

Organic Pastures Dairy Fresno, CA 93706						
 						
Farm Conditions						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SOP	CCP
1	Pastures	At Organic Pastures, having cows on sun-drenched green pastures is fundamental to the conditions of food safety and milk nutritional values. This requires daily pasture management and seasonal cultivation. Daily: Mow, water, graze, repeat. Replant all denuded pastures.	Provide conditions to optimize herd cleanliness, health and nutrition; and finished product nutritional benefit	✓		
2	Water Testing	Coliform-free water is required by CDFA for use in the production facilities. Well water shall be maintained as needed to ensure no coliforms. Water filters and softeners should be used to reduce heavy mineral deposits. CDFA tests quarterly.	Coliform-free water reduces coliforms in facilities and products and improve food safety			✓
3	Water Pressure	Without an adequately pressurized water source, operations cannot properly clean facilities and equipment. Cows need water to drink 24/7 and milking takes place at least 22 hours a day. 50 PSI water is essential.	Adequate water pressure to properly clean and feed herd	✓		
4	Manure Testing	Herd manure samples should be tested bi-annually for e.Coli 0157:H7. Calf raising areas are especially high-risk of being a potential source of cross contamination.	Awareness of environmental and cross contamination risks		✓	
5	Species Selection	Careful thought should be given any time new species of animals are introduced onto the farm to be cautious of potential cross contamination and illness.	Prevent cross contamination	✓		
6	Water Troughs	Regularly clean water troughs inside and around the concrete pad below the trough. Troughs should be permanently built on a 10' concrete pad that slopes to a sump. In case of mobile water trough, muddy leaking areas should be moved immediately, leak fixed, and muddy area fenced off to prevent wallowing and pasture degradation.	Prevent cows from wallowing around muddy water troughs and provide clean drinking water		✓	
7	Walking Lanes	Cow walking lanes should be raised, crowned, dry. Scrape walking lanes as needed to prevent manure accumulation. Fences and gates should be well maintained.	Prevent manure accumulation in cow walking lanes		✓	
8	Shade	Farm is located in Central California. Spring, fall and winter seasons are pleasant for cows. Summer heat increases herd stress. Shade over feeding lanes, holding pens and water troughs for all milk cows should be provided when high heat.	Provide shade for all milking cows during times of high heat		✓	
9	Feeding Lanes	Concrete feeding lanes should be flushed or scraped daily to ensure cow cleanliness.	Optimize cow cleanliness, herd health, reduction of flies, hoof warts		✓	
10	Feed Storage	Feed should be protected from rain and weather. Milk cow hay and grain should be stored under hay barn, separated from holding pen. Excess dry cow hay should be covered during rainy weather and stacked neatly. Feed storage areas are high and dry and protected from water flooding and damage.	Prevent feed damage, mold and maintain high quality feed, reduce rodent habitat		✓	
11	Cleanliness, Organization	All roads should be watered during summer months, all tractors cleaned at position 4 (never at Creamery) and in good maintenance, all equipment working and stored in an organized manner, and equipment and buildings painted and clean.	Preventatively maintained equipment reduces failures in systems		✓	
12	Fencing	Our dairy is surrounded on two sides by major roads with high-speed vehicle traffic. All fences should be well maintained and inspected regularly to prevent cows getting outside of perimeter fence. Assure gates are locked and in good repair	Fences should be well maintained to reduce liability	✓		
13	Confinement Management	Cows should have pasture access to graze and rest all year round. During grazing period, cows should be encouraged to sleep on pastures. During inclement weather, cows can sleep on mound behind feeding lanes. Mound must be scraped daily and wet areas should be managed to ensure a dry area. All manure storage piles should be kept outside the fenced area.	Ensure cows rest in a clean environment: pasture or mound		✓	
14	Human Factor Management	Employees and visitors can act as a vector for carrying bacteria around and between different parts of Organic Pastures' production facilities. Maintenance personnel, Management, outside vendors (Vets, DHIA, service technicians, etc) can pose as a cross contamination threat. Proper care should be taken to isolate tools and tool carriers that are used in multiple departments from coming in direct contact with facilities. Try to use dedicated tools when possible.	Prevent cross contamination		✓	

Animal Nutrition and Conditions						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Disease Free	Herd is tested annually for TB by our private vet WSV. All employees working with cows are tested for TB. Milk is tested quarterly for Brucellosis. Cows and heifers purchased off-site should be certified organic, come from well managed, known herds in TB-free areas and be Bangs vaccinated.	Maintain a healthy, TB and Brucellosis free herd		✓	✓
2	Hospital Pen Management	Hospital pen will be maintained for all cows with clinical mastitis, subclinical mastitis, or other ailments. Hospital cows should be fed a standard dairy ration to maintain milk production. All mastitis cows should have a red ankle bracelet for visual identification. Animals should not be in hospital pen longer than 3 weeks. If animal's health does not improve within 3 weeks of organic treatment, management will evaluate animal and most likely cull them from herd. Cows that cannot be organically treated should be culled. Collect culture before/after treatment prior to release.	Reduce risk of contaminated milk getting milked into the milk line for human consumption	✓	✓	
3	Illness Treatment and Prevention	Cow illnesses or injury such as Johnes, hardware disease, lameness, tumors, clinical or subclinical mastitis should be reported to the Dairy Manager immediately and properly handled. The cow should be moved to the hospital pen immediately. When possible, treatment should be administered to return the cow to a health state. Cull cows as needed.	Maintain a healthy herd that is well cared for and managed		✓	
4	Feed	Cows are fed supplemental minerals. Only high quality hay and grain should be fed when supplemental feeding is required. Clean free-choice mineral stations regularly.	Aid cows in digesting food, milk production and high body condition		✓	
5	Animal Care	Assure that our cows are treated in a safe, humane, and minimal stress environment. Cow receive a preventative hoof trimming at each dry off. Cows are assessed daily by staff and management, and all cows receive annual locomotion scores. Cows with clinical hoof problems should be treated with copper sulfate and a fresh bandage wraps. Cow tails should be trimmed to prevent contamination during milking.	Aid cows with mobility, access to feed and prevent lameness		✓	
6	Fresh Cows	Fresh cow pen will be maintained for all cows fresh in milk production. All fresh cows will be milked in stainless buckets with separate milk machines and hoses. All fresh cows that do not naturally fully deliver their placenta after calving will be moved into the hospital pen until the placenta has been cleaned out. All fresh cows will have a green ankle bracelet, a orange ankle bracelet as a visual reference. Orange bracelets will not be removed until culture results are confirmed negative for contagious pathogen(s). See SOP for fresh cow management. Fresh cows are moved to pen 1 and are milked for Class 4 utilization only (silo 3). Cows are not moved to pen 2 for Grade A Class 1 and 2 utilization (Silos 1-2) until they have received a second e.coli 0157:H7 negative result at roughly 40 days in milk.	Reduce risk of contaminated milk getting milked into the milk line for human consumption and properly care for fresh cows		✓	
7	Calves	Calves should be raised in a clean, dry and sheltered environment. Adequate water, feed and care should be provided. Regularly inspect calves for pink eye and other illness.	Reduce risk of cross contamination and raise healthy calves		✓	
8	Husbandry	All heifers and cows will be bred using artificial insemination (AI) using bulls selected for: A2, Immunity Plus, Grazing, Butterfat, Protein, and Milk Production (In that order). Dairy staff will check for heats daily, breed, and record in our herd software, DHI-Plus. Weekly Preg Check will be conducted (Wednesdays) to assure all cows are confirmed pregnant or marked open. All movement of cows will take place promptly.	Ensure quick breed-back of open cows to maintain herd viability and milk quality	✓		

Milking Conditions						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SOP	CCP
1	Milk Barn	The milk barn is inspected for Grade A standards by Fresno County, Department of Public Health. All facilities and conditions should be properly maintained to achieve a high farm score. All deviations from the farm score should be quickly addressed and brought into compliance.	Maintain high standards for milk barn, prevent degrades and achieve high farm score		✓	
2	Udder and Teat Cleanliness	All Milkers are trained to the OPDC expectations of cleanliness and procedures for milking. All cows are pre-washed in the sprinkler pen, manually using a 50 PSI water hose then drip dry prior to entering the barn. All teats dipped with pre-dip, stripped clean, inspected, and udders wiped 3 times with a single-use towel, one cow per towel inside of hind legs are cleaned.	Consistently achieve low coliform and bacteria results on bulk transport tankers, Reg Tag SSOP when conditions or milk does not conform with standards		✓	
3	Milking	During milking; machines should be hung above splatter zone, air vent kept clean and dry, machines kept free of manure, floors/walls/parlor clean, must pass completely before milking between each set. Clean teat towels will be protected from contamination.	Clean udders, teats and equipment optimize the potential for low bacteria counts		✓	
4	GMP's	Milkers should be in good health, wearing company-issued single use uniforms, wash hands after leaving milk barn or going to the bathroom, refrain from smoking in the parlor, wear gloves and aprons and keep all self-closing doors closed.	Reduce potential from cross contamination and maintain high quality standards	✓		
5	Checklists	QA checklist will be performed to ensure equipment is functioning properly, vacuum pressures are correct, CIP is hot and done properly, and all other key elements to the milking process are functioning.	Consistently collect data used for RAMP management and control		✓	
6	Milk Testing	Milk samples will be taken from every LOT of milk (1 day's milking in a silo) and tested for coliforms e.Coli 0157:H7. Antibiotic testing should be done on-farm with the Appendix N testing. California Grade A raw milk for human consumption standards are: less than 10 coliforms, less than 15,000 SPC, less than 600,000 SCC, pathogen free. Monthly, Fresno County Environmental Health will pull samples for their regulator needs. Organic Pastures tests every day, every lot of milk and no milk is sent to the Creamery unless it passes our strict standards.	Conform with Grade A standards for Raw Milk for Human Consumption		✓	
7	Wash Down	Holding pen should be hand washed with a 50 PSI water hose after each pen. Foot baths should be cleaned and filled with water and copper sulfate solution after each pen.	Prevent clean cows from getting dirty in holding pen, reduce hoof wart		✓	
8	Sprinkler Pen	Sprinkler pen should be inspected daily to ensure all sprinklers turn and are high pressure. Cows should be washed before each milking and drip dry prior to coming into the milk barn.	Dry clean udders and under-bodies entering the milk barn		✓	
9	CIP	CIP of the milk line should be completed after each milking. Follow the SSOP to ensure proper sanitation, temperatures, draining of the milk line. Daily checklists and visual inspection confirm the procedures are being followed.	Assure that milking equipment is cleaned properly and low bacteria counts are achieved		✓	

Processing Conditions and Facilities						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Creamery	The Creamery is inspected for Grade A standards as a plant by CDFA, Milk and Dairy Foods Branch. All deviations from the quarterly inspection and Plant Score should be quickly addressed and brought into compliance. The dairy, cheese department, and silo room are inspected every 2 years by FDA for NCIMS. Appendix N inspection is every 2 years by CDFA.	Maintain clean facilities, quality standards, achieve a high Plant Score	✓		
2	GMP's	All processing areas should have hand washing sinks with hot and cold water, hairnets, beard net, gloves, and footbaths at each entrance. Adequate airflow should ensure no condensate buildup on processing lines and positive pressure to ensure flies are pushed away from open doors.	Maintain high quality standards		✓	
3	Uniforms	Employees should wear company-issued uniforms that are cleaned before each use. No outside "street cloths" should be worn over the uniforms. When jackets are necessary, all draw strings, and zippers should be tucked in so they are not in contact with food surfaces.	Prevent personnel cross contamination from bacteria entering the processing areas	✓		
4	Cleaning GMP	Color-coded cleaning tools should be used to designate what is for food surfaces (white) and what is for floors, walls and drains (red). Cleaning should be done at the completion of each shift and as needed during the shift. All floors, walls, drains, equipment, and facilities should be thoroughly scrubbed with hot soapy water. All foot baths should be drained and replaced with chlorine solution daily.	Assure facilities are properly cleaned daily	✓		
5	Cold Chain	Cold storage, silo chillers and all other critical cold chain elements should be inspected multiple times daily so all bulk and finished product are maintained at 32 to 40 degrees Fahrenheit. Cheese should be aged between 45 to 55 degrees Fahrenheit.	Prevent premature souring, low SPC and high product quality		✓	
6	Break room	The Employee Break room is located on-site. Since multiple departments share the same rest rooms, eating area and gather; all employees should clean their boots, clothes, and wash hands before entering the common break room. Break room should be cleaned daily and the Daily Cleaning Checklist should be completed each morning.	Reduce cross contamination of employees from different departments when visiting common areas		✓	
8	Making Cheese	Making of cheese process is to be followed in order to produce safe and optimum quality cheese product. Each individual cheese product is to be identified with a lot number, batch number and expiration date. All cheese make sheets should be verified that all cheese is aged at a minimum of 60 days.	Assure all finished cheese products meet food safety criteria.	✓		
7	Human Factor	Employees and visitors can act as a vector for carrying bacteria around and between different parts of Organic Pastures' production facilities. Maintenance personnel, Management, outside vendors (Vets, DHIA, service technicians, etc) can pose as a cross contamination threat. Proper care should be taken to isolate tools and tool carriers that are used in multiple departments from coming in direct contact with facilities. Try to use dedicated tools when possible. All employees must wear uniforms provided and cleaned daily. All visitors must wear the disposable single-use boot covers. Everyone must wear a hairnet, beardnet, and wash hands prior to entry.	Prevent cross contamination		✓	

Distribution and Cold Storage						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Finished Inventory	Fresh milk inventory should be carefully monitored to ensure no inventory is kept for more than 48 hours without going to the distribution hubs for sale. Residual inventory worksheet will be sent before each route to ensure that product with over 12 days until expiration is sold first.	Prevent inventory waste by using First In First Out (FIFO) inventory controls	✓		
2	Cold Chain	Cold chain is maintained at 32 to 40 degrees Fahrenheit as long as the finished products are in our custody. Precautions should be taken when transferring product to the retail store or customer to ensure the cold chain is not broken, particularly in summer heat. Keep doors closed except when unloading product.	Prevent premature souring, maintain low SPC and high product quality	✓		
3	Pre-Trip Checklists	All Sales Route Drivers and Farmers Market Reps should complete the Pre-Trip Checklist on the ERMS Handheld before each route to ensure proper functioning of chiller and vehicle. Any maintenance issues are reported immediately by the Stager or Sales Rep and precautions are taken to ensure cold chain and product integrity.	Daily Pre-Trip checklists are completed before each route to ensure vehicle and chiller functionality		✓	
Testing Protocol and Results						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Bacteria Testing	Every bulk transport tank is tested for coliforms and antibiotics as required for NCIMS under Appendix N. Individual cows are tested on a needs-basis. ATP testing is performed as a screening to maintain the highest level of sanitation and hygiene throughout the operation.	Conform with Grade A standards for Raw Milk for Human Consumption		✓	
2	Pathogen Testing	Test milk daily for E.coli O157:H7 and hold product until results confirm negative. Test multiple milk finished products from LOT production run for E. coli O157:H7. CDFA tests for Campylobacter, Salmonella, Listeria and e.Coli O157:H7 once per month in finished products only.	Reduce risk of customer illness from consuming products containing pathogens		✓	✓
3	Recalls	In the event of a recall, OPDC will work closely with CDFA officials and adhere to the quarantine notice issued by CDFA. OPDC will recall all product from the stores, quickly address the root cause and work diligently to comply with requirements to resume business.	Reduce risk of customer illness from consuming products containing pathogens		✓	
4	Posting Counts	Samples of representative bacteria counts are posted on the RawMI and company website every monthly.	Achieve high transparency with consumers on product information	✓		
5	Warning Label	Every label (except beef and cheese) has a CDFA mandated warning which explains the potential health risks of consuming raw products.	Conform with legal Grade A standards for Raw Milk for Human Consumption	✓		
6	Auditing	A designated RAMP Auditor will conduct weekly ATP Swaps on equipment at the Creamery and Dairy. The Auditor has a checklist for reviewing the weekly checklists for the Department Managers and will perform a verification of their checklists and systems. Every other week, the RAMP Team meets to discuss and review.	Ensure followup on action items, maintain clean systems		✓	
Customer Feedback						
Item	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
1	Complaints	As an OPDC policy and a requirement of USDA NOP certification, all customer complaints will be logged and recorded by administrative staff. All serious illness complaints shall be handled immediately. Packaging, service and other complaints should be handled at the earliest convenience by the department Manager and followed up with a phone call and/or email.	Be able to identify trends, record, and recall complaints from customers		✓	