1. CAUTION: CHECK WITH HEALTH AND MARKETING OFFICIALS FOR COMPLIANCE WITH MILKING PARLOR, AND MILK-ROOM/ CHEESE PROCESSING PLANT RULES. REQUIREMENTS VARY FROM STATE TO STATE WITH REGARD TO SEPARATION OF ROOMS, VENTILATION, WINDOW AREA, AND INTERIOR FINISH.

2. CHECK WITH ENVIRONMENTAL AUTHORITIES REGARDING WASTE HANDLING.

3. COLD CLIMATES WILL REQUIRE INSULATED EXTERIOR WALLS.

4. HEATING AND OTHER MECHANICAL EQUIPMENT TO BE LOCATED IN EQUIPMENT ROOM OR IN AN ADD-ON SHELTER OUTSIDE.

5. AWNING WINDOWS RECOMMENDED TO AID IN SUMMER VENTILATION. ALL OPENINGS TO BE Screened.

6. IF PLATFORM IS FABRICATED OUTSIDE OF ROOM, CHECK DOOR CLEARANCE. ANCHOR PLATFORM TO WALLS AT EACH END.

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**FLOOR PLAN**

**CROSS SECTION**

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**NOTES:**

- Heat source & water reservoir
- Refrigerated milk storage tank
- Pasteurizer
- Clean-up sink
- Swinging double doors (or single with wall panel)
- Control rods
- Platform
- Stanchion
- 16" x 6" floor drain

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**CONTINUOUS ROLL DOWN VENT**

- Plywood deck covered with 230 + asphalt shingles
- 1/2" air space
- See stanchion detail
- Vapor barrier
- Extend to frost line

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**COOPERATIVE EXTENSION SERVICE**

AGRICULTURE AND HOME ECONOMICS

UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING

4-400 HERRING SONG DARI FARM
AND CHEESE PLANT

GA '88 6405 SHEET 1 OF 2
SUPPORT STRUCTURE (MILKING SIDE) AS VIEWED FROM MILKING SIDE

SUPPORT STRUCTURE (STANCHION SIDE) AS VIEWED FROM MILKING SIDE

SIDE VIEW OF STANCHION

NOTE: PLATFORM HEIGHT DIMENSION CAN BE CHANGED TO SUIT OPERATOR BUT 30" IS ABOUT MAXIMUM IF CONTROL ROD IS TO REMAIN WITHIN REACH.