## 625 Robert Street North, Saint Paul, MN 55155-2538 www.mda.state.mn.us

## DAIRY PLANT EQUIPMENT REVIEW

## **Dairy and Meat Inspection Division**

dairyplant.equipment.mda@state.mn.us

651-201-6300

Complete this form for all equipment installation or modification projects, and the specific supplement forms that are applicable to your equipment installation or modification project.

All equipment reviews require supporting documentation, including equipment specifications, designs, process diagrams and other support, as appropriate to the specific project.

I understand the following (check all boxes to acknowledge understanding):

By submitting this application, I am initiating the formal dairy plant equipment review process.

The submission of this application does not quarantee the equipment will be approved.

It is my responsibility as the facility owner/manager to submit the supporting documentation needed to complete the equipment review process to MDA Dairy Program staff for their review and approval.

The review of plants and equipment designs are the first step in the approval process. Final equipment approvals require an on-site inspection to ensure equipment was installed as approved.

The MDA Dairy Inspection program charges a fee of \$45/hour for plant permit approval services, as detailed in Minn. Stat. 32D.09 Subd. 3.\*

| Plant Name  | Dairy Plant Number (if known)  |  |  |  |
|---|--|--|--|--|
| Equipment Project Contact Name _  |  |  |  |  |
| Contact Email   | Contact Phone  |  |  |  |
| Routine Plant Inspector   |  |  |  |  |
| Project Name  | Proposed Pro   | Proposed Project Start Date  |  |  |
| Estimated or Desired Project Comple   | ete Date OR U  | OR Unknown   |  |  |
| time, and for the final inspection, bas<br>billed depending upon the nature, co | rovals should expect to be charged a minimuled on time spent for one individual to complemplexity and extent of changes being made. It to this fee, which will be billed at the conclusioning the project. | ete the inspection. Additional hours may be<br>By submitting this form, you are indicating |  |  |
| Authorized Signature  | Title  | Date   |  |  |
| MDA Use Only  |  |  |  |  |
| Date Received   | Assigned Dairy Project Consultant  |  |  |  |
| Date Approved   |  |  |  |  |
| Comments  |  |  |  |  |
|   |  |  |  |  |

| PROJECT DESCRIPTION AND GENERAL INFORMATION  The following equipment will be affected by this project:  |                          |              |  |  |  |  |
|---|--------------------------|--------------|--|--|--|--|
|   |                          |              |  |  |  | Pasteurizer(s) and/or associated equipment |
| Water treatment/handling equipment  | Laboratory               | CIP Systems  |  |  |  |  |
| Filler(s)   | Storage Tanks            | Dryer(s)     |  |  |  |  |
| Separator   | Cooling Sources          | Other:       |  |  |  |  |
| Describe your project. Please be as descriptive as possible about your processes and equipment changes. |                          |              |  |  |  |  |
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| What equipment is going to be installed or changed?   | Please complete with spe | cifications. |  |  |  |  |
|   | ·                        |              |  |  |  |  |
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| layout diagrams as applicable.           |                        |  |
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| How will this equipment change your prod | uction process?        |  |
|  |                        |  |
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|  |                        |  |
|  |                        |  |
| M/h =!  h =                              |                        |  |
| Who will be completing these updates?    |                        |  |
|  |                        |  |
|  |                        |  |
| Any other general information about your | project that might be  | useful?  |
|  |                        |  |
|  |                        |  |
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|  |                        |  |
| EQUIPMENT LIST                           |                        |  |
|  | ment you intend to use | in your project, including specifications, model numbers and |
| other relevant details.                  | ·                      |  |
| Equipment or Component Name              | Model Number           | Other Notes or Information (capacity, volumes, power, etc.)  |
|  |                        |  |
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Where are these changes or updates going to occur in your facility? Provide additional drawings (P&IDs), pictures, and facility

| Equipment or Component Name | Model Number | Other Notes or Information (capacity, volumes, power, etc.) |
|-----------------------------|--------------|---|
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