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This RAMP document contains a size appropriate frequency of monitoring, sampling and testing plan which identifies potential risks that are present at the farm. Management practices are set up to reduce, manage, or mitigate those potential risks. See also Standard Sanitary Operating Procedure (SSOP) for milking and bottling and Critical Control Points (CCP) document for remedial action in case of deviation or failure.

A	Farm Conditions	Risk Reduction	GM P	SSO P	CC P
1	Water source. Drilled well with extended casing above ground. Located 100 feet from barn. Cattle prevented from grazing near well by electric fence. Testing done in April and November of each year.	Total Coliform less than 5. E. coli = 0			/
2	Pastures. Rotated as growth cycle permits. Reseeded as needed. Only apply manure in certain areas where grazing will be discontinued till following year. Cattle kept from grazing areas where there is standing water.	Less than ideal nutrition. Cattle feed supply will not be contaminated by fecal bacteria which could end up in milk	/		
3	Barn Yard. Cemented yard. Driveway for customers. Barn yard pad kept scraped and tidy. Annual removal of manure. Any residues from transporting manure through driveways is cleaned up.	Keeps manure residues out of customer/processing areas to prevent potential milk contamination.	\		
4					
5	Rodent control. Fly control. Cats are used to keep rodents under control. Flies kept to a minimum by using screens on stable windows. Milking area lighting kept low and fan used to discourage fly activity while milking. Spilled grains, etc will be cleaned up. Habitat areas for rodents are eliminated.	Keep rodents from contaminating livestock feed and milk processing areas. Reduce and eliminate fly problems while filling jars or making other milk products.	\		
6					
7	Milk processing area comprised of vacuum pump room with double stainless steel sink. This room adjacent to stable with a self closing door (sort of). Milk bottling room next to pump room which has double stainless steel sink for wash up. Also drying racks for equipment, holds dishwasher for jars and shelving for supplies. Utility room attached and open to processing area, contains hot water tank, iron filter, water pressure system and hydro service. Also an extra room for potential	To keep any manure, chaff, dirt, hair, molds and smells from getting into milk which could cause Reduced shelf life	\		

	cheese making and a future walk in cooler. Concrete floors, with plastic washable wall and ceiling surfaces. Doors are all easily cleaned. All surfaces inspected regularly and cleaned as needed. Outer barn clothing removed before entering processing area replaced with clothing and footwear designated for the processing area.	and increase risk from pathogenic material getting into milk.			
8	Pigs and poultry are raised on farm as well. They are kept from entering tie stall area and milk rooms with doors. Poultry will be fenced/penned to keep them from coming into contact with lactating animals. Poultry care will be completed after all milking and milk processing is completed. Foot wear is changed upon entering and leaving poultry housing areas. The same applies to pigs.	Keeps manure from these types of livestock away from milk production and processing areas. And to prevent avian diseases from infecting cattle or contaminating milk.	/		
9					
B	Animal Transport, Nutrition and Living Conditions				
1	Feed source: Hay, pasture and grains. Forages produced at home. Certified organic grains are purchased along with salt and minerals. Pasturing is conducted for about 5 months of the year. Rotational grazing practices implemented. Proper drying of hay before harvesting and storing.	Pesticide residues and molds minimized	\		
2	Stable and open front barn: A well bedded manure pack and tie stalls are used to house the cattle during extreme weather periods and for over wintering. Tie stall gutter cleaned daily. Manure pack removed twice yearly. Manure is stock piled on cement slab with slope away from barn to drain yard liquids into surrounding grass buffer areas. Hay can be stored out of reach of cattle and routine choring routes. Pasture fields can have ponds of water form in low areas, usually during late spring rains. Grazing is suspended in these flooded areas till surface water is gone. Manure is applied to hay fields in September.	manure contamination kept from processing areas. Cross contamination from wild life is minimized.	\		
3	Livestock shipping and processing.: Locking head rail used to restrain cattle for veterinarian/animal health related issues. Tie stalls used for milking animals health or breeding needs. Special loading pen for removing animals from farm. Livestock transporter kept from entering livestock housing areas.	Reduce stress on animals = healthier animals. Lowers risk for pathogens to be imported onto farm.	\		
4	Disease screening. Attempting to operate as closed herd. If replacement animals are purchased they will be segregated from existing herd for a period of 3 weeks by placing those animals in another building or on an isolated pasture paddock on the farm that will prevent them from having any contact with other animals for that period of time. If lactating then they will be milked in this area of isolation and the milk discarded. Testing of SCC will take place at this time. johnes disease to be tested prior to animal coming to farm.	Prevent diseases from coming onto farm.	/		
5	Clean drinking water. Water troughs cleaned regularly.	Prevent bacteria and algae growth in these containers.			
C	Milk Handling and Management				
1	Picnic cooler is used with frozen water in plastic soda pop bottle to chill milk down quickly. Temperature in fridge monitored with thermometer. Sign on fridge to make remind customers to make sure refrigerator door is closed after removing dairy products.	Milk temperature to be at 34-40 F within 2 hours of milking. Maintain correct temperature in fridge.	\		

2	Member responsibility: All members are required to thoroughly clean their jars and lids before returning to farm. During membership orientation they are shown how clean the jars need to be and also given a booklet "Safe Handling -Consumers Guide" by Peggy Beals. for reference. Follow up is done with members who are having problems.	Prevents off flavours and premature aging of milk when refilling jars.	\		
3	Jar maintenance: All jars and lids are inspected when returned to farm for cleanliness and integrity. After inspection they are placed in dishwasher for a further cleaning and sanitizing. Lids are sterilized with boiling water and then placed loosely on jars and put into fridge or freezer to be chilled prior to refilling.	Minimizes unwanted bacterial growth.	\		
4	Milk refrigeration: When milk jars are removed from ice bath they are inspected as they are placed in customer pick up fridge. This is to make sure that there is nothing unusual about the jars or the milk.If something is found then these jars are used for our family or fed to other livestock. Fridge temperature is maintained at 33-34 F.	Prevents early souring of milk, keeps milk fresh smelling, with sweet taste.	/		
5	Member pick up room. This room has a shelf where empty jars are left and the milk journal filled out. The refrigerator contains the milk, eggs, honey and another farms pasteurized yogurt and kefir which we resell. Overall impression that facilities are regularly cleaned and maintained.	Dirt, hair etc kept from entering milk.	\		
6	Cows are milked in their stalls. Cow's udders thoroughly cleaned using disposable paper towels. Only one cow is milked at a time. Not left unattended while miking.	Manure kept out of milk.	/		
7	Bucket milker used. Disassembled and washed after each milking. Milking machine bottom does not come into contact with stable floor. Placed on washable plastic surface.	Keeps milk spoiling bacteria out of milk.	/		
8	All cows milked and then milk taken to processing areas where it is filtered, bottled and cooled as quickly as possible.	Keep milk fresh. Prevent milk spoilage	/		
D	Human Risk Factors				
1	Personal Health. Facilities has a hand washing only sink with soap dispenser and disposable paper towels.	To keep human pathogens out of milk.	/		
2	Member visits to farm. Members kept out of milk processing area. Doors can be locked. Signs posted asking consumers to stay out of milk processing areas. When consumer has initial tour they will be given plastic shoe covers to put on before entering procesing area. This they will also be wearing when they enter cow housing areas.	Members canot contaminate milk or milk processing areas.			
3	Foot wear changed, hair net and lab coat worn when in processing area.	Prevent contaminates from getting into milk or equipment wash up facilities.	/		
E	Testing Protocols and Documentation				
1	Water samples	See box A1 above.			/
2	Milk testing for Bactoscan, Ecoli and Coliform. Also Somatic Cell Count Others if needed. Monthly testing.	Bactoscan less than 20,000. E.coli <1.00+00 cfu/ml Coliforms less than 1 . Salmonella less than 1.	\		