			

Milking Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
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1	<p>All milking takes place inside the milk parlor of an enclosed building. Fresh water hose is available in the milk parlor for washing floors etc. The room is well lighted and is enclosed from outside weather conditions, or opened to allow airflow. All animal waste in the parlor is carried outside to the compost and area is kept waste free. Any accumulations of waste are cleaned and addressed after each milking. Supplies are marked and kept in assigned locations. Milk jars are kept on shelves inside the milk handling room. Brushes are kept in a cabinet with a drain.</p>	<p>Keep milk parlor conditions clean, dry and organized.</p>	x		
2	<p>All milking personnel are trained and oriented with regard to the expectations of cleanliness and procedures for milking and other tasks. A special video was made to remind milkers before their milk turn of the procedures. Each milker has their milk tested monthly using an on site lab. We have 4 independent pairs of milkers. All milkers are provided with SSOP and cleaning procedures worksheet. Agister has taken two classes from Charlotte on proper milk handling for raw milk. Milkers take refresher courses as necessary</p>	<p>Assure that only appropriately trained and experienced milking teams milk the cows and perform duties as directed.</p>			
	<p>Udders are cleaned and throughly dried using a predip solution and clean paper towels. Teats are cleaned with an alcohol wipe and stripped and then dried with a new clean towel to assure cleanliness. Cow handlers always clean hends with alcohol wipes prior to handling milking equipment.</p>	<p>Assure that udders are cleaned and sanitized prior to milk collection.</p>			
3	<p>A vacuum gauge is at eye level for ease of reading. Each milker is taught how to read the gauge.</p>	<p>Assure that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking.</p>			
4	<p>Milk quality is tested at every milking to assure gross quality using a strip cup. Any potential issues are further investigated by use of the CMT and or additional testing. An on-site lab is used to evaluate the milk from every milker. Sierra DAiry Lab is used to test our milk for SPC and coliforms monthly. SCC tests are available on site. Petrifilm tests are done on a regular basis on site for SPC and Coliforms. All monthly tests are available inside the milk room</p>	<p>Assure that all milk is evaluated for quality and SCC test is performed on regular basis.</p>	x		
5	<p>All equipment is cleaned according to SSOP practice as described. First: flush with potable cool water. Second: machine rinsed with hot vinegar rinse; next it is flushed with hot soapy water and then scrubbed thoroughly by hand and with rotary brushes. The machine is flushed with a bleach water solution and allowed to drip dry under clean, protected conditions. Machines are disassembled on a weekly 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. CIP is used once a week with dairy CIP solutions.</p>	<p>Assure that milking equipment is clean and well maintained.</p>	x		

6	Fly screens are used during the fly season to keep flies and misquitos out of the milk room. An electric device is used to keep mice out of milk room and all grain is stored in a sperate shed	Assure flies and pests are not allowed into the milk processing room			
Bottling Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	The milk is milked into a stainless steel or food quality bucket. Milk is filtered through a single-use inline filter before it enters the bucket. Immediatly following milking of EACH cow, the lidded bucket is carted to the processing area where is it poured into jars, wax paper and lids placed on jars and placed into an ice water bath that covers up to the neck of the jar. Once completely cooled, milk is placed in refrigerator at 35 degrees, 24 hours later the milk goes into an ice chest for delivery or on site pick up. Temperature control thermometer assures that milk reaches below 40 degrees F. in less than one hour.	Assure milk moves from cow to jar without contamination, and that that chilling is completed in one hour to less than 40 degrees F.			
2	A sanitized milk sink and bin is used with ice containers placed in the water immediately after filling by the milk handler. The milk handler watches the ice water closly to keep water level below the rims and insure that the temperature in the ice bath stays under 40 degrees.	Assure that no chilled ice water ever rises above the level of the filled milk jar lid line.			
3	The milk handler wears a bouffant cap and raincoat to assure no contaminants get into the milk jars, hands are washed with a hand soap solution in a separate sink throughout the milk handling.	Assure Milkers cleanliness prior to handling milk and filling or capping jars.			
4	Glass jars are inspected, then filled with 160 degree hot water to sanitize just prior to filling. Lids are placed on jars immediately after filling.	Assure that glass bottles are clean and sanitary prior to filling with milk.			
5	All milkers who are not healthy, are ill, or have a cough refrain from working and handling cows, milk or other raw milk related tasks, or wear a mask.	Assure the health of all employees that handle milk.			
6	The Milk Room is a clean and dry room with smooth wash-down floors and walls, and a stainless steel commercial sink. It is well lighted and well ventilated with clean fresh air. The milk room is kept very clean and sanitary at all times. Screens between the milk parlor and milk room are used to control flies and other pests. Each milker sweeps or mops the floor and washes sink prior to leaving. Door has fly screens in place and is kept locked.	Assure that area where milk is handled is free from contamination. Assure that place are where milk is handled is regularly cleaned.			
Pick up Area and Storage	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP

1	All finished, chilled, labeled, dated, and capped raw milk containers are kept in a refrigerator and await member pick-up. There is a note posted on the fridge that says " keep below 40 degrees." Information about raw milk is made available to all members, and members must acknowledge their understanding of the information prior to becoming members. A sign is posted stating the dangers of raw milk. Emails are sent to remind members to pick up their milk weekly.	Assure that product is kept cold and that members have information about raw milk made available to them and that containers are picked up within three days			
2	Milkers take the milk to the non milking shareholders immediately following milking in ice chests with ice packs in them to maintain temperature of the milk at under 40 degrees. All milk is labeled using our labels with non profit name, non milkers name and date, NOT FOR RESALE is on each label in big red letters. Milk left in the milk room is asked to be picked up that night. Milk that has not been picked up within a week is removed and fed to chickens	Assure that jars are properly labeled and dated, and picked up within three days			
3	A warning statement is located at the point of pick up. Statement says: Raw (unpasteurized) milk and raw milk dairy products may contain disease-causing micro-organisms. Persons at highest risk of disease from these organisms include newborns and infants; the elderly; pregnant women; those taking corticosteroids, antibiotics or antacids; and those having chronic illnesses or other conditions that weaken their immunity. This warning may be modified by the farmer to meet local regulatory requirements (if any).	Assure that required warning is posted at point of pick up.			
4	A RAWMI donation box will be located at the retail area. A note on the donation box says the following: Siskiyou Farm and Food Co-op 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. This will be once we get listed.	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	CCP
1	Milk is tested every month for coliforms and SPC by Sierra Dairy Labs. 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, agister will 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.			

Customer Complaint and Compliments	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Members are encouraged to submit a note to the farmer in a "drop box" at the point of pickup. 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.			
2	Contact information is collected for every herdshare member and they are assigned a milker and a date to pick up. At the time of pickup, each member who takes As Available milk signs a form with their name, the date, and the amount of milk taken. In the even of an outbreak, every jar of milk that left the farm could be tracked.	Assure that in the event of an outbreak, all milk that has left the farm can be immediately recalled.			

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