

<b>CHEESE (AND RELATED CHEESE PRODUCTS) PLANT SANITARY COMPLIANCE CHECKLIST</b> (This checklist is an integral part of MIL-STD-1162C and its application is mandatory.)		<b>1. DATE OF INSPECTION</b> (YYYYMMDD)	
<b>2. PLANT INSPECTED</b>			
a. NAME		b. ADDRESS	
<b>3. PLANT OWNER</b>			
a. NAME OF COMPANY OR INDIVIDUAL			b. TELEPHONE NUMBER
<b>4. ACCOMPANYING INDIVIDUAL</b>			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5. PREMISES</b>			
a. Not clean or well organized		3	
b. Not well drained		3	
c. Surroundings not free from nuisances or sources of contamination		5	
<b>5.1. BULK UNLOADING FACILITIES</b>			
a. Not properly constructed		4	
b. Inadequate lighting		3	
c. Inadequate washing/sanitizing facilities		Critical	
<b>6. RAW MATERIALS</b>			
a. Not obtained from approved source		Critical	
b. Single-service articles and packaging materials not protected by sanitary boxes, cartons, or other means		4	
c. Not free from contamination or adulteration		Critical	
d. Show evidence of unsanitary conditions or deterioration		5	
e. Not delivered, stored, nor processed under sanitary conditions		Critical	
f. Milk not from area meeting requirements of modified accredited tuberculosis-free or modified certified Brucellosis area		Critical	
g. Does not meet minimum bacterial and sediment requirements		Critical	
<b>7. CONSTRUCTION OF BUILDING</b>			
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, rodents, or other 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	
<b>8. LIGHTING</b>			
a. Insufficient lighting		4	
b. Lights in processing area not equipped with shields when required		5	
<b>9. VENTILATION AND HUMIDITY</b>			
a. Insufficient control of moisture and air movement		5	
b. Presence of mold on walls or ceilings in processing or storage areas		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	
<b>10. WATER SUPPLY</b>			
a. Not easily accessible		4	
b. Inadequate in quantity		5	
c. Undiminished supply of hot water not available		5	
d. Cross-connection exists between potable and nonpotable water supply or sewage		Critical	
e. Potability certificate not current or available		5	
f. Potable water supply found to be nonpotable		Critical	
g. Nonpotable water outlets not identified by prominently displayed color code		5	

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<b>11. ICE (If used)</b>		
a. Not made from potable water which meets requirements	Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner	5	
<b>12. DISPOSAL OF WASTES</b>		
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	
<b>13. TOILET, DRESSING ROOM, AND HANDWASHING FACILITIES</b>		
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 dispenser, or appropriate hand-drying facilities, conveniently located	5	
i. Toilets, dressing rooms, and handwashing facilities not maintained in a clean, orderly fashion	4	
j. Restrooms used for storage of cleaning equipment	3	
k. Privies not separate from the processing building	Critical	
l. Privies not of sanitary type, location, and construction	5	
<b>14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS</b>		
a. Product-contact surfaces not of impervious material, not smooth, nor of corrosion-resistant material	4	
b. Product-contact surfaces not of nontoxic material	Critical	
c. Not clean or not in good repair	5	
d. Not constructed so that all surfaces are readily sanitizable	5	
e. Joints not smooth or not similar to the parent metal	3	
f. Equipment with product-contact surfaces does not meet 3-A sanitary standards	5	
g. Clean-in-Place system does not comply with 3-A sanitary standards	5	
h. Automatic curd fillers do not meet requirements	5	
i. Automatic curd makers do not meet requirements	5	
j. Automatic salters do not meet requirements	5	
k. Brine tanks do not meet requirements	3	
l. Can washers do not meet requirements	5	
m. Cheese vats, starter vats, and drain tables do not meet requirements	5	
n. Cheese vacuumizing chambers do not meet requirements	5	
o. Batch pasteurizers do not meet requirements	5	
p. Conveyors for moving and draining block or barrel cheese do not meet requirements	3	
q. Cookers do not meet requirements	5	
r. Curd conveying systems do not meet requirements	3	
s. Curd mills and miscellaneous equipment do not meet requirements	5	
t. Fillers do not meet requirements	5	
u. Grinders do not meet requirements	5	
v. HTST and UHT pasteurizers do not meet requirements	5	
w. Hoops, forms, and followers do not meet requirements	3	
x. Hoop and barrel washers do not meet requirements	3	
y. Indicating thermometers do not meet requirements	4	
z. Internal return tubular heat exchangers do not meet 3-A sanitary standards	4	
aa. Mechanical agitators do not meet requirements	4	
bb. Milk cans found in poor repair or in unsanitary condition	4	
cc. Monorails do not meet requirements	4	
dd. Paraffin tanks do not meet requirements	4	
ee. Plate type heat exchanges do not meet requirements	4	
ff. Cheese presses do not meet requirements	5	
gg. Single service press cloths being used more than once	5	
hh. Storage tanks or vats do not meet requirements	4	

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<b>14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS</b> <i>(Continued)</i>		
ii. Pumps do not meet requirements	3	
jj. Recording thermometers do not meet requirements	5	
kk. Rindless cheese wrapping equipment does not meet requirements	3	
ll. Separators do not meet requirements	5	
mm. Surface coolers do not meet requirements	4	
nn. Vacuumizing equipment does not meet requirements	4	
oo. Washing machines do not meet requirements	3	
pp. Weigh cans or receiving tanks do not meet requirements	5	
<b>15. CLEANING AND SANITIZING TREATMENT</b>		
a. Cleaning or sanitization 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. C-I-P cleaning not conducted in accordance with the requirements	5	
j. Milk cans and lids not cleaned, sanitized, and dried before returning to producer	5	
k. Can washer not maintained in a clean, satisfactory operating condition	5	
l. Milk transport tank trucks not provided with a covered dock for cleaning and sanitizing tanks	3	
m. Transport tanks and equipment not cleaned, sanitized, and tagged daily	5	
n. Building interiors not washed or vacuumed when needed or kept free of unsightly conditions	4	
<b>16. METHODS</b>		
a. Methods permit contamination/adulteration of product	Critical	
b. Methods permit deterioration of product	5	
c. Pasteurization not accomplished in accordance with requirements of this standard	Critical	
d. Cheese not held at proper temperature	5	
e. Make schedule not established and followed	4	
f. Starter and make records not kept at least three months	3	
g. Whey or whey products not handled in a sanitary manner	5	
h. Containers improperly stacked or cased	4	
i. Culinary steam not in compliance with recommended 3-A practices	5	
<b>17. PUBLIC HEALTH CONTROLS</b>		
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	
<b>18. COOLING AND REFRIGERATION</b>		
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	
<b>19. STORING AND STORAGE FACILITIES</b>		
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	
<b>20. CONTROL OF INSECTS, BIRDS, AND ANIMALS</b>		
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 harborage 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	

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<b>21. VEHICLE AND TRANSPORTATION FACILITIES</b>		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
<b>22. CLEANLINESS AND HEALTH OF PERSONNEL</b>		
a. Employees not washing hands after contamination	Critical	
b. Failure of employees to be hygienically clean	4	
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	
<b>23. FORMULA</b>	<b>TOTALS</b>	
$\frac{\text{SCR} = \text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-
	NET TOTAL DEFECT POINTS	
<b>24a. SANITARY COMPLIANCE RATING (SCR) COMPUTATIONS</b>	<b>b. SCR ASSIGNED</b>	<b>c. NUMBER OF CRITICAL DEFECTS</b>

**25. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT** *(Record the agency, date, and results of last inspection.)*

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26. METHODOLOGY SECTION *(Record narrative information describing the plant, premises, equipment, and procedures.)*

27. REMARKS/RECOMMENDATIONS

28. INSPECTOR

a. TYPED NAME	b. TITLE	
c. SIGNATURE	d. GRADE	e. DATE SIGNED (YYYYMMDD)