

Critical Control Points (CCP)

Free Hand Farm

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A critical control point (CCP) is a very important and essential control point which is measurable. All CCPs must always be achieved. If a CCP control fails, production must stop until the CCP has been investigated, the deviation or failure is determined and the CCP standards are remediated and achieved. In a Risk Assessment and Management Plan there are only a few CCPs.

Farm Conditions

- Assure the water is pure and not contaminated.
- Water comes from the local irrigation district (El Dorado Irrigation District). Our farm's entire water supply is deemed drinking water and safe for the public. EID tests for their water quality but we will be plating at least once per year to test for coliform counts. We are also on their notification list for any changes in their testing results that are out of their parameters.

Testing Protocol and Results

- Assure testing is completed, compliant with RAWMI Common Standards, and available for review.
- Milk testing to be completed by the 20th of each month.
- Milk test results emailed to RAWMI by the 25th of each month.
- If bacteria results ever rise above the RAWMI standard, the farmer then contacts RAWMI and/or another RAWMI listed member to consult and determine cause and retest until conforming test result is achieved. Assure compliance with RAWMI Common Standards.
- All cows of milking age are tested annually for Brucellosis and TB by our Veterinarian.
- Milk pick up refrigerator has a thermometer in it to ensure at a glance proper storage of milk. If the temperature is above 40 for an unknown amount of time all milk remaining in the unit will be discarded.
- Common Standards checklist and RAMP is posted in the Free Hand Farm Clean room to be review by Spencer, Melissa and relief milkers regularly.
- Spencer and Melissa are currently the only milkers. In the future they hope to add 1 full time employee. At that time there will be communication by a large white board, in person, and in a weekly planning meetings to make sure that all expectations and operating standards are understood and met. All milking staff will receive extensive training prior to working alone.