

RAMP (Risk Analysis Management Plan)

Just Earth Farm
Junction City, OR



In Allianc With
Cow Share Canada

Farm Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
Pasture Irrigation	A 10,000 gallon tank filled from domestic well provides sufficient supply for an irrigated rotational grazing paddock during the few hot summer months when no natural grass growth is occurring in pastures.	Assure that pastures are irrigated and kept green.	★		
Stocking Density	Grazing density is calculated based on number of cows and their combined weight to ensure cows eat the variety of forage in the paddock -- not running out of things to eat and not having an overabundance that leads to picking and choosing. Grazing densities are adjusted according to herd size, paddock forage quality, and time spent on paddock to ensure cows always have plenty to eat and plenty of clean space to rest in.	Assure that livestock have adequate space and grazing is managed to ensure proper nutrition and pasture viability.	★		
Pasture Rotation	Cows are moved to fresh pasture every 12 or 24 hours, depending upon the size of the paddock, the size of the herd, and the amount of forage available. Cows are not left on paddocks so long that they graze close to ground-level forage.	Assure that exposure to the most common parasite habitats close to the ground is avoided. Ensure proper pasture regrowth and viability. promotes pasture.	★		
Livestock Water	Pasture water tanks are filled with domestic well water and kept clean.	Assure that livestock have access to clean, fresh, pure water at all times.	★		

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Well Water	Well water is tested annually to be free of coliform.	Confirm that water is pure and not contaminated. If presence of coliforms are detected, immediate steps to be taken for remediation.			★
Cattle Walkways	Walkways for livestock to and from milking area where manure may concentrate are maintained and kept separate from primary grazing areas.	Assure that cows are not grazing or bedding in areas with high concentration of manure and flies.	★		
Fly Management	Fly predators are placed throughout barn pen floors, manure transfer and compost piles, and livestock watering areas around barn to reduce fly populations, beginning early on in fly season and continuing with regular releases to control hatching rates.	Ensure management of fly populations to reduce disease vectors	★		
Fly Management	Strategically-placed fly trap barrels are set up next to water tanks in pasture.	Ensure management of fly populations to reduce disease vectors	★		
Chicken Management	Chickens are fenced separately from all other livestock on the farm. Wings are trimmed to prevent them from escaping chicken netting.	Assure that chickens do not enter and roost in the milking room areas.	★		
Chicken Management	A minimum of three months in winter and one month in summer is given between the time that chickens leave a section of pasture and the cows return to graze.	Assure that livestock do not intermingle with fresh chicken manure or coop areas until a proper time period has passed to allow any pathogens present to be solarized and their risk completely nullified.	★		

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Rodent Management	Grain is kept in closed barrels at all times to discourage the attraction of rodents to milk parlor and barn areas. Spilled grain is minimized and non-chemical traps are set in strategic areas around milking parlor and barn to keep any rodent populations in check. Barn cats are kept to keep barn rodent populations to a minimum.	Assure that rodents do not populate milking parlor or barn areas, and that traps used in these areas are free of any chemical treatments that should not be in the vicinity of raw milk production.	★		
Noxious Weed Management	Tansy weed in in cow grazing areas is pulled by hand. Cows are not left to graze in areas with low forage -- hay is always supplemented. Cows are not allowed to graze in areas where bracken fern is growing well, and we keep it back from encroaching on grazing areas by regularly mowing. Perimeter fences are checked seasonally for security.	Check annually to assure that no harmful pests or weeds invade the cow's environment and that all perimeter fences are secure.	★		
Winter Barn Management	During winter use of barn by livestock, barn shelter pens are mucked regularly, with any pack removed weekly during the winter and kept dry with daily hand removal of waste and addition of clean, dry straw every day. Water is carried away from the barn area by roof gutters and downspouts to disallow accumulation of water on barn floor.	Assure that area where cows are bedded in the winter are kept dry and shelter conditions and packs are managed properly.	★		
Pasture Shelter Management	Multiple Douglas Fir groves are kept limbed and mowed to provide pasture shelter for livestock. Livestock is moved frequently and each new paddock has a new treed area providing shelter, so that there is no build-up of waste where cows lie down in the shade.	Assure that shade and wind shelter conditions are managed properly.	★		
Swine Management	When pigs are present on the farm, they are raised in a secure, separately-fenced area that is never grazed by dairy cows.	Assure that there is no cross-contamination between swine and dairy livestock.	★		
Animal Nutrition and Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP

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<p>Herd Health Status</p>	<p>A foundation herd of carefully screened cows from reputable sources was purchased . All animals were inspected for condition by ourselves and consulted expert sources. Prior to purchase, all cows were tested for and confirmed to be free of TB, BVD, Neospora, Johne's, BLV, Brucellosis, and the Big 16 contagious and environmental mastitis bacteria including mycoplasma and Staph aureus.</p>	<p>Assure that only cows with good body condition and overall health, and negative for contagious, debilitating, or zoonotic disease are purchased and used for human consumption raw milk.</p>	<p>★</p>		
<p>TB & Brucella Screening</p>	<p>All newly purchased cows are confirmed to be TB free by a state licensed veterinarian, and confirmed to be tested for Brucellosis. Ongoing TB testing as per recommended by local veterinarian.</p>	<p>Assure that dairy cows are free of TB and Brucellosis</p>	<p>★</p>		
<p>Preventative Veterinary Care</p>	<p>Any regular preventative vaccine schedule is followed directed by a licensed veterinarian. A local, experienced large-animal veterinarian sees the cows regularly and is familiar with the operation at Just Earth Farm. He understands the importance of good animal health and its crucial link to safe and sanitary raw milk production. There is a back-up large-animal vet available for farm visits when our main vet is unavailable.</p>	<p>Assure that a proper preventative veterinary program is followed</p>	<p>★</p>		
<p>Fresh Cow Mastitis Management</p>	<p>Fresh cows are milked last until verified to be free of mastitis through on-farm SCC tests. If multiple fresh cows are milked at the same time, the milk claw is dipped in bleach water between fresh cows to prevent potential spread of mastitis until SCC tests verify cows are mastitis-free.</p>	<p>Assure that newly freshened cows are free of mastitis prior to rejoining the milking string.</p>	<p>★</p>		
<p>Calf Management</p>	<p>Calves are left with the cow for three days to receive colostrum. Then they are removed to a designated calf pen where they are fed mastitis-free milk by bottle. When possible, they are bottle fed milk from their own mother.</p>	<p>Assure that calves receive adequate nutrition and are kept in good health.</p>	<p>★</p>		
<p>Veterinary Bio Security</p>	<p>When veterinarian visits he uses clean footwear and clothing prior to caring for or handling cows.</p>	<p>Assure that no pathogens or contagious disease is introduced by veterinarian.</p>	<p>★</p>		

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Vehicle Bio Security	When vehicles visit the farm, they are confined to visitor parking areas and do not enter cattle housing or grazing areas.	Assure that no pathogens or contagious disease is introduced by vehicles.	★		
Bio Security: Foundation Herd	Just Earth Farm keeps a closed herd. When the foundation cows were purchased, new livestock was quarantined from the rest of the herd for a minimum of 21 days or longer if necessary until 1) adjustment was made to new surroundings, 2) cows were verified to be free of any illness.	Assure that a proper biosecurity protocol is followed when introducing new livestock.	★		
Bio Security: Farm Visitors	The majority of farm members pick up their milk at a non-farm location. The few farm members who do visit the farm are encouraged to wash their hands before leaving the farm, and do not enter clean areas where milk is handled.	Ensure the farm visitors neither introduce unwanted pathogens to the farm, nor take them home from the farm.	★		
Bio Security: Neighboring Livestock	There is no over the fence contact between the cattle at Just Earth Farm and neighboring livestock. No pasture space is shared with neighboring livestock.	Assure proper biosecurity for livestock.	★		
Bio Security: Replacement Cows	Just Earth Farm intends to raise replacement heifers on farm. However, in the event that a new animal is purchased, quarantine protocol will be observed as stated above.	Assure that a proper biosecurity protocol is followed when introducing new livestock.	★		
Livestock Drinking Water	All water tanks in barn, milk parlor, and pasture are filled and inspected at least twice per day and confirmed to be clean.	Assure that livestock have access to clean drinking water at all times..	★		

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Sick Animal Management	Any cow presenting with illness, mastitis, or lameness will be immediately isolated to the sick pen located no less than 30 feet from the rest of the herd. Sick cow will be milked last, and milk will not be kept for human consumption until health status is confirmed.	Assure that only milk from health cows is kept for human consumption, and that sick animals are isolated from the remainder of the herd.	★		
Livestock Ration	Livestock are fed a ration that is nutritionally sufficient to maintain good body condition of health. Ration includes: organic alfalfa hay, unlimited pasture, meadow hay and grain concentrates. Feed is tested for nutritional quality to ensure adequacy. Grain concentrate quantities are adjusted according to the nutritional needs of individual cows.	Assure that livestock is fed an nutritionally appropriate diet to maintain health and body condition.	★		
Mineral Supplements	Fifteen different free-choice minerals plus kelp and plain salt are offered free choice to all dairy cows at all times.	Assure that minerals and salt are continually available and appropriate to the needs of cows in this ecosystem.	★		
Feed Storage	Feed is stored in a dried-in barn and does not come into contact with moisture. Grain is kept in metal barrels with weighted down lids and is used in small batches, so as not to allow grain rancidity to become an issue.	Assure that fed is dry and protected from moisture or pests.	★		
Manure Management	Cows are kept clean in the summer months by providing ample fresh grazing ground with non-grazed areas under trees available for shelter. Watering areas are kept away from grazed areas to keep waste located away from main grazing areas. During winter months, pens are mucked frequently and waste is removed to a holding area outside the barn, and then moved again to the composting windrows that are not part of any grazed pasture.	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
Milking Parlor	The milking parlor is kept clean, well organized, well ventilated, well lit, and free of manure build up, rodents and birds. Surfaces are swept or vacuumed to assure they are dry and free of manure. No livestock are grazed or housed within 100 yards of the milking parlor.	Assure that conditions where cows are milked is maintained in a clean and sanitary manner.	★		

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Milking Personnel Training	Only trained team members are permitted to milk cows and manage milk.	Assure that only appropriately trained and experienced milking teams milk the cows and perform duties as directed.	★		
Milking Personnel Health	Milking personnel who are ill will not milk cows or handle milk.	Assure that milking personnel are free of contagious illness.	★		
Udder Prep	Cleaning and sanitizing protocol is performed on every udder before milking, regardless of appearance as per SSOP.	Assure that udders are cleaned and sanitized prior to milk collection.		★	
Vacuum Pressure	A glycerin-filled vacuum gauge is used to ensure we are able to clearly see our vacuum levels. If any adjustment is warranted, it is adjusted until properly set and holding at 11.5 to 12.	Assure that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking.	★		
Mastitis Screening	Prior to milking, each teat is stripped and milk is inspected for gross quality. Portachek SCC test strips are used to periodically monitor SCC counts. Cows suspected of mastitis are removed from the milking string until udder health is confirmed.	Assure that all milk is evaluated for quality and SCC test is performed on regular basis.		★	
Equipment Cleaning	Milking equipment is cleaned daily after milking using a 3 phase wash protocol, as well as weekly deep cleaning of the interior of the milking claw as per SSOP.	Assure that milking equipment is clean and well maintained.		★	
Equipment Storage	Milking equipment is stored in milk parlor, where flies are controlled and all doors are closed to prevent contamination. All equipment is bleach sanitized prior to being used.	Assure that milking equipment is stored in a clean, dry area free from potential for contamination.		★	
Milking Machine Maintenance	Milk tubes and inflations are monitored for level of quality functioning and are replaced as frequently as needed.	Assure that milking equipment is clean and well maintained.	★		
Bottling Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP

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<p>Creamery Conditions</p>	<p>The creamery/jar filling room is located a short distance from the milking parlor and is reached by a concrete walkway. The room is kept cool, clean, and well organized. It is maintained fly and rodent free. The floors, work surfaces and walls are smooth and cleanable. No products are stored on creamery floor. The creamery is used exclusively for the handling of milk and no other farm products are handled in the creamery. No livestock are grazed or housed within 100 yards of the creamery.</p>	<p>Assure that milk is handled in an area that is clean and not subject to contamination.</p>	<p>★</p>		
<p>Jar Cleaning</p>	<p>Glass jars from herdshare members are returned to the farm. They are visually inspected and jars observed to be clean are placed in a sanitizing dishwasher. If jars are observed to be dirty, they are hand washed to remove all remaining residue or smell until the jar is completely clean. Then the jar goes through the commercial hot-water sanitizer. Jars are removed from the sanitizer with clean hands touching only the bottoms of the jars, and placed on clean NSF shelving reserved only for drying of sanitized jars and equipment. They are left to air-dry, capped once completely dry, and stored for pouring. Jars are inspected before being used for pouring milk into, and if they are found to be unsatisfactory, they are put back through the process of cleaning and sanitizing. All per SSOP.</p>	<p>Assure that glass jars are clean and sanitary.</p>		<p>★</p>	
<p>Milk Chilling</p>	<p>Milk is chilled in half-gallon glass jars submerged in an ice water bath up to the neck of the jar lid to lower the temperature to less than 40 degrees within 2 hours of milking . Chilling tubs are equipped with a spigot outlet that allows the adjustment of the water level to a safe level before adding ice, so that the water never reaches the level even close to the milk jar lid line.</p>	<p>Assure that milk is chilled quickly to under 40 degrees and no ice water ever rises above the level of the filled milk jar lid line.</p>		<p>★</p>	
<p>Milking Personnel Cleanliness</p>	<p>All milkers who enter the creamery/pour room are required to remove their outside shoes at the door, change clothing if they have been outside, put on apron and hair protection, and wash their hands twice, up to their elbows. The creamery/pour room is the last place any one helping with the dairy is allowed to work, and only after they have proven themselves capable of sticking to the required standards of cleanliness would they be allowed to work in the creamery/pour room.</p>	<p>Assure that no manure or soil is tracked into the creamery, and milker's hands, clothes and shoes are clean prior to handling milk and filling or capping jars.</p>		<p>★</p>	
<p>Jar Quality Control</p>	<p>Jars are inspected once again before they are filled with milk, and if found to be unsatisfactory, are put back through the wash and sanitization process.</p>	<p>Assure that glass bottles are clean and sanitary prior to filling with milk.</p>		<p>★</p>	

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Health of Personnel	Anyone who has symptoms of an illness is not permitted to be in close contact with the dairy cows, and not allowed to milk or be in the clean room.	Assure the health of all employees that handle milk.	★		
Milk Pouring	Milk can lids are replaced immediately between pouring milk into jars to prevent contamination from occurring. The doors remain closed at all times except when cooling the room to prevent contamination from outside sources from occurring.	Assure that area where milk is handled is free from contamination.		★	
Creamery Cleaning	The creamery/pour room is cleaned every day after use, and regular deep cleans are performed on a monthly basis, as well as equipment cleaning and maintenance on the appropriate schedule, as per SSOP.	Assure that place are where milk is handled is regularly cleaned.		★	
Pick Up Area and Storage		Risk Reduction	GMP	SSOP	CCP
Milk Storage	Milk jars are stored in a commercial refrigerator and the temperature is verified to be under 40 degrees. In the case of its failing, or the electricity going out, all milk in the fridge to ice-filled Yeti coolers, and keep them on ice until electricity is restored or fridge is repaired.	Assure that product is maintained at a temperature under 40 degrees.	★		
Milk Delivery	The milk is transferred to ice-filled Yeti coolers for transport into the delivery drop point. Coolers used for milk delivery are used exclusively for milk and not other farm products. The milk is then transferred to the drop point refrigerator, a new appliance in excellent working condition where it is maintained below 40 degrees F until it's picked up by herdshare members.	Assure that cold chain is maintained during transport and until the milk reaches its final customer. Ensure that jars are kept clean in transport.	★		
Jar Labeling	Each jar is labeled with the herdshare customer name, and the date and type of milk is written in wax pencil on the back of the tag. Herdshare members are required to pick up their share by the following delivery. The longest span between deliveries is Monday at 6PM and Thursday and 6PM, which is exactly three days.	Assure that jars are properly labeled and dated, and picked up within three days.	★		
Risk Information	Just Earth Farm members are required to attend a farm tour prior to receiving raw milk. Raw milk risk, warnings, and safe milk handling are explained to each customer individually at the tour.	Assure that herdshare members are aware of raw milk risks and safe handling procedures.	★		

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Testing Protocol and Results	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
Milk Testing	Milk is tested every month for coliforms and SPC either on farm or at at certified food safety 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.	★		
Test Result Remediation	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.	★		
Customer Complaint and Compliments	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
Member Feedback	A notebook located at the farm office is used to keep track of feedback.	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.	★		