| | | Farm Conditions | | | | |
|------|--------------------------|--|---|-----|------|-----|
| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР |
| F1 | Green Pastures | Eight acres of pasture and hay field, secure perimeter fencing, no poisonous plants or pests, grass land is supplied with lime and fertilized with composted manure as available. | Assure enough lush pasture for the number of animals. | x | | |
| F2 | Water testing | Deep drilled well is protected by concrete ring and lid, safe from contamination, water tested annually to be free of coliforms | Water is tested annually. | | | x |
| F3 | Rotational Grazing | Electric fencing is used for rotational grazing, cows always have access to plenty of grass and or hay, fencing is moved regularly to avoid over- grazing | Assure pasture is kept healthy and cows clean | x | | |
| F4 | Clean and dry conditions | During the rainy season cows are kept off the pasture to avoid mud and damage to the grass roots. The barn is accessible from 2 sides, well drained winter paddock provides access to the outdoors and space for moving freely. | Well drained paddock, manure cleaned up daily | X | | |
| F5 | Poultry | Some laying hens are also kept on the pasture within their own portable coop and fencing, hens are not allowed in the barn, helpers caring for the chickens do not enter the milking room. If they must enter the milk room, they change shoes or wash their boots and wash hands prior to entering the milk room, eggs are cleaned in the sink outside the milk room, after cleaning eggs the sink and counter are sanitized with a vinegar solution, towels and rags used for eggs are kept under the sink, separate from any clean towels used to dry hands. | Prevent cross contamination. Make all helpers aware of the importance of keeping poultry and eggs separate from dairy operations Separate clean towels to dry hands | x | | |
| F6 | Barn conditions | Barn is bright, well ventilated, walk through alley provides plenty of space for cows to access free stalls and feeder, no dead-ends for inferior animals to get bullied. Cows always have access to the barn, in the summer for shade, in the wet season to stay dry. Free stalls in the barn are bedded with plenty of dry sawdust / wood shavings, cows lay down on grass or in the stalls only. Paddock has gravel surface. | Provide plenty of space. No crowding of animals, keep cows clean and dry, clean barn once or twice daily. Keep free stalls dry and clean | x | | |
| F7 | Stress-free conditions | No more than 6 cows in the barn, free feeding of hay or haylage at all times, avoid stress for the animals, treat them with kindness | Free access to forage at all times, stress-free conditions | x | | |
| F8 | Biosecurity | Visitors who have their own farms do not wear their farm clothes when coming to visit. Dogs are not allowed in the barn or on cow pastures. Dogs are kept in their owners vehicle, if necessary they can be walked along the driveway on a leash. | Visitors and farm helpers are made aware of the risk of cross contamination between farms and other animals. | x | | |

| | Animal Nutrition and Conditions | | | | | | | |
|------|---------------------------------|---|---|-----|------|-----|--|--|
| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР | | |
| A1 | Nutrition management | Good quality forage is available to the cows at all times, hay or haylage are supplemented with alfalfa hay as needed to ensure optimum nutrition, consistency of manure is monitored for healthy digestion, GMO-free dairy pellets including flax meal and kelp are measured for each cow according to her milk production. Body condition is monitored throughout the lactation period to avoid significant loss of body weight. Salt licks and loose minerals are available free choice. | Keep cows in good body condition for maximum resilience. Monitor digestion for optimum health. Condition of skin and coat is also an indicator for good health. | x | × | | | |
| A2 | Breeding schedule | Plan breeding schedule to allow for at least 8 weeks of dry period before calving for average producing cows, heavy producing cows are bred later to allow longer dry period. | Allow cows to recover from milk production. Maintain optimum body weight | x | | | | |
| A3 | Daily monitoring | Monitor cows attitude and behaviour daily, at first sign of less than optimum health use preventative measures, when necessary call for veterinarian assistance immediately. | Prevent illness. Use supplements as necessary | x | | | | |
| A4 | Grooming and hoof care | Trim feet as necessary, groom cows to keep them clean and comfortable | Keep cows healthy and comfortable | X | | | | |
| A5 | Closed herd | Raise replacement heifers as needed to keep herd productive, when necessary buy a cow only from trusted farmers who have the highest standards for animal health | Animal health is paramount. No animals purchased through dealers or auctions | x | | | | |
| A6 | Feed storage | Hay, haylage and feed are stored under ideal conditions to preserve quality, feeder is completely emptied and cleaned weekly | Prevent spoilage of feed | x | | | | |
| A7 | Supplemental diet | Farm grown produce may be fed as available in moderate amounts such as kale, apples, pumpkins, potatoes | Fresh produce from known sources only | x | | | | |
| A8 | Water trough | Keep water trough clean and filled with fresh water, accessible at all times | Potable water and free choice | x | | | | |
| A9 | Pest control | Barn is kept pest free, barn cats are kept in good health, cats are not allowed in the milk room. | Pest free environment, monitored daily | x | | | | |

| | Milking Conditions | | | | | | |
|------|--------------------|--|--|-----|------|-----|--|
| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР | |
| M1 | Facilities | Milking takes place in the milking parlour, concrete floor is kept clean, before, during and after milking, two cows at a time on the platform, feeding during milking keeps them standing quietly | Clean cows, clean parlour, exact same routine every time | | x | | |
| M2 | Training | Thorough training of helpers ensures that the SSOP is followed precisely, cleaning of cows udders and teats, | Only trained helpers milk the cows strictly following protocols, | | x | | |
| M3 | Inspection | Inspection of the first strippings, inspection of the inline filter after each cow, milk is only added to the bulk tank if all inspection criteria are passed. | Inline filter inspected after each cow | | x | | |

Risk Analysis and Management Plan (RAMP) Update: November 15, 2016

| M4 | Equipment cleaning and sanitation | SSOP. All equipment is maintained and cleaned properly to ensure correct performance, worn parts are replaced as needed, rubber liners are replaced every 6 months, plastic milk lines are | Miilking equipment is kept clean, CIP is monitored for proper functioning, water temperature and concentration of detergents are monitored | | x | |
|----|---|---|---|---|---|--|
| M5 | | No unnecessary traffic in and out of the milk room, authorized entry only | Maintain awareness of the need for cleanliness and sanitation | x | | |

| | Bottling Conditions | | | | | | | |
|------|--------------------------------------|--|--|-----|------|-----|--|--|
| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР | | |
| B1 | Cooling | Immediately after milking, the milk is added to the bulk tank and chilled. | Milk is chilled as quickly as possible. | | x | | | |
| B2 | Bulk tank sanitation | After every 2 to 4 milkings, the milk is bottled, bulk tank is rinsed, washed and sanitized according to SSOP. | Bulk tank emptied and sanitized regularly | | x | | | |
| В3 | Cleanliness | Milk room is kept clean and dry at all times, accessed by trained helpers only | Clean bottling conditions | х | | | | |
| B4 | Jar sanitizing | Glass jars and lids that are returned by owners are sanitized in high temperature commercial dishwasher, rinse temperature of 200 degree Fahrenheit, air dried and capped for later use | Sanitary containers only | | x | | | |
| В5 | Worker dress code and training | Helpers wear clean clothes for bottling, wash hands before and during bottling, follow SSOP exactly, have good understanding of food safety practices | Thorough training creates high awareness of sanitary practices | | x | | | |
| B6 | Finished inventory | Temperatures are monitored and records kept of the number of gallons bottled, each jar is labelled with the date of bottling on the lid | Refrigeration temperatures monitored and recorded | | x | | | |

| | Pick-up Area and Storage | | | | | | | |
|------|--------------------------|---|---|-----|------|-----|--|--|
| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР | | |
| P1 | Commercial refrigerator | One gallon and half gallon jars of fresh milk are ready for shareholders to pick up daily, kept in the fridge up to 3 days, commercial quality fridge can keep a consistent temperature even when opened often. | Fridge temperatures monitored. Pick up within 3 days | | x | | | |
| P2 | Product tracking | Owners sign a daily logbook so we know who came to the farm and how much milk was picked up each day. We have all owners' contact information. | In the event of a recall, each owner can be contacted directly. | | x | | | |

| | Testing Protocol and Results | | | | | |
|------|------------------------------|---|--|-----|------|-----|
| ltem | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР |
| T1 | | Milk samples are sent to a lab once or twice per month, tested for coliforms and Standard (Total) Plate Count. | Monitoring bacteria counts and keeping records of lab test results reduces risk and allows early detection of problems. | | | x |
| Т2 | Pathogen testing | Test for the 4 pathogens responsible for most foodborne diseaseoutbreaks (Salmonella, Campylobactor, Listeria Monocytogenes, and E. Coli STEC. | Reduce risk of customer illness from consuming products containing pathogens. | | | x |
| ТЗ | Accountability | Results meet or exceed RAWMI standards, results are posted on-line through BC Herdshare Association. Enables the public to see that this product continues to meet B.C. government standards for post-pasteurized milk. | The farm is accountable to the livestock owners, who can compare test results to those of other farms and to government standards. | | | x |

ABC Farm

Risk Analysis and Management Plan (RAMP) Update: November 15, 2016

| | Livestock Owner Feedback | | | | | | | |
|------|--------------------------|---|--|-----|------|-----|--|--|
| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | ССР | | |
| L1 | Communication | Regular communication with owners. Encourage owners to give feedback on quality of milk and cream, shelf life, and effects on their health. | The RAWMI LISTED farmer must keep a file and record of all complaints. This information is used by the farmer to track any potential emerging illness outbreaks or issues. | x | | | | |