

	West Virginia Department of Health and Human Resources				
	MANUAL OF ENVIRONMENTAL HEALTH PROCEDURES				
Section	Milk	Date	May 18, 1992	Procedure #	M-15
Subject	Milk Distribution Station Inspections			Page	1 of 1

Milk processing plants, both in-state and out-of-state, currently operate milk distribution stations throughout West Virginia. The distribution stations are set up as transfer and supply depots for finished milk and milk products being distributed in areas too distant from the processing plant for routine stocking of route trucks.

Effective immediately the responsibility for inspecting and permitting milk distribution stations is delegated to the West Virginia Bureau for Public Health, Public Health Sanitation Division. The program will be accomplished as follows:

Authority

Authority for permitting and inspecting milk distribution stations is provided under Section 5 and Section 7 (listed as Section 3 and 5 in booklet SM-104) of the West Virginia [Grade "A" Pasteurized Milk Regulations](#). Standard practice to date has been for the processing plant permit to include company-owned distribution stations. The processing plant must list distribution stations on their application when applying for their own operating permit. The exception to this would be a "bobtailer" who would be required to obtain a separate permit for his distribution facility as it is not under direct control of a processing plant.

Frequency of Inspection

Milk distribution stations are required to be inspected once every three months.

Inspection Form

Inspection form SM-123 (Pasteurization Plant Inspection Form) should be used to record distribution station inspections. All item numbers on the inspection form will be applicable to a distribution station except items 10, 11, 12, 16, 18, and 19.

Inspection

The following items should be investigated for compliance with the milk regulations during routine inspections:

1. Refrigeration - Temperature 45°F or less, with accurate thermometer provided (2°F scale.) The West Virginia regulations currently permit 50°F on home delivery vehicles. The 1989 federal PMO has, however, reduced the home delivery temperature on a home delivery vehicle to 45°F.
2. Floors, walls, and ceilings in good repair and kept clean.
3. Adequate lighting and ventilation provided.

4. Outer openings protected against insect, rodent, and other vermin entry. Insects rodents and other vermin minimized.
5. Approved sewage disposal provided.
6. Approved water supply provided including compliance with cross connection, backflow, and back-siphonage regulations.
7. Toilet and handwashing facilities provided and maintained.
8. Approved solid waste storage facilities provided and maintained.
9. Milk and milk products stored protected from contamination.
10. Pesticides used and stored in an approved manner.
11. Hygienic practices and employee cleanliness acceptable (garments, tobacco use, etc.)
12. Facility maintained neat, clean, free of clutter and vermin harborage.
13. Hot and cold water provided as needed.
14. Milk delivery trucks adequately clean and in good repair.
15. Milk cases not permitted to be transported to hog farms with return milk.

Item 7 above does not preclude the use of refrigerated vehicle being used as a distribution station provided adequate toilet and handwashing facilities are convenient to the station (gas station, public building, etc.)

References

[64 CSR 34 – Grade “A” Pasteurized Milk Rule](#)

History

Attachments