

| Farm Conditions | | | | | | |
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| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | CCP |
| F1 | Green Pastures | Eleven acres of prime pasture are rotationally grazed year-round. Pastures are divided into 4 sections. No irrigation has been necessary to date. An additional 7 acres are available for young stock and dry cows, divided into 3 sections for grazing. An additional 4 acres of mediocre pasture is available as needed. Routine inspections of pasture important, as bypassing littering occurs. | Assure pastures are kept clean and green. | X | | |
| F2 | Water Testing | Chlorinated city water, tested by city for human consumption, is used in production area as well as available to livestock. Livestock also have troughs that allow chlorine to dissipate before consumption. Routine cleaning of troughs ensures cleanliness and avoids contamination. | Assure that water is pure and not contaminated. Annual testing. | | | X |
| F3 | Rotational Grazing | Cows are rotated using a combination of 4 foot no-climb perimeter wire fences and internal electric fences t-split into 4 paddocks that are rotationally grazed. Cows are moved approximately every other week to a new pasture to assure that pastures recover and that cows are provided plenty to eat and a clean place to lie down and rest. | Move cows to new pastures approximately every other weekly to assure nutrition and cleanliness. | X | | |
| F4 | Pork production | Pigs are also raised on the farm and the meat is sold as an additional farm product. The pigs are housed separately in their own rotated fenced paddock. The cows and the pigs do not graze in same pastures together, nor have the same water source. | Assure that pigs are kept separate from all other animals. | X | | |
| F5 | Pest control | There are no known invasive plants or pests located in this farm environment. Wild berries, harmless native shrubs, seeded bio-diverse pasture grasses grow naturally. No wild animals come into contact with the cows. Pastures are maintained with fly parasites to reduce the annoyance of flies. | Annual checks assure that no harmful pests or weeds invade the pastures and perimeter fences are secure. | X | | |
| F6 | Geography and climate | Farm is about 10m. (30 ft.) above sea level. There is limited tree shade in the summer time, plenty of rain and some snow in the winter. Cows have open access to the barn for shelter year-round. | Animals have a appropriate and comfortable conditions. | X | | |

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| F7 | Barn conditions | The shelter consists of 40 large stalls, with an 8 inch base of packed golf sand, covered with a 3 inch base of straw bedding. Stalls are tended twice daily to assure cleanliness. Solid manure is piled in a compost area at the end of the barn, with open air access. Liquid manure is stored in an outdoor manure pit, with clay walls. The shelter is roomy, warm and dry. Cows are walked directly into the enclosed sloped & drained concrete floor milking room located in the barn. | Assure that shelter conditions and bedding systems are managed properly. | X | | |
| F8 | Biosecurity | The farm is divided into restricted and public area. Dogs are not permitted into restricted areas. | Visitors and helpers are made aware of the risk of cross contamination between farms and other animals. | X | | |

| Animal Nutrition and Conditions | | | | | | |
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| Item | Reference | Narrative of Conditions | Risk Reduction | GAP | SSOP | CCP |
| A1 | Quarantine and health management | All cows brought to the farm are kept separate from the herd for 21 days. Their milk is kept from co-mingled milk supply for a minimum of 10 days, and before entering, the cow is somatic cell tested. Veterinary visits occur on average every other month. All parties understand the critical nature of animal health. | Assure only cows with good body condition, from a known high quality herd, with no infections or other health issues are purchased and used. | X | | |
| A2 | Water | In the barn, the lactating cows have a small water trough supplied with fresh water. The trough is monitored daily, and cleaned weekly, or more if necessary. The lactating cows also have access from all pastures, to a larger trough outside, with continuing access to fresh water. Because this is a larger trough, the minimal chlorine has time to dissipate, and is the preferred source for the cows to enjoy. The heifers have a large trough monitored daily, washed weekly or more as needed, with continuing access to fresh water. The young stock have small self feeding units designed for cattle. The waters are easy to clean and are checked daily for cleanliness. | Assure water feeders are clean for animal consumption uses. | X | | |

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| A3 | Disease prevention | All animals that present with infections, poor body condition, mastitis, lameness or other significant health challenges are separated from the milk string and milked last and milked separately until such time as the determination can be made that the animal is healthy and that the milk is not at risk. | All milk that is taken from cows that are separated for health risk cause will not enter the Milk Filling room and will be fed to animals or discarded. | X | | |
| A4 | Nutrition management | Cows are fed pasture grass on a rotational grazing basis. Paddocks are managed with electric fence and surrounding hard wire fences that surround the perimeter. Cows have continued access to dry-baled forage every day to slow the rumen and firm up loose stools. Also, a mixture of certified organic soy free, corn free grain with dairy mineral is added for conditioning. Max. 5 pounds of grain mixture is fed to assure that they get only 1% of their bodyweight in grain. During winter and inclement weather, cows are fed dried forage inside their shelter. | Assure that paddocks are managed and cows are moved as planned. | X | | |
| A5 | Winter conditions | Straw dust in the stalls is managed to assure that cows stay dry and waste is removed. Dry waste is stored in pit in corner of barn, and liquid is stored in pit. | Assure that cows stay clean, shelter facilities are managed and waste is composted separately from cows. | X | | |
| A6 | Mineral supplements | Cows are individually fed the recommended amount of organic minerals and salt daily, and have free access to regular and selenium salt licks. | Assure that minerals and salt are continually available and appropriate to the needs of cows. | X | | |
| A7 | Feed storage | Animal grain is stored in a 6 tonne grain bin, outside of the barn. It is free of moisture and pests. The hay supply is stored in the hay bunker and is used quickly. No hay is allowed to be stored for more than 6 months, and the hay loft is kept free from vermin by the cats. | Assure that feed is dry and protected from moisture or pests. | X | | |

| Milking Conditions | | | | | | |
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| M1 | Facilities | All milking takes place in a milking parlour. Floors are concrete and sloped to drain. Fresh low pressure, high volume water hose is available in the milk parlor for washing floors etc. The room is well lit and enclosed from outside weather conditions. All animal waste is washed down and area is kept fly and waste free. Any accumulations of waste are cleaned and addressed during and after each milking. Milkers are hung high out of the way and sprayed clean between shifts. Parlour floor is bleached weekly | Keep milking room conditions clean, dry and organized. | X | | |
| M2 | Training | All milking personnel are especially trained and oriented with regard to the expectations of cleanliness and procedures for milking and other tasks. | Only appropriately trained and experienced staff milk and perform duties as directed. | X | | |
| M3 | Udder preparation | Udders are pre dipped with a iodine-based pre-dip, stripped, and then the teats and the lower quarters of the udder are washed and dried with microfiber cloths. | | | X | |
| M4 | Vacuum pump | All vacuum pressures are adjusted to assure that the vacuum is at the minimum needed for effective milking of the cows. If vacuum pressures are too high, injury to cows teats may occur. | Assures that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking. | X | | |
| M5 | Inspection | Milk quality is tested when pre-stripping at every milking. Any potential issues are further investigated by use of the Mpengo Dairy Kit's instant SCC testing. Any cow with a cause for concern is removed from pooled supply of milk. | Milkers follow milking protocols and test all milk prior to collecting milk into milk bucket. | | X | |
| M6 | Equipment and sanitation | Milking equipment is rinsed, washed and sanitized after each milking, strictly following the SSOP. All equipment is maintained and cleaned properly to ensure correct performance, worn parts are replaced as needed, rubber liners are replaced | Assures that milking equipment is clean and well maintained. | | X | |

| Bottling Conditions | | | | | | |
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| B1 | Facilities | The milk room is separate from the milking parlour, and no manure or waste is tracked into the milk room | Prevents contamination | X | | |
| B2 | Cooling | Milk is milked into a stainless steel bucket. Immediately once the can is filled, the milk is poured through a milk filter into the transfer pump, and transferred immediately through a second filter into the tank. | Chilling is completed to 4°C in two hours. | | X | |
| B3 | Cleanliness | The Milk Room is a clean and dry room that is covered with white laminate walls. The floor is cement, and has excellent drainage. It is well lit and well ventilated with clean fresh air. The milk room is kept very clean and sanitary at all times. A fly shocker and fly tape hang in the tank room to keep it fly-free. | Assure that the Milk Room remains clean at all times. | X | | |
| B4 | Jar sanitizing | All glass jars are initially cleaned by the owners. Once at the farm, jars and lids are sterilized in a high temp dishwasher. This is done just prior to filling the jars, and they remain in the dishwasher racks until they are filled. | Assure that glass bottles are clean and sanitary prior to filling with milk. | | X | |
| B5 | Worker health | All employees that are not healthy are ill or have a cough either wear a mask or refrain from working and handling cows, milk or other raw milk related tasks | Assure the health of all employees that handle milk. | X | | |

| Pick-up Area and Storage | | | | | | |
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| P1 | Bulk tank | Milk is kept chilled in the bulk tank until pick-up by livestock owners. | Product is kept cold | X | | |
| P2 | Organization | The livestock owner group is organized into neighbourhood-specific driving pools. Groups are scheduled to pick up on specific days. Group coordinators ensure that members are knowledgeable about the routine. | Livestock owners are organized and knowledgeable about product care. | X | | |
| P3 | Jar filling | Livestock owners picking-up from the farm fill the jars for their pods. | Livestock owners are responsible for jarring. | | X | |
| P4 | Transport | Jars are placed into clean rubber-maid bins, packed with ice to keep temperature during travel, and a lid placed on the bin. | Livestock owners are responsible for transport. | | X | |

| Testing Protocol and Results | | | | | | |
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| T1 | Bacteria testing | Milk samples are sent to a lab once or twice per month, tested for coliforms and Standard (Total) Plate Count. | Reduces risk and allows early detection of problems. | | | X |
| T2 | Pathogen testing | Test for the 4 pathogens responsible for most dairy-related disease outbreaks (<i>Salmonella</i> , <i>Campylobacter</i> , <i>Listeria monocytogenes</i> , and <i>E. Coli</i> STEC). | Reduce risk of illness | | X | |
| T3 | Accountability | Results are: <ul style="list-style-type: none"> posted publically on the B.C. Herdshare Association’s “B.C. Fresh Milk” website, sent to RAWMI an displayed at the RAWMI Farmer Portal, and available at the farm for review by members. | Owners can compare test results to those of other farms and to government standards. | X | | |
| T4 | Testing standards | Results meet or exceed RAWMI Common Standards and B.C. government standards for post-pasteurized milk. | | X | | |
| T5 | Remediation | If test results do not meet standards, the agister can contact other BCHA agisters or RAWMI-listed farmers to consult and determine the likely cause and retest until a conforming test result is achieved. | | | | X |

| Livestock Owner Feedback | | | | | | |
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| Item | Reference | Narrative of Conditions | Risk Reduction | GMP | SSOP | CCP |
| L1 | Owner Communication | Regular communication with owners, encouraging them to give feedback on quality of milk and cream, shelf life, and effects on their health. Communication tools include: <ul style="list-style-type: none"> A contact form provided on the owner group’s website. Owner group member meetings. Members organized into neighbourhood/community groups called “pods” with all members having regular contact with their pod coordinators | RAWMI-listed farmers keep records of all complaints in order to track any potential emerging illness outbreaks or issues. | X | | |