Farm Dairy Assessment – Farmer Self-Check

Use the form below to ensure you are prepared for the assessment. It's a good idea to get help from your farm staff to fix things. The items that cause most of the return visits are shown in orange – pay special attention to these.

Assessment sections	What to check	All ok	Notes
Quality Management			
	Procedures		
	Monthly plant checks		
	Milk cooling temperature checks		
	Review previous Dairy Assessment		
Sanitation of plant & pred	mises		
	Farm dairy		
	Tanker entrance/track		
	Surrounds & litter		
	Milking system		
	Delivery line/cooler		
	Airline vacuum system		
	Plant/vat exterior		
	Vats		
	Cleaning system/utensils		
	Milk storage/receiving		
	Milking area/yard/race		
	Drainage/sump/effluent		
	Amenities/storage/rubber		
	Other rooms/buildings		
Regulatory requirements	3		
	Use of farm dairy		
	Teat prep/udder check		
	Milker health		
	Disposal of reject milk		
	Non supply milk storage		
	Management plan		
	Water quality		
	Pre-cooling/chillers		
	Animal ID		
	Medicines licensed		
	Animal Health Records		
	Bought in feeds documentation		
	Vet dockets/declarations		

Assessment sections	What to check	All ok	Notes	
Structures and facilities				
	Storage facilities (medicines)			
	Spray storage/prep			
	Stock housing/feeding			
	Minimum distances			
	Milking plant/vat (including vat lock)			
	Calf milk storage			
	Cleaning procedures			
	Cleaning equipment			
	Detergents/sanitisers			
	Hot wash			
	Teat washing			
	Walls interior/exterior			
	Ceilings/lighting			
	Doors/ventilation			
	Floors			
	Yards/races/kerbing			
	Drains/sumps			
	Effluent disposal			
	Amenities/rubbish etc			
Other notes				

Recommendations:

- Focus on the orange items first.
- Check the MPI requirements or your dairy company's requirements for the full list.

 Think like an Assessor, look at your farm from a food safety and milk quality perspective.
- If you need assistance, contact your dairy company first, and then QCONZ if necessary.