



Creambrook Farm 189 Mish Barn Rd Middlebrook VA 24459

GMP - General Management Plan
 SSOP - Standard Sanitary Operating Procedures
 CCP - Critical Control Point

Farm Conditions	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
F1	Green Pastures	The key to healthy soil is a vibrant diverse living soil full of life both above and below. At Creambrook we strive to accomplish this by strictly avoiding insecticides, fungicides, herbicides, and chemical fertilizers that would harm this life and hinder the soils ability to function properly. We also regularly test the soil for imbalances and apply micro-nutrients as needed to correct any known issues. Any soil tillage is done in a manner that minimizes soil run-off and unnecessary soil disturbance.	Ensure that pastures are kept green (with irrigation if necessary) and that livestock have adequate space. Ideally, soil fertility testing for macro- and micro-elements should be performed every 3 years to detect deficiencies or overaccumulation of nutrients in the soil that could have an impact on pasture quality and/or herd health.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F2	Clean, Tested Water	Well water is tested annually for Grade A compliance and all filtration systems are inspected monthly. Water last tested 4/3/24	Ensure that water is pure and not contaminated. Annual testing.	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
F3	Rotational Grazing	All animales are rotated on a regualer schedule during the growing season with the milk cows being moved a minumum of once a day. During the dormant season rotation is less frequent, but constant enough to insure the animals have a clean sheltered area.	Move cows/does to new pastures every day to ensure nutrition and cleanliness.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F4	Clean and Dry Conditions	All paddocks are monitored for cleanliness throughout the year and central feeding areas are cleaned on a regular schedule to insure no excess build up of manure. Cows are forbidden to lay in a manure ladden area!	Well drained paddock, manure cleaned up daily. Ensure that shelter conditions and packs are managed properly year-round.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F5	Poultry	All poultry is housed in a seperate building free of contact with the milking cows and personel.	Prevent cross-contamination by ensuring that chickens or other birds do not enter and roost in the milking room areas. Consider implementing time separation between cows/does entering pasture after chickens have been removed from area.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

F6	Pigs and Other Livestock	All pigs are housed in a separate section of the barn free of contact with the milking cows or personnel	Prevent cross-contamination by ensuring that pigs are not in the same pastures and other areas with cows/does.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F7	Pasture Management	Pastures are monitored for weeds that are a detriment to the cows. Frequently clipping of the pastures during the growing season help control persistent weeds and ensure fresh growth of grass for the cows.	Check annually to ensure that no harmful pests or weeds invade the herd's environment and that all perimeter fences are secure.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F8	Biosecurity	Visitors are inspected for personal cleanliness before entering any milking or bottling facilities. After any major open house event the milkhous, parlor, and bottling rooms are to be sanitized prior to their next use.	Ensure that visitors and farm helpers are educated about risks of cross contamination.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Animal Nutrition and Conditions	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
A1	Herd Health	Creambrook's all Jersey herd is inspected daily for adequate feed, health, and comfort. Adjustments are made if these are not observed during the inspection and unhealthy animales are to be cared for immediately. Body condition is closely monitored to insure the cattle are in top condition and health. If a cow health issue beyond the farmers ability is observed then professional help is to be immediately consulted. Any animales entering the herd tested for Johnes, TB, Brucellosis, and if in milk Staph Aureus.	If possible, maintain a closed herd. Ensure that only cows/does with good body condition, from a known high quality herd, negative TB tests, negative bangs test, and no infections or other health issues are purchased and used for human consumption raw milk.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
A2	Veterinary Program	A relationship with a licensed vet is maintained at all times and frequent visits are made to inspect the overall health of the animals	Ensure that a proper preventative veterinary program is followed.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

A3	Mastitis Control	All milking animals are to be inspected for cleanliness of the udder and teats upon entering the milking parlor. Any manure stuck to teats is to be removed with a clean rag prior to the pre dip being applied. A strict pre and post milking procedures with pre stripping is followed to insure the cleanliness of the teat before the milker is put on. Each cow is observed for any udder swelling or lumps that may indicate a udder health issue. All cows are to milk out cleanly. Milk line filter is inspected after every milking for any signs of mastitis or other issues. Fresh cows are to be stripped for the first 30 days or until all calving swelling leaves the udder. If a issues is detected the herd is inspected until the problem cow is found and her milk is segregated until the issue is fully addressed.	Ensure that animals are being closely monitored for signs of mastitis. This may include visual inspection of the udders and milk as well as SCC testing. Milk from mastitic animals must not enter the milk bottling room, and can be either fed to animals or discarded.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
A4	New Livestock	Creambrook works to maintain a closed herd, however in the event that animals need to be purchased from other farms a strict inspection process is to be followed. Adult cows are to be avoided due to their propensity to carry disease over younger heifers. New animals are to be seperated from the regular livestock for 1-2 weeks or until it is assured no health issues have been contracted. Purchased animals are to meet all of the testing requirements of current animals.	Ensure that a proper biosecurity protocol is followed when introducing new livestock, such as quarantine, etc.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
A5	Water Feeders	Water tanks are to be regularly cleaned and refreshed.	Ensure water feeders are clean for animal consumption use.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
A6	Milk from At-Risk Animals	Any animals that are suspected of having milk not to standard are to be milked in a seperate bucket milker and claw not attached to the primary milking line. All such cows are to be marked with a red leg band	Ensure that all milk from animals that are separated for health risks will not enter the Milk Bottling room and will be fed to animals or discarded.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
A7	Milk from Fresh Cows/Does	Milk from fresh cows are to be milked in the segregated milking bucket. Fresh cow milk is not allowed in the bulk tank until the swelling of the udder has subsided and milk forestripped shows no abnormal color, smell, or consistency.	Milk from fresh cows/does poses greater pathogen risks. Ensure that this milk is separated and does not enter the Milk Bottling room until a specific time period has elapsed or testing has been accomplished.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
A8	Calf Management	Calves are seperated from the cow before the cow is introduced to the milking herd. Calves are fed and housed in a barn and paddocks that cannot be accessed by the milking cows.	Allowing calves/kids to be with their mothers poses greater pathogen risks. Ensure there is a program in place for either separating calves/kids from mothers or otherwise managing the increased risks.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
A9	Nutrition	Creambrook Farm's cows are feed a diet free of Gmo's, and contaminated spoiled feeds. A professional nutritionist is consulted in the feeding of purchased and stored feeds. milking cows are given fresh feed a minimum of once a day. Fresh grass is managed to be the primary feed for as much of the year as possible. All stored feeds are tested for quality and optimum feeding to the cows.	Ensure that livestock is fed a nutritionally appropriate diet to maintain health and body condition.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

A10	Supplements	Free choice minerals are offered year round to the animals to insure the best health of the herd.	Ensure that minerals and salt are continually available and appropriate to the needs of herd in this ecosystem.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
A11	Feed Management	All stored feeds are to be either stored in a weather proof barn or bin. Wet forages are to be wrapped in a sealed plastic to insure proper fermentation and prevent the growth of molds and rot.	Ensure that feed is dry and protected from moisture or pests.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
A12	Animal Cleanliness	Creambrook Farm's cows are outdoors 365 days of the year. Paddocks are to be monitored for cleanliness and the cows moved if sanitation is not observed. Any central feed area is to be cleaned regularly.	Ensure that cows/does stay clean year-round, shelter facilities are managed and waste is composted separately from cows/does.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Milking Conditions	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
M1	Milking Parlor Cleanliness	The milking parlor and milk house are to be completely hosed down after every milking. Pipelines and the outside of tanks and vats are to be regularly washed and kept in good order. All chemicals and supplies are to be organized and easily available.	Keep milk parlor conditions clean, dry and organized.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
M2	Bathroom	The bathroom is located in a room separate from the milkhouse. It is to be kept clean and in good order at all times.	Ensure that there is a bathroom which can be easily accessed from the milking parlor and bottling room.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
M3	Manure Management	All manure in the milking parlor is hosed down to a area that can be mechanically collected. Any solid manure from the holding area or feedlot is to be stored on the compost pile with a carbon source added for proper composting.	Ensure there is a plan in place for managing manure in the milking parlor.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
M4	Water Management	The milking area is sloped to prevent standing water and is cleaned after every milking.	Ensure there is no standing water in the milking parlor. Ideally, the floor should drain to outside or to a sump area.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

M5	Training	All milkers are fully trained in following the milking procedures and in the detection of milk quality or herd health issues.	Ensure that only appropriately trained and experienced milking teams perform the milking duties.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
M6	Udder Prep	All udders and teats are to be dipped with a Iodine based pre dip, stripped for milk detection and wiped clean with a sanitized cloth towel before applying the milker. If manure is stuck to the teats a clean sanitized rag is to be used to remove the manure before the pre dip is applied. Once milking is completed a Iodine based post dip is applied to protect the udder from possible infection.	Ensure that udders are cleaned, dried, sanitized for at least 30 seconds, and stripped prior to milk collection. Ensure that post-dip is applied after milking. Iodine based pre- and post-dips are preferred.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
M7	Vacuum Pressure	Vacuum pressure is monitored daily to insure the 12 inches of vacuum pressure is maintained	High vacuum pressures are associated with increased mastitis. Ensure that vacuum gauge reads negative 11.5 to 12 inches vacuum pressure during milking.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
M8	Milk Quality	Every milking the milk filter is observed for cleanliness and any abnormal milk residue. The milk in the tank is also checked for off colors, smells, or foreign material. SCC is tested monthly to insure health of the cows udders	Ensure that all milk is evaluated for quality and SCC test is performed on regular basis.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
M9	Inflation Liners	Inflations are changed on a regular schedule and all milk lines, pulsation lines, and pulsators are replaced or rebuilt annually. All hoses and inflations are to be inspected daily for any possible cracks or failures.	Cracks in inflation liners can harbor bacteria and biofilms. Ensure that milk claw inflations liners are replaced regularly, depending on the manufacturer's suggested cycle life and number of accumulated cycles.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
M10	Clean Milking Equipment	All milking equipment (Pipeline and Bulk Tank) are rinsed in cold water, followed by a hot detergent cycle. This is to be followed with a cold acid sanitizer cycle. The hot water temperature is to be checked weekly to insure the hot water heater is working properly.	Ensure that milking equipment is clean and well maintained. Cleaning should begin with cool/tepid water rinse, to prevent formation of milk stone. Cleaning protocols should include both alkaline and acid cleaners. Typically, cleaning should start with cool water rinse, followed by hot alkaline cleaner, followed by hot acid sanitizer.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

M11	Clean-In-Place Equipment (if applicable)	Detergent cycle water is measured weekly to insure the exit water is a minimum of 140 degrees. A shock treatment detergent is used once a week to make sure no deposits are building inside the milking equipment.	Temperature at exit of Clean-In-Place system should be at least 140 degrees F (60 C). Clean-in-Place protocols should include regularly (1-2x/month) using alternate acid and alkali cleaners to prevent cleaner-resistant bacteria colonies.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
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Bottling Conditions	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
B1	Clean Bottles/Jars and Lids	All plastic jugs and caps are stored in a weather proof room above the bottling area. Storage bags and boxes are not to be opened until the jug or cap is to be used for bottling. Partial bags and boxes are to be stored where they will be used first in the subsequent bottling.	Ensure that glass bottles and lids are clean and sanitary prior to filling with milk. Non-metal lids are preferred since rust from metal lids can encourage pathogen growth. Ensure that plastic bottles and lids are kept clean and uncontaminated.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B2	Chilling	A chart recorder is utilized to track the chilling of the milk and insure adequate speedy chilling of the milk. Milk temperature is to be 40 or less at the completion of milking. No more than three milkings at a time are to be stored in the tank at one time.	Ensure that chilling is completed in one hour to less than 40 degrees F (4.4 degrees C).	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B4	Clean Milk Handling	All personal entering the milkhous and bottling area are to have clean clothes and properly washed footwear. Upon entry hands are to be washed and nitrile gloves are to be put on.	Ensure cleanliness of personnel prior to handling milk and filling or capping jars.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
B5	Bulk Tank Sanitation	The bulk tank is washed after every bottling following the bulk tank washing protocol. The tank valve is placed in the wash catch container making sure it is cleaned with the CIP water.	Ensure that the bulk tank is emptied and sanitized regularly. This should include complete disassembly and cleaning of valves.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

B6	Health of Personnel	Any personnel that is feeling unwell is asked to remain at home and a healthy replacement is called upon.	Ensure the health of all employees that handle milk.	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
B7	Bottling Room Management	The bottling room meets all of the infrastructure requirements of a food grade handling room. This includes walls, drains, lighting, air circulation, floors, sinks, and doors.	Ideally, the floor in the bottling area should have a slope and drain, the air should be filtered and under slight positive pressure to keep out flies, there should be plenty of natural light, the walls should be smooth and washable, and there should be a sink/washing area.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B8	No Contamination in Milk Area	The milk bottling room is washed daily to insure all animal manure and dirt is not present during the bottling process.	Ensure that area where milk is handled is free from contamination.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Retail Area and Storage	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
R1	Milk Temperature in Storage	All bottled milk is stored in a walk in cooler that maintains a temperature between 33-39 degrees at all times. All refrigerated transportation vehicles are also regulated at this temperature.	Ensure that product is kept cold.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R2	Jar Labeling	All milk jugs are labeled with the farm label. Milk pick up locations are monitored for timely pick up. Any milk that is not picked up is marked and returned to the farm during the following delivery	Ensure that jars are properly labeled and dated, and picked up within three days	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
R4	RAWMI Donations	Creambrook is happy to present RAWMI and it's program to it's customers. It is an honor to be a part of the listing and we hope customers recognize the value.	Ensure that these tax deductible donations are collected and sent to RAWMI every month.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Testing Protocol and Results	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
T1	SPC and Coliform Testing	Every batch of milk is tested for coliforms and SPC by an on farm laboratory. Results of tests are sent to RAWMI and displayed on the RAWMI LISTED webpage, and made available at on-farm store location for review by customers.	Ensure that coliform and SPC testing is completed at least monthly. Ensure that this data is available and compliant with RAWMI Common Standards and for review.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
T2	Compliance with Standards	If bacteria results rise above the RAWMI Common Standards, the farmer is invited to contact RAWMI or another RAWMI LISTED member to consult and determine the likely cause and retest until a conforming test result is achieved.	Ensure compliance with Common Standards.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
T3	Somatic Cell Testing	Monthly testing of individual cow Somatic Cell through DHIA to monitor the internal health of each cows udder.	Test regularly for Somatic Cell	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Customer Complaint and Compliments	Reference	Narrative of Conditions	Risk Reduction	GMP	SSOP	CCP
C1	Customer Communications	All Creambrook Farm Services herdshare members contact information is on hand and any complaints of milk quality are recorded.	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.	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>