

Godspeed Hollow

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Farm Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Godspeed Hollow Farm is located on 11 acres, 6 of which are maintained as rotational pasture grazing. These pastures are NOT irrigated and thus rotated intentionally 6 months of the year to maintain adequate forage and feed.	Assure that pastures are irrigated and kept green and that livestock have adequate space. .			
2	Godspeed Hollow Farm's water source is an onsite well pumping from 165' depth, tested annually.	Assure that water is pure and not contaminated. Annual testing.			
3	Cows are rotated using electric fences over rotation pastures, not to return to the same space for a minimum of 30 days. Pasture conditions are evaluated daily to ensure optimal nutrition for cows and ensure adequate pasture regrowth and cleanliness.	Move cows to new pastures every 7 days to assure nutrition and cleanliness.			
4	Chickens are present on the farm and produce eggs for the homestead. They are housed away from the milking room and contained in electric netting and do not co-graze with other animals. They are not allowed in milk handling areas.	Assure that chickens or other birds do not enter and roost in the milking room areas.			
5	As pastures are monitored for grazing conditions each day, checks are made to ensure they are free of harmful weeds and pests (there are no known harmful pests on the property). Additionally fences and gates are checked for safety and security. Native plants and shrubs are present on the property and are managed to prevent over growth or impact to pastures.	Check annually to assure that no harmful pests or weeds invade the cow's environment and that all perimeter fences are secure.			
6	Temperate summers (average 75-80 degrees) provide comfortable pasture housing for cows, with shade trees providing cover during hot days. During the winter months, cows are kept warm and dry in a large and fully enclosed barn, with room box stalls	Assure that shelter conditions and packs are managed properly.			
Animal Nutrition and Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Purchased cows come from farms maintaining registered stock. Heifers are purchased dry and tested through a certified lab prior to purchase and arrival on the farm and must be clear of infections and diseases. Testing and quarantine/isolation protocols have been designed in conjunction with the herd veterinarian. Vaccination schedules are maintained for each cow and every animal is vaccinated upon arrival to the farm as safety protocol.	Assure that only cows with good body condition, from a known high quality herd, negative TB tests, negative bangs test, negative Johnes, negative for Staph a, and no infections or other health issues are purchased and used for human consumption raw milk. If a lactating animal is purchased milk sample must be tested prior to purchase by Animal Profiling International for Johnes, BLV and the Big 16: Test identifies: Staphylococcus aureus, Staphylococcus spp. (including all major coagulase-negative staphylococci), Streptococcus agalactiae, Streptococcus dysgalactiae, Streptococcus uberis, Escherichia coli.			
2	Regular veterinary consultation, 2x annual herd check at minimum.	Assure that a proper preventative veterinary program is followed			
3	New livestock is tested prior to purchase and arrival at the farm and are then quarantined on the farm for observation and confirmation prior to collocating animals in pastures or enclosed barns. Quarantine is achieved through individual box stalls in the barn and separated pasture space.	Assure that a proper biosecurity protocol is followed when introducing new livestock.			
4	Cows have continuous access to water troughs in each box stall and pasture, filled with well water and cleaned at least weekly.	Assure water feeders are clean for animal consumption uses.			
5	Any cow in poor condition, has mastitis, lameness or other health issues is separated from the milking string and are milked separate and last until the animal is deemed healthy and the milk is not a risk. All animals are treated by a local vet who specializes in dairy cows if self treatment is insufficient.	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	All feed is locally sourced hay from known farm sources, consisting of timothy mix grass hay and local alfalfa. Grains are given as small supplement only to support body condition throughout the lactation cycle.	Assure that livestock is fed an nutritionally appropriate diet to maintain health and body condition.			
7	Free choice mineral and salts are available in each box stall and pasture space for cows. Additionally protein blocks are placed in each box stall and pasture.	Assure that minerals and salt are continually available and appropriate to the needs of cows in this ecosystem.			
8	All feed is housed in a fully enclosed barn, off the floor and with a waterproof floor covering. Grains are kept in rodent proof containers.	Assure that feed is dry and protected from moisture or pests.			
9	During the winter months, cows are kept in dry box stalls, bedded with straw where new straw is added each day to create a layered compost bedding system. Excess waste is composted on a dedicated location on the farm away from the barns and	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
1	the milking parlor is in an enclosed building, where milking processes can be performed while sheltered from weather. The floors are rubber mat with a gravel base that empties to an outside french drain. Water is available for washing floors to remove animal waste. Any accumulation of waste is removed and composted. Shelving keeps supplies and materials off the floor in an organized fashion.	Keep milk parlor conditions clean, dry and organized.	X		

2	Extensive training is provided to all personnel performing any milking duties and must follow SOPs to maintain expectations and procedures for proper milking and milk handling.	Assure that only appropriately trained and experienced milking teams milk the cows and perform duties as directed.			
	If udder is soiled and has debris first use a dry paper towel to remove excess. Teats are first cleaned with hot soapy water to remove any visible debris. Additionally each teat is dipped in iodine teat solution before milk collection begins.	Assure that udders are cleaned and sanitized prior to milk collection.			
3	Vacuum gauge is continuously monitored during milking to ensure proper vacuum pressure is maintained.	Assure that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking.			
4	Monthly testing is performed by a local lab to evaluate milk for quality, providing standard plate count units and coliform count. All results are communicated to customers.	Assure that all milk is evaluated for quality and SCC test is performed on regular basis.	x		
5	All equipment is cleaned according to SSOP practice as described. First: Machines are flushed with hot CIP dairy detergent. Second, Machines are flushed with hot dairy acid. Third: Machines are flushed with hot bleached water and allowed to drip dry	Assure that milking equipment is clean and well maintained.			

Bottling Conditions	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Milk is milked into a stainless steel bucket sitting in an ice water bath. This is lidded and carted to the creamery where it is strained through a milk filter and then bottled into clean sanitized glass bottles. Bottles are capped with plastic lids and placed in an ice bath for one hour.	Assure that glass jars are clean and sanitary and that chilling is completed in one hour to less than 40 degrees F.			
2	The milk room is a clean, enclosed and dry room with smooth cleanable floors and walls. It is well lit and ventilated with clean and fresh air. The milk room is kept clean and sanitary at all times. No flies, pests or animals are present in the milk room. All milk is handled into the milk room exclusively, including ice baths, automatic ice machine and sanitizing equipment. All ice and water is potable.	Assure that no chilled ice water ever rises above the level of the filled milk jar lid line.			
3	Milkers must wash their hands prior to handling any components of the milk room room, including and not limited to handling jars, filters, ice machine scoops, etc.. No manure or waste is tracked into the milk room.	Assure Milkers cleanliness prior to handling milk and filling or capping jars.			
4	All glass bottles are washed and sanitized in a dishwasher located in the milk handling room. All glass bottles are then capped with a clean jar lid while waiting to be filled. All persons handling glass jars must wash their hands prior to handling. The	Assure that glass bottles are clean and sanitary prior to filling with milk.			
5	All employees that are not healthy, are ill or have a cough must refrain from working with and handling cows, milking or handling raw milk.	Assure the health of all employees that handle milk.			
6	Milk handling room is sanitized regularly with disposable clothes and surfaces are wiped each day with a bleach water solution. The room must remain free of clutter at all times, and floors are swept each week.	Assure that area where milk is handled is free from contamination.			
7	Milk handling room is cleaned weekly at minimum and remains free of clutter and trash.	Assure that place where milk is handled is regularly cleaned.			
8			x		
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Retail Area and Storage	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	All finished, chilled, labeled and capped milk is kept in a dedicated refrigerator while waiting for customer pick-up and purchase. This refrigerator maintains a temperature below 40 degrees Fahrenheit.	Assure that product is kept cold.			
2	A white board attached to the fridge provides information and notices to customers regarding recent test results, announcements and other pertinent details about raw milk. Milk is picked up daily by customers to ensure freshness of product.	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 is located in the customer pick up area. A notice to customers says: Godspeed Hollow Farm is listed by RAWMI and is dedicated to the highest standards of 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	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 a local 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.			
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 compliance with Common Standards.			
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Customer Complaint and Compliments	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Customers are encouraged to provide feedback regarding product, process and questions for either complaint or compliment. Likewise customers are encouraged to provide any feedback about illnesses that they may endure 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.			