



VERMONT MAPLE SUGAR MAKERS' ASSOCIATION

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SUGARING OPERATIONS CERTIFICATION SCORE SHEET

Business Name: _____	<table border="1"> <tr> <th style="text-align: center;">Number of Taps</th> </tr> <tr> <td style="height: 60px;"></td> </tr> </table>	Number of Taps	
Number of Taps			
Address: _____			
Phone: _____			
Contact Person: _____			
Email: _____			

In order to be certified, the operation must not have more than 10 points total deducted during the inspection. The numbers opposite each item indicate the maximum number of points that the inspector can deduct. Deductions of less than the maximum may be made according to the interpretation of the inspector and the effort of the producer to comply.

<p>LEAD</p> <p>If the operation uses any lead-containing equipment which contacts sap or syrup, such as lead soldered pans, galvanized buckets or storage tanks, the inspector will open a randomly selected container (barrel or retail unit) and take a sample for analysis. The cost of analysis will be about \$30 and will be paid by the producer. If the results are less than 250ppb, no points will be deducted; if the results exceed the VT State limit of 250ppb, the operation cannot be certified.</p>		
DOES OPERATION USE ANY LEAD-CONTAINING EQUIPMENT?	SAMPLE RESULTS, PPB	COMMENTS
<input type="checkbox"/> Yes <input type="checkbox"/> No		

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BUILDINGS <i>(including those used for sap storage, pumping, reverse osmosis, boiling, and canning)</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
All light bulbs over sap or syrup, including over tanks, releasers, boiling pans, filters, and canning equipment, are protected by shields or slip on tubes to prevent broken glass from falling into food contact equipment, sap or syrup.	5		
The exhaust from vacuum pump(s) or other equipment producing petroleum fumes is located in a way to prevent contamination of sap or syrup with fumes.	5		
The interior of the buildings are neat and clean.	5		
There is protection to prevent loose debris (flaking paint, etc.) from falling into a tank, pan, or other container that will contact sap or syrup.	3		
Birds and bats must be excluded from these buildings.	3		
All surfaces in these buildings which could contact sap or syrup are clean and free from dirt, mold, debris or evidence of pests at the time of use.	3		
The producer will document the startup cleaning procedures used for tanks, pans, and all food-contact equipment.	3		
The building(s) used for reverse osmosis, boiling, and/or canning must have floors that can drain and are washable. Dirt floors are prohibited.	3		
A check valve is present between the vacuum pump and releaser.	3		

FOOD CONTACT MATERIALS

The producer and inspector will confirm that sap or syrup does not contact any non-food-grade materials, including but not limited to the following:

DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
Rusty metal tanks or buckets.	5		
Buckets, tanks or other containers that were originally made for a non-food product.	5		
Non food-grade diatomaceous earth.	5		
Compressor without a settling bowl.	5		
Non food-grade tubing or pipe used for sap or syrup transfer.	5		
Sap transfer pump also used for pumping non-maple liquids other than clean water.	5		
Bronze gear pump used for sap transfer.	5		
Tanks or buckets with painted interiors.	5		

FILTERS

The producer will confirm the following:

DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
Sap filters are clean at the time of use with no evidence of mold or unsuitable odors.	3		
Pool filters, if used for sap filtration, use clean sand or food-grade diatomaceous earth.	3		
Filter press and filter papers are clean with no evidence of mold or unsuitable odors.	3		
Only food grade lubricant is used in the filter press pump.	3		
Any diatomaceous earth used is food grade and is kept in its original bag, which when opened, should be placed in a clean dry container with a lid.	3		

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SANITATION			
<i>The inspector will confirm the following:</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
A hand washing station consisting of clean flowing water, liquid soap, and disposable towels is present.	5		
Domestic animals are not allowed in the rooms where sap and syrup are being collected, boiled, packed or otherwise processed.	3		
The availability of a clean water source for cleaning equipment (a well, municipal water, or condensate from a clean source). No pond or brook water is used for cleaning equipment. <i>Note: It is encouraged, but not necessary, that a coliform test be conducted on your water source annually.</i>	3		
All interior trash containers are kept clean and emptied regularly.	3		

PRODUCT CODING			
<i>The inspector will confirm the following:</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
All filled drums and containers are coded and the producer has kept production records for both bulk and retail that relate the code on the container to the date and batch number.	10		

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FOOD ALLERGENS			
<i>The producer will confirm the following:</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
Steps have been taken to prevent contamination of sap or syrup by allergens (milk, eggs, peanuts, tree nuts, soy, wheat, fish, crustacean/shellfish) by prohibiting such practices as using a container containing a food allergen residue, using a defoamer that contains an allergen such as dairy, heating foodstuffs such as eggs or hotdogs in or over the evaporator, and/or not washing hands between eating food allergens and handling equipment that contacts sap or syrup.	10		

PESTICIDES, HERBICIDES, AND PETROLEUM PRODUCTS			
<i>The inspector will confirm the following:</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
Pesticides and herbicides not kept in any room where sap or syrup is present	3		
Any motor or tool using a petroleum product is located a suitable distance away from sap or syrup and any equipment that does or will in the future contain sap or syrup.	3		
Any motor or tool using a petroleum product must have secondary containment to avoid a petroleum spill if it is located in the same room as sap or syrup.	3		

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CONTAINERS – BULK & RETAIL			
<i>The inspector will confirm the following:</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
Drums and other bulk containers are stored and treated in a manner to prevent contamination with petroleum containing products and other chemicals. This includes the prohibition of placing petroleum containing equipment, containers of cleaners, pesticides, herbicides, tools, etc. on top of empty or full drums.	5		
Drums and other bulk containers not actively being filled are protected from debris and pests via sealed bungs or other means.	5		
All retail containers used for syrup packaging are stored in a manner that will prevent contamination, with debris, animals, or other sources, prior to filling.	5		
Any epoxy-lined drums used for syrup storage are in good condition with no evidence of the epoxy lining flaking off.	3		
The producer will verbally describe the packing process used for drums and retail containers.	3		
<i>The producer will confirm the following</i>			
All bulk syrup containers are cleaned and inspected for foreign debris, rust, and unsuitable odors prior to filling.	3		
All syrup in retail containers is packed at a minimum of 180°F.	3		
All retail containers are inspected for foreign debris and/or inverted prior to filling.	3		

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MAPLE EQUIPMENT CLEANING CHEMICALS			
<i>The inspector will confirm the following:</i>			
DESCRIPTION	MAXIMUM DEDUCTIONS	DEDUCTION	COMMENTS
All chemicals are in their original containers with the label intact.	5		
All chemicals used for cleaning equipment are stored in a secure space and properly separated by type, such as acids separated from bases.	5		
A Material Safety Data Sheet (MSDS) is present for every chemical used in the maple operation, including but not limited to cleaners for tubing, pans, and reverse osmosis membranes.	3		
Personal protective equipment consisting of a minimum of impervious gloves and apron, goggles or face shield, and eye wash must be present in the area where equipment cleaning chemicals are used.	3		
There are appropriate methods and equipment for neutralizing and disposing of waste water solutions resulting from cleaning maple equipment.	3		
<i>The producer will demonstrate the following:</i>			
For each equipment cleaning chemical used there is at least one designated individual who is responsible for using, storing and disposing of the chemical, as well as instructing anyone else who might use that chemical.	3		
The responsible individual for each chemical must be familiar with the basic safety information listed on the MSDS, and be able to explain it to the inspector	3		

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Total Deductions		
MAXIMUM ALLOWED DEDUCTIONS	DEDUCTION	COMMENTS
10		

INSPECTED BY:
DATE: