

BUTTER (AND RELATED PRODUCTS) PLANT SANITARY COMPLIANCE CHECKLIST (This checklist is an integral part of MIL-STD-1482C and its application is mandatory.)		1. DATE OF INSPECTION (YYYYMMDD)	
2. PLANT INSPECTED			
a. NAME		b. ADDRESS	
3. PLANT OWNER			
a. NAME OF COMPANY OR INDIVIDUAL		b. TELEPHONE NUMBER	
4. ACCOMPANYING INDIVIDUAL			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
5. PREMISES			
a. Not clean or well organized		3	
b. Not well drained		3	
c. Surroundings not free from nuisances or sources of contamination		5	
6. RAW MATERIALS			
a. Not from approved source		Critical	
b. Show evidence of unsanitary conditions or deterioration		5	
c. Milk not from area meeting requirements of HHS Grade A Pasteurized Milk Ordinance, USDA Uniform Methods and Rules - Brucellosis Eradication, and USDA Uniform Methods and Rules - Bovine Tuberculosis Eradication		Critical	
d. Not free from contamination or adulteration		Critical	
e. Not inspected upon receipt and at other times as needed for determination of adulteration, contamination, or infestation		5	
f. Does not meet minimum bacterial and sediment requirements		Critical	
g. Not delivered, stored, or processed under sanitary conditions		Critical	
h. Single-service articles and packaging materials not protected		4	
7. CONSTRUCTION OF BUILDING			
a. Not large enough to accommodate the operation without hampering sanitary practices		4	
b. Rooms not separate when required		4	
c. Walls, floors, and ceilings not in good repair or not constructed of materials easily kept clean and sanitary		4	
d. Unnecessary clutter of wiring, pipes, hangers, ducts		4	
e. Exterior openings not clean and in good repair		4	
f. Exterior openings do not prevent the entrance of insects, birds, or animals		4	
g. Air curtains, if used, not in compliance with NSF standards		3	
h. Screen doors not outward opening and not self-closing		3	
i. Processing area opens directly into living quarters, garages, or heavy maintenance shops		4	
j. Inadequate washing/sanitizing facilities		Critical	
k. Bulk unloading facilities not properly constructed		4	
8. LIGHTING			
a. Insufficient lighting		4	
b. Lights in processing area not equipped with shields when required		5	
9. VENTILATION AND HUMIDITY			
a. Insufficient control of ventilation or air movement		5	
b. Presence of mold on walls or ceilings in processing or storage area		5	
c. Accumulation of condensates in processing or storage areas		5	
d. Ventilation systems not clean or in good repair		3	
e. Air not filtered and not directed outward when required		5	
10. WATER SUPPLY			
a. Not easily accessible		4	
b. Inadequate in quantity		5	
c. Undiminished supply of hot water not available		5	
d. Mixing valves not available at all scullery sinks and hose connections		4	
e. Cross-connection exists between potable and nonpotable water supply or sewage		Critical	
f. Potability certificate not current or available		5	
g. Potable water supply found to be nonpotable		Critical	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
10. WATER SUPPLY <i>(Continued)</i>		
h. Nonpotable water outlets not identified by prominently displayed color code	5	
i. Steam not supplied in sufficient volume and pressure where applicable	5	
j. Culinary steam not free of harmful substances, extraneous materials or nonapproved boiler water additives	Critical	
11. ICE <i>(If used)</i>		
a. Not made from potable water which meets requirement	Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner	5	
12. DISPOSAL OF WASTES		
a. Liquid wastes not disposed of in a sanitary manner	5	
b. Floor drains not functional or improperly trapped	3	
c. Waste not collected in suitable, properly covered containers and disposed of frequently, in a sanitary manner	4	
13. TOILET, DRESSING ROOM, AND HANDWASHING FACILITIES		
a. Sufficient number of toilets or privies not provided	5	
b. Toilet rooms not conveniently located or constructed of materials that are not easily cleaned	4	
c. Toilet rooms not adequately lighted	2	
d. Toilet rooms not separately vented to the outside	5	
e. Toilet rooms open directly into processing area	5	
f. Doors not self-closing and tight-fitting	3	
g. Absence of handwashing sign	3	
h. Absence of hot and cold water, soap, soap dispenser, or appropriate hand-drying facilities, conveniently located	5	
i. Sanitary waste receptacles not present	3	
j. Toilets, dressing rooms, and handwashing facilities not maintained in a clean, orderly fashion	4	
k. Toilet/dressing room used for storage of cleaning equipment	3	
l. Privies not separate from the processing building	Critical	
m. Privies not of sanitary type, location, and construction	5	
n. Each employee not furnished a locker or other suitable facility	5	
14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS		
a. Design, construction, and use of equipment and utensils does not preclude adulteration of food	Critical	
b. Product-contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	4	
c. Product-contact surfaces not of nontoxic material	Critical	
d. Not clean or not in good repair	5	
e. Not constructed so that all surfaces are readily sanitizable	5	
f. Equipment not easily accessible for cleaning, maintenance, and inspection	5	
g. Equipment with product-contact surfaces does not meet 3-A sanitary standards	5	
h. Clean-in-Place system does not comply with 3-A sanitary standards	5	
i. Brine tanks do not meet requirements	3	
j. Bulk butter trucks, boats, texturizers, and packers do not meet requirements	3	
k. Butter, frozen or plastic cream melting machines do not meet requirements	3	
l. Can washers do not meet requirements	5	
m. Batch pasteurizers do not meet requirements	5	
n. Continuous churns do not meet requirements	5	
o. Conventional churns do not meet requirements	5	
p. Conveyors do not meet requirements	3	
q. Evaporators and vacuum parts do not meet 3-A sanitary standards	5	
r. Indicating thermometers do not meet requirements	4	
s. Internal return tubular heat exchangers do not meet 3-A sanitary standards	5	
t. Milk cans found in poor repair or in unsanitary condition	5	
u. Plate type heat exchangers do not meet requirements	4	
v. Printing equipment does not meet requirements	5	
w. Storage tanks or vats do not meet requirements	4	
x. Pumps do not meet requirements	3	
y. Recording thermometers do not meet requirements	4	
z. Separators do not meet requirements	5	
aa. Short time pasteurizers do not meet requirements	5	
bb. Starter vats do not meet requirements	5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS <i>(Continued)</i>		
cc. Surface coolers do not meet requirements	4	
dd. Vacuumizing equipment does not meet requirements	4	
ee. Weight cans or receiving tanks do not meet requirements	5	
15. CLEANING AND SANITIZING TREATMENT		
a. Cleaning or sanitizing methods do not prevent product contamination or adulteration	Critical	
b. All products not moved away/protected prior to equipment/area cleaning to avoid contamination/adulteration	Critical	
c. All multiservice containers, equipment, and utensils not cleaned and sanitized after use	5	
d. Cleaning and sanitizing chemicals not properly labeled or stored	5	
e. Unauthorized chemical compounds used for cleaning and sanitizing	Critical	
f. Water used as sanitizer less than 170°F (77°C)	5	
g. Rooms and areas not maintained in a clean, sanitary manner	5	
h. Steel wool or metal sponges used to clean dairy equipment or utensils	Critical	
i. Building interiors not washed or vacuumed when needed or kept free of unsightly conditions	4	
j. C-I-P cleaning not conducted in accordance with requirements	5	
k. Milk cans and lids not cleaned, sanitized, and dried before returning to producer	5	
l. Can washer not maintained in a clean, satisfactory operating condition	5	
m. Milk transport tank trucks not provided with a covered dock for cleaning and sanitizing tanks	3	
n. Transport tanks and equipment not cleaned, sanitized, and tagged daily	5	
16. METHODS		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
c. Lined bulk butter containers not handled so as to prevent contamination	Critical	
d. Parchment liners for bulk butter not immersed in boiling solution for at least 30 minutes	5	
e. Pasteurization not accomplished in accordance with requirements of standard	Critical	
f. Milk or cream not pasteurized in plant where processed into finished product	Critical	
g. Outside cartons being removed from bulk container in printing operation area	3	
17. PUBLIC HEALTH CONTROLS		
a. When applicable, examinations not performed to assure adequate public health control of the raw material and finished products	5	
b. Records of examinations and tests of raw materials and finished products not available	5	
c. Test methods not performed according to acceptable methods	4	
18. COOLING AND REFRIGERATION		
a. Cooler rooms not free from objectionable odors or from mold	5	
b. Cooler rooms not maintained in a sanitary condition	5	
c. Product not stored at proper temperature or humidity	5	
d. Product to be sharp frozen not handled as required	4	
19. STORING AND STORAGE FACILITIES		
a. Storage facilities not clean, sanitary, or in good repair	3	
b. Storing methods do not minimize deterioration or contamination	5	
c. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration	5	
20. CONTROL OF INSECTS, BIRDS, AND ANIMALS		
a. Presence of insects, birds, or animals in production area	Critical	
b. Presence of insects, birds, or animals in nonproduction area	5	
c. Effective measures for the control of insects, birds, and rodents not maintained at all times	3	
d. Rodent harborages or insect breeding places present	4	
e. Unauthorized insecticides or rodenticides used	Critical	
f. Insecticides or rodenticides not used by approved methods	5	
g. Insecticides or rodenticides are handled or stored in an unsafe manner	5	
21. VEHICLE AND TRANSPORTATION FACILITIES		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
22. CLEANLINESS AND HEALTH OF PERSONNEL		
a. Employees not washing hands after contamination	Critical	
b. Failure of employees to be hygienically clean	4	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
22. CLEANLINESS AND HEALTH OF PERSONNEL <i>(Continued)</i>		
c. Personnel not prohibited from eating, smoking, chewing tobacco, or expectorating in product handling areas	3	
d. Unauthorized jewelry or fingernail polish worn by plant employees	3	
e. Employees not wearing garments/hair restraints suitable for work being performed	5	
f. Storage of employee's personal effects in production rooms	3	
g. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas	Critical	
h. Plant employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, product, or product zone	Critical	
i. Prescribed medical examinations of personnel not being made and/or records of such not available	4	
j. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling	Critical	
23. FORMULA	TOTALS	
$\frac{\text{SCR} = \text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-
	NET TOTAL DEFECT POINTS	
24a. SANITARY COMPLIANCE RATING (SCR) COMPUTATIONS	b. SCR ASSIGNED	c. NUMBER OF CRITICAL DEFECTS
25. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT <i>(Record the agency, date, and results of last inspection.)</i>		
26. METHODOLOGY SECTION <i>(Record narrative information describing the plant, premises, equipment, and procedures.)</i>		

BUTTER (AND RELATED PRODUCTS) PLANT SANITARY COMPLIANCE CHECKLIST**27. REMARKS/RECOMMENDATIONS****28. INSPECTOR**

a. TYPED NAME

b. TITLE

c. SIGNATURE

d. GRADE

e. DATE SIGNED (YYYYMMDD)