## APPLICATION TO INSTALL OR REMODEL A MILKING SYSTEM\*

Vermont Agency of Agriculture, Food and Markets 116 State Street, Montpelier, VT 05620-2901 Dairy Section (802) 828-2433 Email: elizabeth.flory@vermont.gov

## Submit at least 14 days before installation

| Modification   | Ne  | w Installation                                     |  |  |  |  |  |
|--|---|--|--|--|--|--|--|
|  | Fill In Appropriate Bl  | anks   |  |  |  |  |  |
| General Name of Producer Mailing Address   |   |  |  |  |  |  |  |
| Shipping ToEstimated lbs. per hour flow rate   | Estimated lbs. shipping dai   | ly#cows  |  |  |  |  |  |
| BTU Capacity of Bulk Tank  | Gal. Capacity   |  |  |  |  |  |  |
| Model & Make Unit  | Date of Manufacture   | Recording Thermometer (Y) (N                       |  |  |  |  |  |
| Dealer Telephone   | Dealer NameProposed Installation Date Dealer Telephone Dealer email address |  |  |  |  |  |  |
| Address  |   |  |  |  |  |  |  |
| BucketDumping Station  | (Vacuum)(Electric)  | Jars   |  |  |  |  |  |
| Pump 2 Make  | ModelSize Motor edTest Ports Installed? (y) :: DiameterLength               | (n)  |  |  |  |  |  |
| Diameter Pipe#of SlopesI Height above Cow Platform Where Line Supported From   | Length#Wash Loops<br>Estimated Pitch  | ed   |  |  |  |  |  |
| Volume of Receiver   | Stanness Steetwerds   | Jul  |  |  |  |  |  |
| Trap SizeMain Vacuum   | Supply Line Size  | Length   |  |  |  |  |  |
| Automatic Take-Off? (y) (n) Digital M<br>Weigh Jars - Type Capacity_   | ilk Wt. Recorder (y) (n)  |  |  |  |  |  |  |
| Wash System - Estimated Solution processing Size of Wash Sink gal. Wair Injector (y) (n) Automatic Washer Milk line position switch (y) (n) Soap a Main Water Heater Type Company Company (n) Soap a Main Water Heater Type (n) Soap a Main Water Heater T | ash line material (y) (n) Divert valve (y) (n) and acid cycles (y) (n)      | gal  |  |  |  |  |  |
| Temperature Setting F. Dec Heat reclaimer tank (y) (n) Capacity  | dicated to Wash Cycle Only (y) (r gal. Estimated Temp.                      | n)<br>F.   |  |  |  |  |  |
| Cleaning -Minimum start at 160°F (   | 71.1°C)or maximu  | ım water temperature                               |  |  |  |  |  |
| Minimum water temperature milkroom. Water temperature on wash c  | Manufacturer's recommendations ycle should remain over 120°F (48            | s for washing and water analysis must be posted in |  |  |  |  |  |

On the reverse side of this application, give a detailed drawing of vacuum, milk and wash systems showing: 1) High point(s); 2) Direction of milk flow and wash flow; 3) Location of major equipment; and 4) Inspection ports (welded only).

<sup>\*</sup>Adapted from the Dairy Practices Council Guideline 2. DPC can be contacted at <a href="www.dairypc.org">www.dairypc.org</a> for complete guidelines.

## DIAGRAM OF MILKING SYSTEM

| Name of Producer |  |  |  |  |  |  |  |  |  |  |  |  |  |
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I certify that this milking system conforms to or exceeds 3-A sanitary standards and accepted practices for the design, fabrication and installation of milking and milk handling equipment and the performance standards of the American Society of Agricultural and Biological Engineers.

| Installer           | Date |  |
|---------------------|------|--|
|                     |      |  |
| Installer License # |      |  |