

Critical Control Point Protocols for Churchtown Dairy

Well Water Cleanliness: No livestock grazing, or manure applications will be permitted within 200' of the wellhead.

The wells used for all of our wash water will be checked for coliform contamination every 6 months. If any coliforms are detected the well will be treated until the contamination is eliminated.

Wash Water Temperature: Each Friday afternoon the temperature of the hot water used for washing all dairy utensils will be measured as it leaves the tap using a stem thermometer. It should measure between 160 F and 170 F. If it is outside of this range a manager will be notified and the problem will be corrected.