

Dairy Farm Hygiene Inspection Checklist

Date of Inspection:

Farm Name:

Inspector:

Milking Parlor & Equipment

Check Item	Compliant	Non-Compliant	Comments
Milking equipment cleaned & sanitized after each use	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Parlor floors and walls clean and well-maintained	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Proper storage of cleaning chemicals	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>

Animal Health & Cleanliness

Check Item	Compliant	Non-Compliant	Comments
Cows are clean before milking	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Udder and teats properly prepared (washed/dried)	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Healthy cow appearance, free of wounds or infections	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>

Milk Storage & Handling

Check Item	Compliant	Non-Compliant	Comments
Milk is filtered and cooled promptly	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Milk storage area is clean and organized	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>
Bulk tank and utensils sanitized regularly	<input type="checkbox"/>	<input type="checkbox"/>	<div></div>

Additional Observations

Inspector Signature: