

## Questions to the dairy farm:

<b>1. <u>Major characteristics of the enterprise:</u></b>	
1.1. Name	
1.2. Address	
1.3. Commissioning date	
1.4. Total cattle stock, breed, herd structure	
1.5. Number of lactating cows in the herd as of the date of inspection	
1.6. Average values of milk delivery (ton/day)	
1.7. Milk yield per one cow per day: – maximum – minimum – average per whole livestock	
<b>2. <u>Territory and facilities:</u></b>	
2.1. Existence of the farm enclosure	
2.2. Existence of disinfecting barriers on entry to (exit from) the territory	
2.3. Improvement of the farm territory	
2.4. Integrity of asphalt or other covering of the territory	
2.5. Planning of the territory and cow sheds. Number of the farm buildings, their functional purpose	
2.6. Organization of sanitary inspection room in the farm; its compliance with international veterinary and sanitary requirements	
2.7. Sanitary state of the territory and livestock buildings (cleanness and absence of holes for rodents within 100 m from the cow shed)	
2.8. Existence of gravelling (2 meters) along the perimeter around livestock buildings	
<b>3. <u>Personnel:</u></b>	
3.1. Number of employees	
3.2. Presence and number of veterinary specialists	
3.3. Personnel health	
3.4. Personnel training	
3.5. Compliance with hygiene requirements	
<b>4. <u>Water supply and feeding stuff:</u></b>	
4.1. Type of water supply. Water purity and quality. Water quality control, control periodicity	
4.2. Used feeding stuff, feeding system	
4.3. Traceability of feed additives and feeding stuff (preparation, storage, usage)	
4.4. Feeding type, mixture composition	

4.5. Traceability of application of stimulators, antibiotic substances and drugs in relation to the lactating cows. Documental accounting. Official control of competent authorities (system, documents)	
4.6. Storage of feeding stuff in rodent-proof enclosed spaces	
<b>5. <u>Sanitary state of the territory:</u></b>	
5.1. Efficiency of deratization measures (existence of rodent trails)	
5.2. Disinfection, disinfestation carrying out	
5.3. Waste and hazardous materials storage and handling. Disposal of waste	
5.4. Existence of mortality. Disposal of waste and dead animals	
<b>6. <u>Production and safety control of raw milk:</u></b>	
6.1. Documentation confirming proper condition of the territory in relation to infectious and other diseases common to both humans and animals. Animal epidemic countermeasures in the farm	
6.2. Documentation confirming health of lactating cows in the herd	
6.3. Conditions of cow management, feeding and milking	
6.4. Cow milking. Prior operations carrying out	
6.5. Control of raw milk and raw cream handling, cooling and storage	
6.6. Used methods of initial heat treatment of raw milk, heat treatment modes (temperature, periods of carrying out). Inclusion of these data to accompanying documents	
6.7. Control of cow milking prohibition within the first seven days after calving date and within five days before calving, as well as from diseased animals, animals being in quarantine and/or animals subject to treatment during the period of elimination of medical agents residues from the organism. Documentary evidence of taking out and disposal of milk. Actual proof of undertaken actions	
6.8. Documentary evidence of raw milk safety – absence of residual quantities of inhibitory, cleansing, disinfecting and neutralizing substances, growth-stimulating substances (including hormonal agents), drugs (including antibiotic substances) used in livestock breeding for the purposes of stock fattening, treatment and (or) disease prevention	
6.9. Control of raw milk compliance with criteria set by the requirements, including the requirements of the Russian Federation. The officer making the decision on fitness of particular batch of raw milk (cream) and its compliance with acceptable level of potentially hazardous materials, microorganisms and somatic cells	
6.10. Procedure for storage and transportation of raw milk and raw cream	

6.11. Temperature of transported product; temperature limitations. Temperature conditions log keeping by raw milk shipment. Availability and calibration frequency of thermometers for milk temperature measurement in tanks	
6.12. Control over compliance of equipment and materials used at raw milk and raw cream production and transportation with those permitted for contact with dairy products. Availability of close lids of the reservoirs for milk transportation. Equipment of transport vehicles with refrigeration systems ensuring required temperature maintenance	
6.13. Procedure for tanks and milking equipment cleaning. Documentation concerning tanks and equipment disinfection. Volume of the tank used for milk transportation	
6.14. Accompanying documents by raw milk and raw cream transportation. Availability of information confirming their safety	
6.15. Procedure for disposal of raw milk or raw cream that do not comply with safety requirements	
<b>7. <u>Special questions:</u></b>	
7.1. Usage and storage of veterinary preparations; legal framework	
7.2. Drugs used in the farm	
7.3. Diagnostic techniques and accommodation of mastitic cow groups; disposal of their milk	
7.4. Subclinical mastitis: <ul style="list-style-type: none"> <li>– diagnostics method</li> <li>– frequency of livestock inspection</li> <li>– method of treatment (specific or general)</li> <li>– used antibiotics, method of their insertion, registration procedure established in the country</li> <li>– methods, procedure and accounting of milk disposal from diseased animals and animals after treatment</li> <li>– bacteriological studies (streptococcus tests)</li> </ul>	
7.5. Prevention of penetration and spread of infectious diseases (including by import of new animals); reports submitted to the competent authority	