

**Bureau of Food Safety and Laboratory Services, Milk Program**  
**FARM BULK MILK TANK INSTALLATION APPROVAL CHECKLIST**

Reference document: Dairy Practice Council Guideline #41

1. Bulk Tank Make/Model # \_\_\_\_\_
2. Year of Construction \_\_\_\_\_ *(Reminder: Any bulk tank manufactured after 2000 requires the installation and use of chart recorder, requirement of the Pasteurized Milk Ordinance)*
3. Tank Serial # \_\_\_\_\_ Measuring stick serial # \_\_\_\_\_
4. Clearance from:
  - a. Walls \_\_\_\_\_
  - b. Ceilings \_\_\_\_\_
  - c. Drains \_\_\_\_\_
5. Lighting:
  - a. At least 20 Foot Candles at Lid Opening(s)? Yes No
  - b. Shielded or Shatter Proof Pull Down Light or Hand Lantern *(for single manhole)?* Yes No
6. Cooling:
  - a. Milk can be cooled to under 40°F (4.4°C) in less than 2 hours? Yes No
  - b. Blend temperature does not exceed 50°F (10°C) on successive milkings? Yes No
7. Hot Water Heater:
  - a. New Hot Water Heater? Yes No
  - b. Is it listed on the same application? Yes No
8. Thermometer Comparison:
  - a. Indicating thermometer reading temperature: \_\_\_\_\_
  - b. Recording Thermometer (compared to Indicating thermometer): \_\_\_\_\_
  - c. Location of recording thermometer: \_\_\_\_\_
9. Additional thermometers compared: \_\_\_\_\_
10. Tank legs are permanently mounted to the floor? Yes No
11. Is the tank properly sloped to drain? Yes No
12. Outlet valve:
  - a. Compliant construction? Yes No
  - b. Properly protected? Yes No
13. Is the tank clean? Yes No
14. Is there an interval timer? Yes No
15. C.I.P Connection point:
  - a. CIP connection that will need physically broken before milk goes in the tank? Yes No
  - b. Are the CIP connection hoses properly protected? Yes No
16. Bulk headed Construction:
  - a. Is the area of properly finished construction? Yes No
  - b. Is the seal around the tank tight? Yes No
17. Is ground beneath the external end of tank properly footed? Yes No
18. Agitator(s) properly shielded? Yes No