



Hauler/Sampler Training Program

Bret D. Marsh, DVM, State Veterinarian

Patrick Hash, Dairy Division Director

Ken McCune, Farm Supervisor

Where Should You Start?

Contact: Indiana State Board of Animal Health

Discovery Hall, Suite 100

1202 E. 38th St.

Indianapolis, IN 46205

(317) 544-2400

www.in.gov/boah

animalhealth@boah.in.gov



BOAH Hauler Permit

- 345 IAC 8-2-3.5 Milk Transportation

- Section 3.5

Raw milk picked up from a farm for delivery to a milk plant shall be collected at the farm only by a person holding a valid bulk hauler/sampler permit issued by the State Veterinarian.

Certification Process

Requirements with BOAH:

1. Application
2. Study Guide – Hauler Class
3. On-the-Job Training Recommendation
 - Experienced hauler
 - Ride-along only
 - No probation period
4. Written Test
5. Practical Skills Test

Certification Process

Other Requirements:

- Creamery License
- INDOT - Commercial Driver's License
- Reciprocity
 - Location of pickups
 - Proof of written test

Permits and Recertification

- Bulk milk hauler permits are valid for 2 years
 - Must meet all requirements for renewal
 - Field inspection is valid for 2 years
 - Retake of the examination may be required if either are not renewed prior to expiration
 - Expires 2 years from date of inspection
- Bulk milk truck and tank permits are valid for 1 year (exp. 12/31/YR).

Picking up milk with an expired permit is a violation of state law.



Primary Classification

Permit:

- Grade A
 - Fluid milk, yogurt
- Manufactured Grade B
 - Cheese, ice cream

Regulations for bulk hauling can be found in the PMO appendix B and IC 345.

BOAH-Issued Permit



BULK MILK HAULER / SAMPLER INSPECTION / PERMIT

State Form 1902, (R) / 9-10
INDIANA STATE BOARD OF ANIMAL HEALTH

Both inspection and permit expire two (2) years from the inspection date.

BULK HAULER permit number BH-0154		Type of Inspection (Check all that apply) <input checked="" type="checkbox"/> Routine <input type="checkbox"/> In-Line Sampling Procedures Observed <input type="checkbox"/> New <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No																					
Name of Producer Ken McCune		E-mail address kenMcCune@home.com																					
Address (number and street, city, state, and ZIP code) 1547 W 450 S Jacksonville Indiana 45871																							
Name of Owner Tim Secher		E-mail address timsecher@home.com																					
Address (number and street, city, state, and ZIP code) 1234 W 500 N Berne Indiana 45812																							
An evaluation of your sampling procedures showed violations existing in the items checked below. You are further notified that this evaluation report serves as notification of the intent to suspend your permit if the violations noted are not in compliance at the time of the next inspection. (Refer to Sections 3 and 8 of the Grade "A" Pasteurized Milk Ordinance.)																							
HAULER SANITATION PROCEDURES		BULK TANK SAMPLING PROCEDURES (continued)																					
<ol style="list-style-type: none"> Pickup practices conducted to preclude contamination of milk contact surfaces. Hands clean and dry, no infections Clean outer clothing, no use of tobacco Hose port used, tank lids closed during completion of pickup Hose properly capped between milk pickup operations, hose cap protected Hose disconnected before tank rinsed Observation made for sediment / abnormalities Sample collected from each producer's bulk tank picked up 		<ol style="list-style-type: none"> Non-acceptable milk rejected Dry measuring stick with single-service paper towel Measure milk only when quietest Do not contaminate milk during the measuring process Agitate milk before sampling at least 5 minutes or longer as may be required by tank Do not open bulk tank valve until milk is measured and sampled Temperature of milk, time, date of pickup and bulk milk hauler / sampler name and license or permit number recorded on each form weight ticket Tank thermometer accuracy Tank thermometer accuracy checked monthly and recorded when used as test thermometer Thermometer if required recording thermometer checked monthly against standardized thermometer and recorded Temperature control sample provided at first sampling location for each rack of samples Temperature control sample provided at first sampling location for each rack of samples Sample containers lightly sanitized at collection point Sample dipper rinsed at least two (2) times in the milk before transferring sample Dipper should be extended six (6) to eight (8) inches into the milk to obtain a representative sample Sample cock properly sanitized and flushed prior to sample tip Sanitary surface properly sanitized and single service sterile needs used Do not hold sample container over the milk when transferring sample into container Fill sample container not more than 75 full Rinse sample dipper in safe tap water, return to storage container, open tank valve, start milk transfer pump Immediately place milk sample in the sample case Sample collection-storage and transportation Sample storage - refrigerant maintained no higher than milk level in sample containers - maintain sample temperature at 4 - 4.4 C (40 - 42 F), do not bury tops of containers in ice, protect against contamination Deliver samples to laboratory promptly Samples and sample data - submitted to laboratory - if by common carrier, use temperature shipping case with top labeled "This Side Up" 																					
<ol style="list-style-type: none"> Thermometer - approved type Accuracy - Checked against standard thermometer over six (6) months - accuracy (1%) 1 digit Date checked and checker's initials attached to case Sample Transfer Instrument <ol style="list-style-type: none"> Clean, sanitized or sterilized and of proper construction and repair Sterile needs for aseptically dispensing a milk sample from the bulk tank sample septum into a sample container (i.e., milk) Or an approved in-line sampler Or a sanitized sampling cock Sampling instrument container <ol style="list-style-type: none"> Proper design, construction and repair for storing sample dipper in sanitizer Applicable test kit for checking strength of sanitizer (200 ppm chlorine or equivalent) Sample containers <ol style="list-style-type: none"> Clean, properly sanitized or sterilized Adequate supply, properly stored or handled Sample storage case <ol style="list-style-type: none"> Rigid construction, suitable design to maintain samples at 0 - 4.4 C (40-42 F), protected from contamination Adequate space for refrigerant, seals provided as necessary Sample collection - precautions and procedures <ol style="list-style-type: none"> Sampling instrument and container(s) properly carried into and aseptically handled in milk house Bulk tank milk outlet valve sanitized before connecting transfer hose Small milk through tank port hole Observe milk in a quiescent state with lid wide open and lights on when necessary Test thermometer sanitized (one (1) minute contact time) 																							
Temperature check:		<table border="1"> <tr> <td>Time:</td> <td>38:00</td> <td>Time:</td> <td>38:00</td> </tr> </table>		Time:	38:00	Time:	38:00																
Time:	38:00	Time:	38:00																				
Remarks		<p>BULK HAULER / SAMPLER PERMIT INDIANA STATE BOARD OF ANIMAL HEALTH 1302 EAST 38TH STREET, SUITE 100 INDIANAPOLIS, INDIANA 46205-2839</p>																					
<p>1. SANITARY OPEN CUPPING INSPECTION A. MISSING ONE SAMPLE IN OVER A MONTH - 1/4. DO NOT AGREE TO NEW PERMIT</p>		<table border="1"> <tr> <td>Permit Number</td> <td colspan="2">BH-0154</td> </tr> <tr> <td>Name</td> <td colspan="2">Ken McCune</td> </tr> <tr> <td>Signature of Producer / Owner</td> <td>Date (month, day, year)</td> <td>Inspected by</td> </tr> <tr> <td></td> <td>January 21, 2020</td> <td>Aune Eitz</td> </tr> <tr> <td>Signature of Inspector</td> <td>Date (month, day, year)</td> <td colspan="2">* PERMIT EXPIRES TWENTY-FOUR (24) MONTHS FROM DATE</td> </tr> <tr> <td>Aune Eitz</td> <td>January 21, 2020</td> <td colspan="2"></td> </tr> </table>		Permit Number	BH-0154		Name	Ken McCune		Signature of Producer / Owner	Date (month, day, year)	Inspected by		January 21, 2020	Aune Eitz	Signature of Inspector	Date (month, day, year)	* PERMIT EXPIRES TWENTY-FOUR (24) MONTHS FROM DATE		Aune Eitz	January 21, 2020		
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Creamery License

“A person who does sampling in connection with receiving, buying, or paying for milk or cream on the basis of the total composition of milk or the protein and fat components contained in the milk or cream, either for the person, or as officer, servant, agent, or employee of any person, must hold a sampler’s license.”

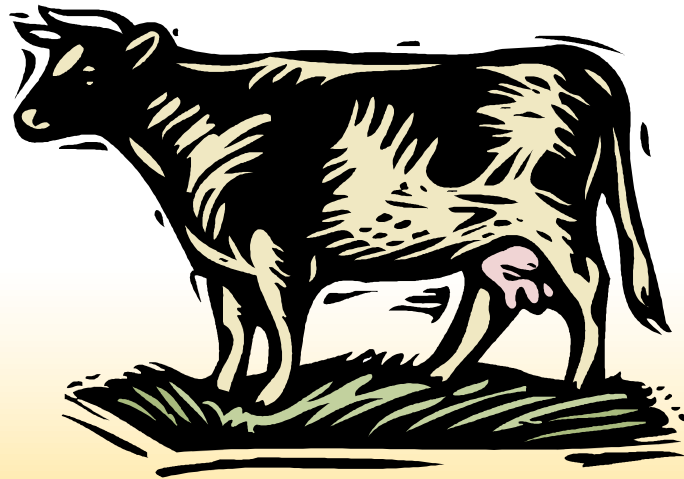
- IC 15-18-2-20

Creamery License

Creamery License Division
Purdue University
College of Agriculture
125 S. Russell St. Rm. 102
West Lafayette, IN 47907
(765) 494-8289
coonc@purdue.edu



***Milk haulers are much more
than truck drivers...***



Personal Appearance

- Considered food handlers
 - Good hygiene
 - Neat appearance
 - No tobacco use in the milkhouse
 - Be careful of jewelry
 - Pocket contents

Personal Appearance

- Keep hands clean through entire process
 - Always use the hand sink, not utensil sink
 - Dry with clean paper towel
 - *Do not use the same paper towel to wipe off the measuring stick*
- Haulers must be free of any communicable diseases or infected sores on hands/arms

Obstacles

- Weather
- Physical barriers
 - Driveways, roof lines, parked equipment
- Living dangers
 - Children and animals
- Partially loaded trailer/trucks
- Processing time at farm/plant

Starting a Route

- Beginning of Every day: Examine truck, equipment and supplies
 - Truck and equipment has been washed and sanitized with wash tag attached

CLEANING AND SANITIZING TAG

Tank Route Number _____
Tank License Plate Number _____
Cleaned & Sanitized at _____ Crossroad Farms Dairy, INDPLS., IN
Date _____ Time _____
Last Product Hauled _____
By _____

AUTHORIZED BY I.S.B.A.H. 18-1080

Date Tag Removed: _____
Sanitizer: _____ Mandate _____

Seal No. _____ Seal No. _____
Seal No. _____ Seal No. _____
Seal No. _____ Seal No. _____

Starting a Route

- Sample containers are in good condition
- Sample case is clean and insulated
 - Filled to the appropriate level with ice and water
 - Can hold all samples to be collected



Other Route Equipment

- Sample dipper clean and sanitized daily
- Applicable test kit for checking sanitizer strength
- Calibrated pocket thermometer
- Stopwatch/Cell phone for monitoring agitation time
- Waterproof permanent marker
- Properly labeled spray bottle with sanitizing solution

Common Sanitizers

- Sanitizers require 1 minute contact time to be effective
- Test strips can determine concentration
- Suggestions:
 - Chlorine 100 ppm
 - Quaternary Ammonium Compounds 200 ppm
 - Iodine 25 ppm
 - Dairy plant sanitizing solution

Required Route Equipment



Transport Methods

- Truck Pump
 - Most standard
 - Connection made inside the milkhouse
- Milkhouse Pump
 - Connection **made outside** the milkhouse
- Direct Load
 - Tanker replaced the bulk tank

Truck with Pump



Truck with Pump



Truck Using Milkhouse Pump



Direct Load



At the Farm:

Examining and Loading the Milk



Picking Up Milk

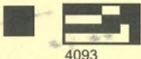
- Arrive at farm
 - Transfer sampling equipment from truck to milkhouse and turn on lights
 - Bring transfer hose through the hose port



Picking Up Milk

- Wash hands before examining milk
- Remove cap from bulk tank and sanitize every time
- Remove cap from transfer hose and attach





Company _____

08764141
Ticket # on page 1

Raw Milk

4093

Div _____ Hauler No. _____ Hauler Name _____

Load No.	Route No.	Pickup Date (MMDDYY)	Tanker No.	Pickup Truck No.	Total Number of Pages
					of

Handler Name	Handler No.	Delivery Date (MMDDYY)	Scale Weight	Delivery Truck	Load Temp

Receiver Signature	Tech Init	Arrival Time	Departure Time	Meter Weight

Antibiotic Test N P Front / Rear F R

H	Div	Producer No./Handler	Weight	Military Time (HHMM)	Temp	Stick Reading
<input type="radio"/>						
	Payee	Tank Pickup Date (MMDD)	F/R	Producer Name	BTU	Grade
			<input type="radio"/> F <input type="radio"/> R			Driv Init.

H	Div	Producer No./Handler	Weight	Military Time (HHMM)	Temp	Stick Reading
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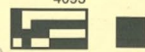
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			<input type="radio"/> F <input type="radio"/> R			Driv Init.

H	Div	Producer No./Handler	Weight	Military Time (HHMM)	Temp	Stick Reading
<input type="radio"/>						
	Payee	Tank Pickup Date (MMDD)	F/R	Producer Name	BTU	Grade
			<input type="radio"/> F <input type="radio"/> R			Driv Init.

Intermediary Station	Delivery Date (MMDD)	Delivery Time	Div	Second Hauler	Pickup Date (MMDD)	Pickup Time

Driver 1 Signature	License / Permit No.	Load Weight Total
Driver 2 Signature		

4093



HANDLER COPY

Example of CO-OP processing ticket



4093 Div 46 M 067 Hauler No. 7 Hauler Name Prayon Enterprises Ticket # on page 1 08359537 Raw Milk

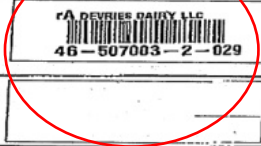
Load No. 5272 Route No. 05270517087R1809 Pickup Date (MMDDYY) 08359537 Tanker No. 7R502 Total Number of Pages 1 of 1

Handler Name DANNON Handler No. 7420 Delivery Date (MMDDYY) 051708 Scale Weight 53347 Delivery Truck 138 Load Temp 38

Receiver Signature DANNON Tech Init 7420 Arrival Time 051708 Departure Time 0835 Motor Weight 125445

Antibiotics Used Front / Rear

Div 46 Producer No. / Handler 507003 Weight 53347 Military Time (HHMM) 1130 Temp 38 Stick Reading 153-0



Face Tank Pickup Date (MMDD) F/R F R Producer Name DEVRIES BTU 39-520 Grade MU

Front / Rear F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Div F R

Intermediate Station Delivery Date (MMDD) Delivery Time 9:00 AM Div 46 Second Hauler 7 Pickup Date (MMDD) 051708 Pickup Time 0835

Driver Signature [Signature] License / Permit No. 2059 Load Weight Total 53347 08359537 4093

Barcode for 08359537



Information on Pickup Ticket

General Info

- Plant information
- Truck number
- Route identification
- BTU #s
- Driver identification (all who sampled milk)
 - Signature
 - License/Permit # (Both BOAH and CDL)
- Must be legible

Information on Pickup Ticket

Producer information

- Producer identification
- Volumetric reading
- Converted weight
- Pickup time (AM/PM or 24hr)
- Milk temperature



Information of the Barn Card

- Date
- Time (AM/PM or 24hr)
- Volumetric reading (stick or tube)
- Converted weight
- Milk temperature
- Driver identification
 - Signature and Permit #
- Any remarks
- Monthly tank thermometer check

DO NOT REMOVE FROM MILK HOUSE WALL.

Mo. _____

Mo. _____

Mo. _____

	Weight	Stick Reading	Temp	Initialed by Hauler	Time		Weight	Stick Reading	Temp	Initialed by Hauler	Time		Weight	Stick Reading	Temp	Initialed by Hauler	Time
1						1						1					
2						2						2					
3						3						3					
4						4						4					
5						5						5					
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29						29						29					
30						30						30					
31						31						31					

Temperature _____
NO _____

Temperature _____
NAME _____

Temperature _____

**Producer
Weigh
Ticket**

Examining Milk



Factors Affecting Milk Quality

1. Bacteria count
2. Inhibitors
3. Sediment
4. Added water
5. Somatic cells
6. Improper sampling techniques
7. Agitation

Examining Milk

- Milk must be graded in three areas before it can be accepted
 - Odor
 - Appearance
 - Temperature



Examining Milk: Odor

- Smell milk through smallest tank porthole
 - Inhale 2-3 times
- Do not open entire lid
 - Odors will escape into air and become undetectable
- Good milk should have NO ODOR



Examining Milk: Odor

- Notify dairy cooperative and producer if odors are detected
- Be sure outside factors are eliminated
 - Milkhouse odors
 - Gasoline fumes
 - Smoking immediately before
 - Eating/chewing candy, tobacco, medicine, food
 - Use of strongly scented toiletries
- Reject milk if necessary

Examining Milk: Odor

Common off odors

- Feed
- Barnlike: poor barn ventilation
- Foreign: sanitizers, fly spray, paint, oil, etc.
- Garlic/onion
- Musty: musty or moldy hay
- Rancid
- Sour: malty odor from improperly cooled milk
- Weedy: from weed-infested pasture

Examining Milk: Appearance

- Make sure the area is well lit
- Lift entire lid of bulk tank
- Observe undisturbed milk surface
 - Color should be bluish white to golden yellow
 - NO signs of churning
 - NO freezing
 - NO excessive foaming
 - NO foreign matter



Examining Milk: Temperature

- Sanitize hauler/sampler thermometer for 60 seconds



- Read temperature on bulk tank while milk is agitating

Examining Milk: Temperature

- Check the temperature of the milk
 - Record temperature, time, date, hauler name and permit number on pickup ticket
 - Should be between 32-45°F
- Bulk tank thermometer must be checked against hauler thermometer every month



Examining Milk: Temperature

Rules to Remember

1. Must be cooled to 50°F or less within 4 hours of the beginning of milking
2. Must be cooled to 45°F or less within 2 hours of milking
3. Product blend temperature after the first milking and all additional milkings cannot exceed 50°F
4. Milk should never be above 50°F after the first milking. If the temperature is above 45°F, **do not pick up the milk.**

Measuring Devices

- Sight glass/external gauge
- Stick gauge rod



Milk Measurements

- Taken before milk is agitated or after settled
- Measuring stick should be clean and dry
- Two identical measurements
 - Insert, remove and read
- Record on farm weight ticket



Milk Measurements

- Do not contaminate milk while measuring
- If measurement is between marks, read to nearest number
- Multiple tanks must be measured separately
- Chart converts reading to pounds

Milk Measurements

- If measuring stick is outside farm bulk tank, sanitize and dry before using
- Verify the serial number on the measuring stick, farm bulk tank, and conversion chart are the same

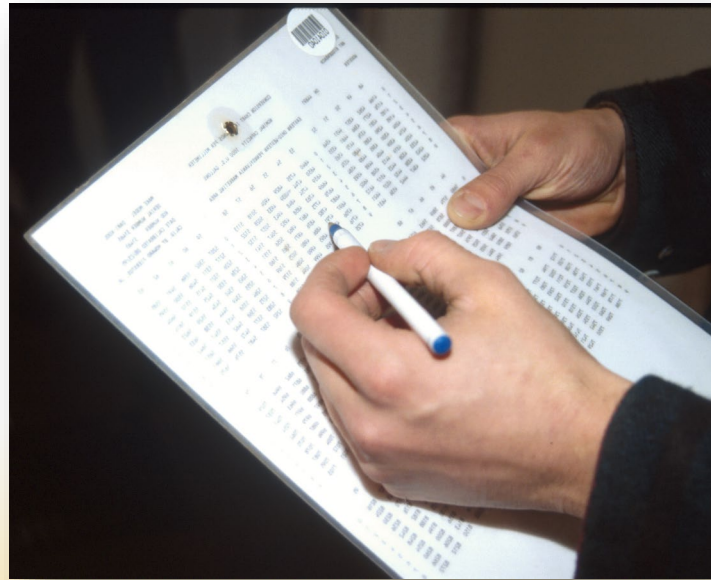
Milk Measurements

Sight Glass Sampling

- Located outside the bulk tank
 - Mostly on 2000 lbs. tanks and larger
- Attach the sight tube to the outlet valve
- Slide the vernier to the center of the meniscus
- Read the line that corresponds with measuring point



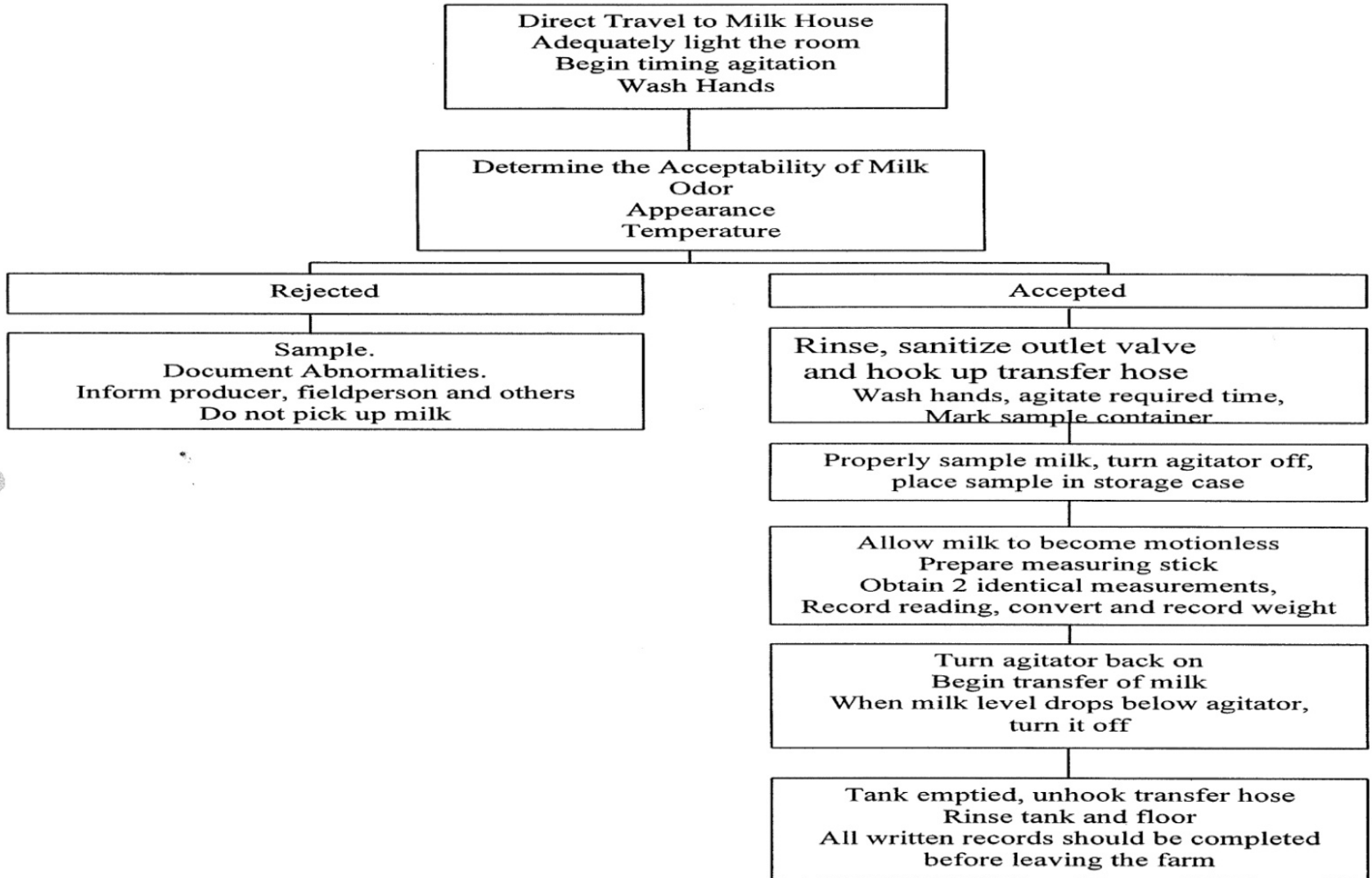
Conversion Chart



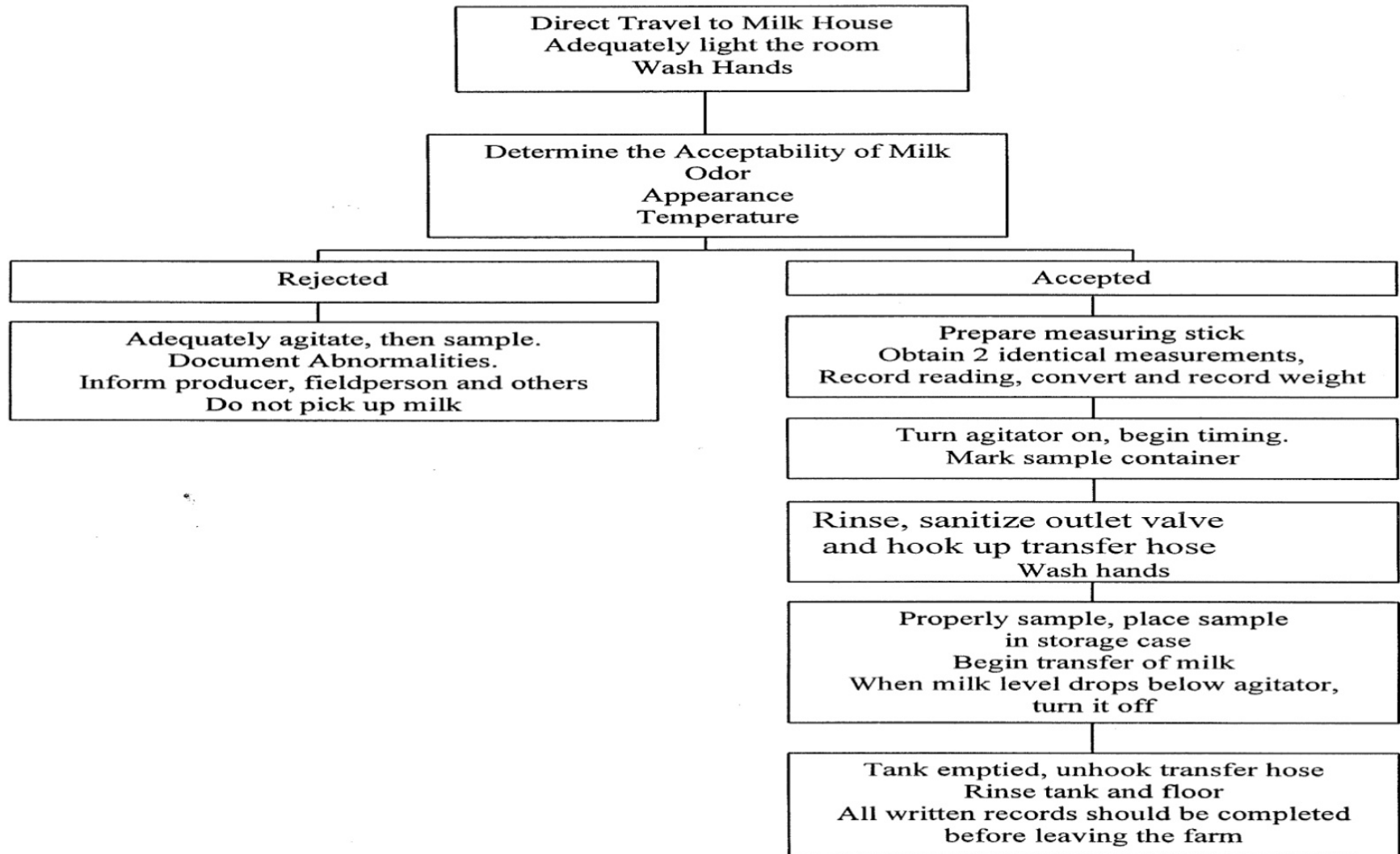
Sampling Types

- Bulk Tanks:
 - dippers
- Silos:
 - spigot, valves, syringes
- In-Line:
 - drip collection (by Qmi, Isolok, Anderson)

Agitator Running



Agitator Not Running



Universal Sampling Procedure

- Every sampling procedure must be done exactly the same way every time
- “Universal Sampling Procedures”
 1. Agitate the milk for appropriate length of time
 - 1000+ gallons = 10 min
 - < 1000 gallons = 5 min
 2. Use waterproof marker to label each sample
 3. Remove sampling device from sanitizer

Universal Sampling Procedure

4. Drain sanitizing solution from sampling device
 - Do NOT rinse in water
5. Rinse sampling device in milk at least two times
6. While agitator is running, open sample container
7. Dip 6-8 inches into milk and transfer to sample container
 - Do not fill sample more than $\frac{3}{4}$ full
 - Do not hold sample container over milk when filling
 - Do not return unused milk from dipper to tank
8. Close sample container

Universal Sampling Procedure

9. Close lid on bulk tank
10. Immediately place sample in upright position in sample case
 - Take “Temperature Control” sample at first farm
 - A sample should be taken at all farms, including for rejected milk



Pickup Procedures

1. Rinse the sample dipper
2. Open the tank valve
3. Transfer milk to the truck
4. Turn off agitator when milk level reaches agitator blades
5. When tank is empty turn off pump



Pickup Procedures

6. Disconnect hose and cap
7. Return hose and cap to truck
8. Close hose port
9. Cold rinse the bulk tank



Pickup Procedures

10. Flush all spilled milk down the drain



11. Complete weight ticket

12. Turn off lights

13. Make sure all doors close when leaving

Additional Concerns

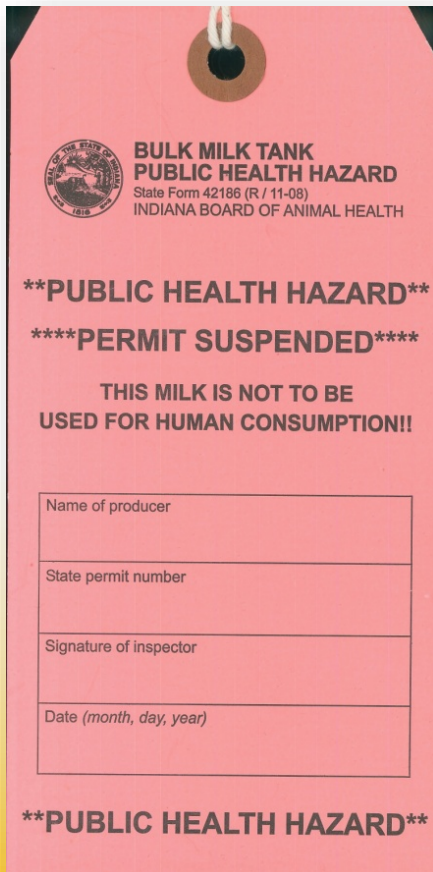
- Partial pickups (permitted under specific circumstances)
 - Haulers must be able to return to complete the pickup on the same day, prior to the next milking
 - When a 7-day tank recorder is in place, partial pickups can be made, but cleaning must be preformed every 72 hrs
 - Charts must be available for inspections


Additional Concerns

- Milk stored outside of the tank
 - NEVER!
- Pickup frequency
 - Within 48 hours
 - Call Dairy Division for exceptions
- First milking and agitation
 - Must touch agitator always
- Multiple tanks
 - Always sample all tanks

Enforcement Tags

If the pink tag is present do not pick up the milk for any purpose



 **BULK MILK TANK
PUBLIC HEALTH HAZARD**
State Form 42186 (R / 11-08)
INDIANA BOARD OF ANIMAL HEALTH

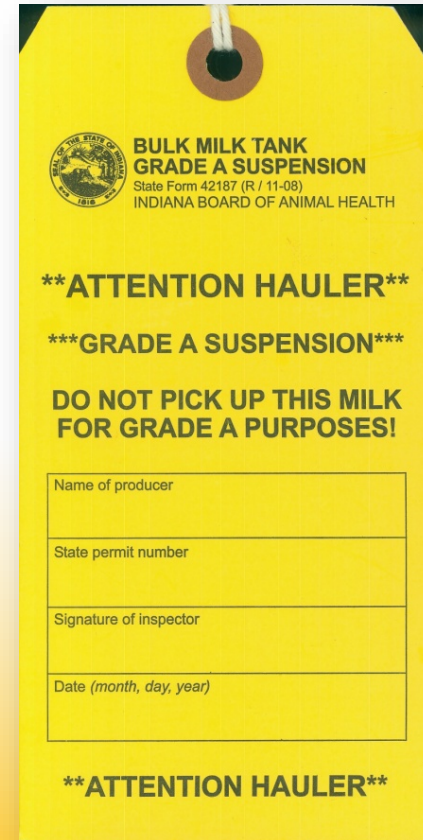
****PUBLIC HEALTH HAZARD****
******PERMIT SUSPENDED******


**THIS MILK IS NOT TO BE
USED FOR HUMAN CONSUMPTION!!**

Name of producer
State permit number
Signature of inspector
Date (month, day, year)

****PUBLIC HEALTH HAZARD****

If the yellow tag is present the milk cannot be used for Grade A purposes



 **BULK MILK TANK
GRADE A SUSPENSION**
State Form 42187 (R / 11-08)
INDIANA BOARD OF ANIMAL HEALTH

****ATTENTION HAULER****
*****GRADE A SUSPENSION*****

**DO NOT PICK UP THIS MILK
FOR GRADE A PURPOSES!**

Name of producer
State permit number
Signature of inspector
Date (month, day, year)

****ATTENTION HAULER****

Direct Load

- Direct into tankers, bypassing bulk tank
 - Tanker must be backed up tightly to milkhouse wall bumper



Direct Load

- Verify refrigerator temperature
 - Refrigerator should maintain 32-40°F
- At the end of milking, collect sample from sampler attachment
 - Observe sample for off odors, appearance, extraneous matter and ice
 - Agitate the sample
 - Transfer milk into sample vials

Anderson Sampler



Anderson Sampler



Direct Load

- Prepare in-line sampler for wash cycle, or disassemble and manually clean
 - Exterior of in-line sampler should be hand-cleaned and sanitized before next milking













Truck Requirements



Bulk Tank Truck

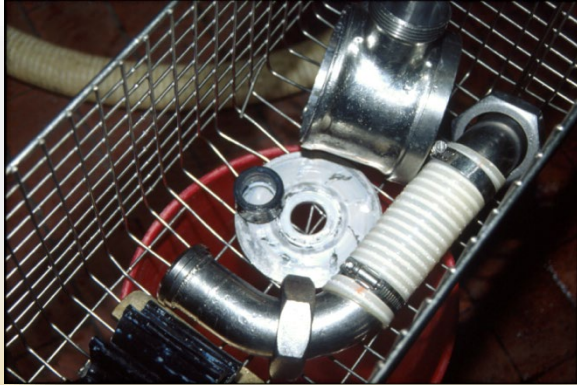
- Should be clean: *inside and out*
- Sanitary condition of the bulk tank truck and equipment are subject to inspection at least every 6 months
- All bulk milk tank trucks and trailers should be identified with the name and address of the milk plant or hauling company

Truck Cleaning/Sanitizing

- Regardless of who washes and sanitizes the tank truck and accessories, the **hauler is responsible** for the cleanliness and sanitization.
- Detailed instructions should be available at the wash station.

Truck Cleaning/Sanitizing

- Check with facility regulations before entering confined spaces
 - Most Grade A wash facilities have a spray ball CIP system



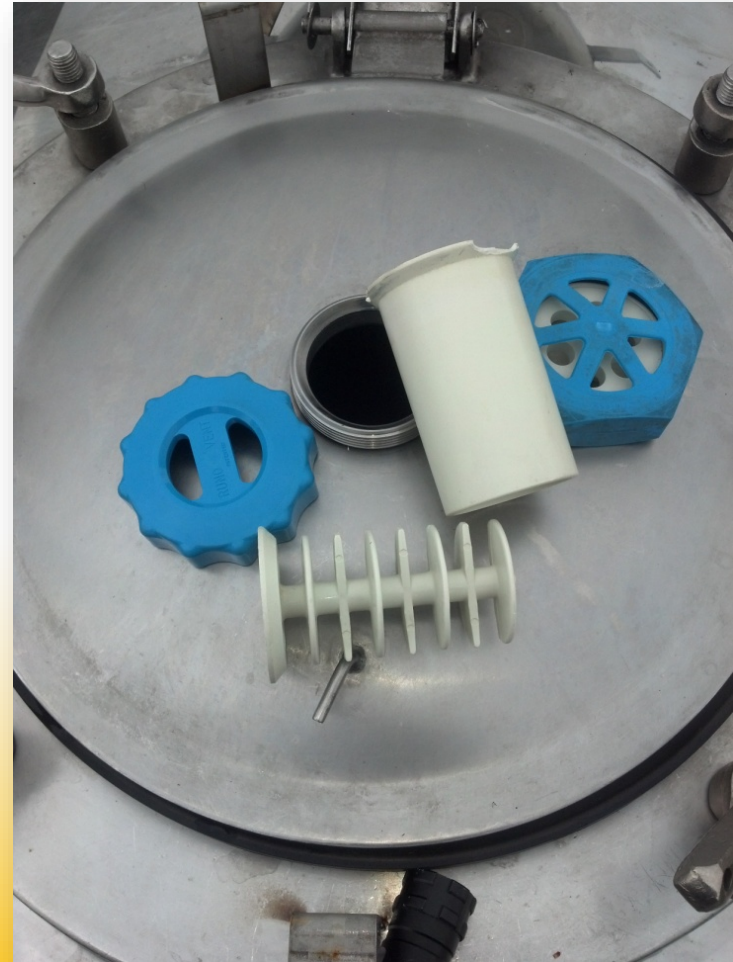
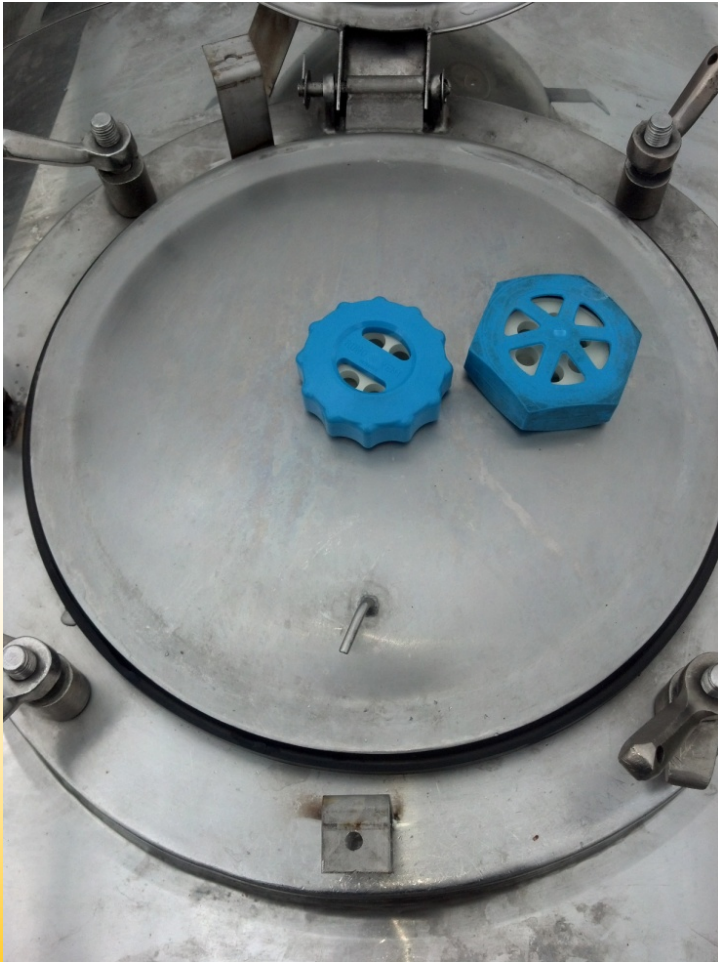
Dome Lid & Apron



Dome Drain



Dome: Lid Open, Vent Valve Sans the Cap



Forms



**APPLICATION FOR BULK MILK HAULER / SAMPLER PERMIT**

State Form 1242 (R5 / 4-12)

INDIANA STATE BOARD OF ANIMAL HEALTH
DAIRY DIVISION
 Discovery Hall
 1202 East 38th Street, Suite 100
 Indianapolis, IN 46205-2898
 Telephone number: (317) 544-2400
 Fax number: (317) 974-2011

Pursuant to the provisions of IC 15-18-1-3, the following is an application form for a bulk milk hauler / sampler permit.

- INSTRUCTIONS:**
1. Please print clearly.
 2. Before the application can be considered, it must be filled out completely.
 3. If you do not make yourself available for inspection every two (2) years, the renewal permit will not be issued.
 4. Please complete this form and return it via fax or mail to the address above.

Permit issued		Bulk hauler permit number	
		BH -	
Please check one: <input type="checkbox"/> New <input type="checkbox"/> Renewal		Please check if applicable: <input type="checkbox"/> Field representative <input type="checkbox"/> In-line sampler approval requested	
Name of applicant			
Address of applicant (number and street, city, state, and ZIP code)			
Telephone number ()	Cell phone number ()	Fax number ()	
Grade of milk hauled <input type="checkbox"/> Grade A <input type="checkbox"/> Manufacturing grade <input type="checkbox"/> Both			
Name of milk route owner			
Address of milk route owner (number and street, city, state, and ZIP code)			
Bulk Tank Unit (BTU) number(s)		Route number(s)	
Name of plant regularly haul to			
Location of plant		County in which you pickup the majority of your stops	
I hereby apply for a Bulk Milk Hauler / Sampler Permit. I agree to comply with Indiana Rules and Regulations concerning Bulk Milk Collection and Sampling Operations in performing as a bulk milk hauler in the State of Indiana. This is to affirm under penalty of perjury that the above facts are true.			
Signature of applicant		Date of signature (month, day, year)	

This is to certify that the applicant has been thoroughly inspected and follows proper methods when collecting, sampling and grading bulk milk. I hereby approve this application and recommend that a permit be issued. Authorized signature required for new permits only.	
Signature of authorized representative of the Board of Animal Health	Date of signature (month, day, year)



BULK MILK HAULER INSPECTION

State Form 1982 (R4 / 8-11)
INDIANA STATE BOARD OF ANIMAL HEALTH

BR number
Plant Route number
Hauler (circle one) Reg / Rel
Number of farms visited

Identification number BH- _____	
Name of hauler	Address (number and street, city, state, and ZIP code)
Name of owner	Address (number and street, city, state, and ZIP code)
Plant receiving milk	Address (number and street, city, state, and ZIP code)

An inspection of your bulk milk pickup tank and operation has this day been conducted and you are notified of the violations marked below with an (X).

I. TANKER AND APPURTENANCES	III. BULK TANK SAMPLING PROCEDURES (continued)			
<input type="checkbox"/> 1. Construction complies with PMO regulation <input type="checkbox"/> 2. Cleaned after each day's use <input type="checkbox"/> 3. Sanitization-and wash tag maintained <input type="checkbox"/> 4. Vehicle properly identified 	<input type="checkbox"/> c. Smell milk through tank port hole <input type="checkbox"/> d. Observe milk in a quiescent state with lid wide open and lights on when necessary <input type="checkbox"/> e. Test thermometer sanitized before used <input type="checkbox"/> f. Nonacceptable milk rejected <input type="checkbox"/> g. Dry measuring stick with single-service paper towel <input type="checkbox"/> h. Measure milk only when quiescent <input type="checkbox"/> i. Do not contaminate milk during measuring process <input type="checkbox"/> j. Agitate milk before sampling at least 5 minutes or longer as may be required by tank specifications <input type="checkbox"/> k. Do not open bulk tank valve until milk is measured and sampled <input type="checkbox"/> l. Temperature of milk, time, date of pickup and hauler's identification recorded on each farm weight ticket <input type="checkbox"/> m. Tank thermometer accuracy checked monthly and recorded <input type="checkbox"/> n. Temperature control sample provided at first sampling location for each rack of samples <input type="checkbox"/> o. Temperature control sample properly labeled with time, date, temperature and with producer and hauler identification <input type="checkbox"/> p. Sample containers legibly identified at collection point <input type="checkbox"/> q. Sample dipper rinsed at least two times in the milk before transferring sample <input type="checkbox"/> r. Dipper shall be extended 6-8 inches into the milk to obtain representative sample <input type="checkbox"/> s. Do not hold sample container over the milk when transferring sample into container <input type="checkbox"/> t. Fill sample container not more than 3/4 full <input type="checkbox"/> u. Rinse sample dipper in tap water, replace in its container, open tank valve, turn on milk pump switch and <input type="checkbox"/> v. Immediately take milk sample to the sample case 			
II. HAULER SANITATION PROCEDURES				
<input type="checkbox"/> 5. Pickup practices conducted to preclude contamination of milk contact surfaces <input type="checkbox"/> 6. Hands clean and dry; no infections <input type="checkbox"/> 7. Clean outer clothing <input type="checkbox"/> 8. Hose port used; tank lids closed during completion of pickup <input type="checkbox"/> 9. Hose properly capped between milk pickup operations, hose cap protected during milk pickup <input type="checkbox"/> 10. Hose disconnected before tank rinsed <input type="checkbox"/> 11. Observation made for sediment/abnormalities <input type="checkbox"/> 12. Sample collected at every pickup 				
III. BULK TANK SAMPLING PROCEDURES				
<input type="checkbox"/> 13. Thermometer-approved type <input type="checkbox"/> a. Accuracy checked against standard thermometer every 6 months-accuracy ± 1 division -2° <input type="checkbox"/> b. Date checked and accuracy maintained by sample collector <input type="checkbox"/> 14. Sample dipper <input type="checkbox"/> a. Clean, sanitized or sterilized and of proper construction and repair <input type="checkbox"/> 15. Sampling instrument container <input type="checkbox"/> a. Proper design, construction and repair for storing sample dipper in sanitizer <input type="checkbox"/> b. Determine daily the strength of sanitizer (100 ppm chlorine or equivalent) <input type="checkbox"/> 16. Sample containers <input type="checkbox"/> a. Clean, properly sanitized or sterilized <input type="checkbox"/> b. Adequate supply, properly stored and handled <input type="checkbox"/> 17. Sample storage case <input type="checkbox"/> a. Rigid construction, suitable design to maintain samples at 32°-40° F., protected from contamination <input type="checkbox"/> b. Ample space for refrigerant; racks provided <input type="checkbox"/> 18. Sample collection - precautions and procedures <input type="checkbox"/> a. Sampling instrument and container(s) properly carried into and aseptically handled in milk house <input type="checkbox"/> b. Bulk tank milk outlet valve sanitized before connecting transfer hose 	<input type="checkbox"/> 19. Sample collection-storage and transportation <input type="checkbox"/> a. Sample storage-refrigerant maintained no higher than milk level in sample containers-maintain sample temperature 32°- 40° F., do not bury tops of containers in ice; protect against contamination <input type="checkbox"/> b. Deliver samples to laboratory promptly <input type="checkbox"/> c. Samples and sample data-submitted to laboratory if by common carrier, use tamper-proof shipping case with top labeled "This Side Up" <input type="checkbox"/> 20. All milk in bulk tank picked up <input type="checkbox"/> 21. Does not pick up milk stored outside of bulk tank 			
<table border="1" style="width: 100%;"> <tr> <td style="width: 60%;">Temperature check:</td> <td style="width: 20%;">Hauler</td> <td style="width: 20%;">Inspector</td> </tr> </table>		Temperature check:	Hauler	Inspector
Temperature check:	Hauler	Inspector		

Remarks: _____

Signature of inspector _____ Date (month, day, year) _____

**BULK MILK PICK-UP TANKER TRUCK INSPECTION**

State Form 32956 (R6 / 4-12)

INDIANA STATE BOARD OF ANIMAL HEALTH
 Discovery Hall
 1202 East 38th Street, Suite 100
 Indianapolis, IN 46205-2898
 Telephone number: (317) 544-2400
 Fax number: (317) 974-2011

Tank permit number			State issuing permit				
Name of owner			Tank make and serial number				
Address of owner (number and street, city, state, and ZIP code)				License plate number			
Name of hauler			Hauler permit number				
Delivers to:			Address (number and street, city, state, and ZIP code)				
An inspection of your bulk milk pick-up tanker showed violations existing in the items marked below in the non compliance column. You are further notified that this inspection sheet serves as notification of the intent to suspend this tank's permit if the violations are not in compliance at the time of the next inspection. Description of non compliance items may be included in the remarks section.							
	Compliance	Non Compliance	NA		Compliance	Non Compliance	NA
1. SAMPLES AND SAMPLING EQUIPMENT (PMO APPENDIX B)				4. EXTERIOR CONDITION OF TANK (PMO APPENDIX B)			
A. Storage of sample containers.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Sample box in good repair, clean.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Sample transfer instrument.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. Sampling transfer instrument container.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5. WASH & SANITIZE RECORD (PMO Sec. 18 item 12A)			
E. Sample storage.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A. Is wash / sanitize recording chart available.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F. Sample storage compartments.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	B. Is wash / sanitize tag available.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
G. Samples 32°-.40° control temp.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	I. Recording chart available for cross-reference	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
H. Approved thermometer available.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	II. Attached to tanker.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. PRODUCT TEMPERATURE 45° OR LESS (PMO Sec. 18 item 16p and Sec. 19 ccp2r.)				III. Date of last wash-sanitize			
A. Temperature of product in tank.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	IV. Property completed (PMO Appendix B)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Product in external fluid transfer systems that exceeds 45°F is discarded.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6. LOCATION OF LAST CLEANING			
3. EQUIPMENT CONSTRUCTION, CLEANING, SANITIZING AND REPAIR (PMO Sec. 18 11P, 12P.)							
A. Dome Lid Assembly	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7. LABELING			
B. Gasket(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Vent(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8. VEHICLE AND TANKER PROPERLY IDENTIFIED			
D. Pump(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
E. Hose(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	9. PREVIOUS INSPECTION SHEET AVAILABLE.			
F. Hose Connection(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
G. Hose(s) more than 8 feet in length mechanically cleaned.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10. SAMPLE CHAIN OF CUSTODY.			
H. Valve(s)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
I. Protection from contamination	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
J. Interior condition of tank.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
K. Other _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Remarks:							
Name of inspector				State		Date (month, day, year)	



APPLICATION FOR ROUTE / TRUCK PERMIT

State Form 50907 (R4 / 4-12)

INDIANA STATE BOARD OF ANIMAL HEALTH
 DAIRY DIVISION
 Discovery Hall
 1202 East 38th Street, Suite 100
 Indianapolis, IN 46205-2898
 Telephone number: (317) 544-2400
 Fax number: (317) 974-2011

Pursuant to the provisions of IC 15-18-1-3, the following is an application form for a milk route / truck permit.

- INSTRUCTIONS:**
1. Please print clearly.
 2. Only one tank permit for each application. Permits must be renewed each year.
 3. Before the application can be considered, it must be filled out completely, signed by the applicant, and the tank inspected.
 4. Renewal permits will only be issued if tank / truck is inspected within the last year.
 5. Please complete this form and return it via fax or mail to the address above.

Permit issued		Tag(s) issued	
Please check one: <input type="checkbox"/> New <input type="checkbox"/> Renewal		Please check one: <input type="checkbox"/> Bulk farm route truck <input type="checkbox"/> Can milk route truck <input type="checkbox"/> Over the road (OTR) transport tank	
Name of applicant		Permit number	
Address (number and street, city, state and ZIP code)			
Telephone number ()	Cell phone number ()	Fax number ()	
Bulk Tank Unit (BTU) number(s)		Route number(s)	
Bulk tank serial number and make		Is this the same truck permitted last year? <input type="checkbox"/> Yes <input type="checkbox"/> No	
If No, does this truck replace another? <input type="checkbox"/> Yes <input type="checkbox"/> No	Truck number replaced	License plate number of truck	Company unit number
List states and/or plants you regularly unload in			

Other products hauled or handled			

This is to affirm under penalty that the above facts are true and that I am complying and will continue to comply with all laws and rules pertaining to my business.			
Signature of applicant		Date of signature (month, day, year)	

This is to affirm that I have examined said vehicle and find it in compliance with the rules, and I hereby approve this application and request the issuance of a permit. Authorized signature required for new trucks only.	
Signature of authorized representative of the Board of Animal Health	Date of signature (month, day, year)

Points to Remember

- Food items in the milkhouse and sample cooler are prohibited.
- Animals are prohibited from being in the milkhouse.
- The hose port must always be used for loading, and closed when load out is finished.

Points to Remember

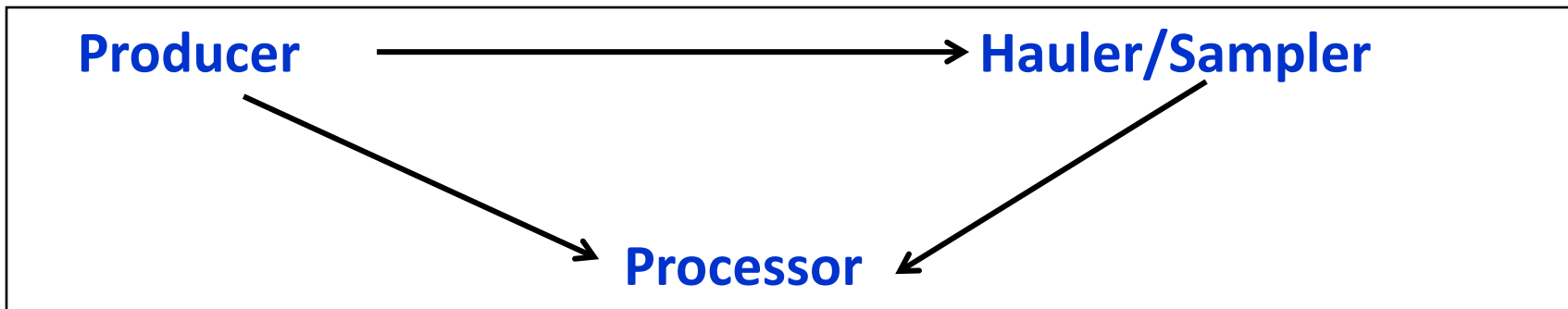
- Hands must be washed in the provided hand sink and dried before beginning the pickup.
- Do not place outlet valve parts and hose cap directly on the milkhouse floor.
- Thermometers must be certified every 6 months, this must be documented on back of hauler permit.

Points to Remember

- Samples must be taken correctly – the Universal Sampling Procedure.
- Legibly complete all forms as required.
- Cold rinse tank and start CIP of tank at departure as agreed with producer.

Points to Remember

- Wash down any milk spillage or mess made during load out.
- Turn off lights in the milkhouse when leaving.
- Make sure all doors are closed upon exiting.
- Do not let permits and annual inspection expire.



***Milk quality cannot be improved.
Do not compromise it!***



Questions?

Thank you to The Ohio State University for allowing the use of their photographs.

