

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND ANIMAL HEALTH PROGRAM - 635 CAPITOL ST NE. SALEM, OR 97301
PHONE: (503) 986-4720 - FAX: (503) 986-4729 http://www.oregon.gov/ODA/programs/FoodSafety/

Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 1/27/2025

License No.: AG-L1093999FMP
Inspection Purpose: Routine

Person Contacted: Tania Barr - Owner

Score: 93

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Inspection of Dairy Facilities including cow yard.

It has been 7F overnight and currently 23F at 10:30am during inspection.

All water is frozen for animals. PLEASE ensure animals have access to thawed water.

Three deceased animals of all ages. Please ensure animals are disposed of properly.

Please see violations for other problems. Remember that you are at risk of having your milk license revoked at 3 of the same violation. Work towards fixing the agitator boot and keeping the sink clear.

Ensure colostrum is taken care of in a timely manner.

The door to the parlor is not completely sealing, but it is evident this is due to the new construction and expansion of wood.

UTENSILS AND EQUIPMENT

Storage -12

Violation: Attachment for milk truck is sitting on the floor. Please store items used for milk in a clean container or sink.

Legal Reference: OAR 603-024-0211

WT: 2

TRANSFER & MILK PROTECTION

Protection From Contamination -14 REPEAT

Violation: Inside the tank the gasket/boot for the agitator is not properly attached. It is sitting on top of the agitator instead of being up next to the shaft by the motor. The source of concern is this boot is to protect milk from oil dripping from the motor. This is your 2nd violation on this item.

Legal Reference: OAR 603-024-0211

WT: 3

PERSONNEL

Handwashing Facilities -16 REPEAT

Violation: Please keep the handwashing sink free of items. Residue/soil from hands should be washed in an area free from potential contamination to other items. (Especially baby bottles or tank parts.). This is your second violation on this item.

Legal Reference: OAR 603-024-0211

WT: 2

Reviewed & Received by: **[No Signator Available]**



Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:23:16 PM

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FOOD SAFETY AND ANIMAL HEALTH PROGRAM - 635 CAPITOL ST NE. SALEM, OR 97301
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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 2/3/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Tania Barr - Owner

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Email sent at 9:30am 2/3/25 was incorrect

Your recent dairy sampling report from samples taken 1/27/25 show a high level of Petrifilm Aerobic Count (or Bacteria Count) in 2 of the last 5 samples taken.

You had levels of 110,000PAC/mL on 10/01/24, and levels of 200,000PAC/mL on 1/27/2025.

Due to these levels you will need to be sampled again with-in 21days for PAC/mL.

Typically PAC is high due to equipment not being cleaned throughly with detergent and sanitizer.

During your recent inspection on 1/27/2025 it was noted (not a violation since the tank had milk in it), that there was visible milk on the sides of the tank that appeared old. A clean tank is essential for PAC counts, along with pipelines, machines (especially inflations) and other equipment.

Reviewed &
Received by: **[No Signator Available]**


Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:23:45 PM

INSPECTION REPORT
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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 3/17/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Tania Barr - Owner

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

03/17/25 Events from 2/18/25 through 3/17/25 for documentation of conversations with Tania Barr and Grand Barr Dairy. See attached photos of text messages between inspector and Tania (owner of Grand Barr). Note that some texts are shown as not delivered, though they may have been later due to lack of service.

2/18/25 9:59am MT Inspector took milk sample for 21day bacteria count. Facility had high bacteria counts from Oct, 01, 24 PAC over 110,000 CFU/mL. And Jan. 27th, 2025 PAC 200,000 CFU/mL (notification done via letter). Date was set for Feb. 18th to take milk sample and ship to ODA milk testing facility. Upon visiting the dairy it was immediately noted that the tank lid was open with milk in the tank. Dairy specialist contacted: instructed to take sample, notify owner, make a note but not a violation due to "potential for milk contamination violation" already used 2 times. Owner (Tania Barr) was texted to let her know. Lid closed by inspector. Milk in tank was not sufficient to take a dip sample. Hose port was disinfected with chlorine water (approx 200ppm) via: douse with chlorine water, scrub with brush, douse, release some milk, douse again with chlorine water, slowly let milk out, careful to take sample without contamination (hands washed with soap and warm water before sampling) take 2 samples (one for testing one for TC). Samples were placed on ice (labeled before sampling. Temperature taken with ODA inspected thermometer). Sample was shipped via UPS in ice and sealed (along with samples from 1 other dairy) as is protocol. (Separate bags, each labeled according to their specific sample number). Also noted with pictures was tank temperature and tank washing charts. Temperature of tank is clearly measuring the air temperature and not the milk temperature, as there is not enough milk to reach the thermometer. Discussed with Dairy Specialist and Manager what violation this goes under if it continues. Picture Evidence was noted that tank is not being washed every 72hrs, and that on at least one occasion milk was not picked up due to not enough milk in the tank. These were not noted as violations at this time due to this being a sample stop and not an inspection.

On Feb. 24th results of milk sample taken 2/18 were confirmed as 3rd high bacteria count. Contact was made from ODA office to inspector, and inspector instructed to determine pick-up times for location. Given the milk sampled on the 18th was already in the system and milk was to be picked up that day at approx 8:30pm, a time of 9pm was set for Suspension order to go into effect. Phone call was made to Tania Barr explaining she could not ship milk until her milk sample came back below 80,000. That this letter suspended her grade A shipping license, but not her milk license. Only a rating inspection could suspend her milk license. It was up to her to contact her creamery and notify them, as it is located out of the state of Oregon. She agreed to call her field representative. It was explained that once she had her clearance sample then accelerated sampling would begin to get her 4 clear samples. That she could not ship milk until that clearance sample was below 80,000. That samples could be taken M-Thursday, but not easily on Friday due to shipping and testing of samples. However when she was ready to contact her inspector. Inspector then suggested potential areas with-in the facility where her high bacteria counts may be coming from: hose port, tank (especially given the cold weather her hot wash may not be up to temperature), pipe-lines (that's why there are clamps- take it apart and shine a flashlight, if there is any buildup that's a problem). To talk to other producers and chemical companies as she may need to do a shock treatment to get any bio-film off. It was also recommended to use an independent company (Udder Health was mentioned) to test the milk first, to ensure her counts were down.

Text was sent March 3rd, questioning if she was ready for a sample:

"Hopefully today is a good morning for you...Let me know when you are ready to submit an official milk sample." 7:10am MT- MC
"I would first like to get a sample cleared at udder health. I'm taking a sample into today." TB (Inspector liked text)

Text was sent March 7th at 6:50amMT

"Will you be ready for sample on Monday or Tuesday next week?"- MC

"We are trying a different detergent for our tank wash tomorrow. I will be taking a sample into on Monday and should have results by Wednesday. I will let you know then. We were able to get it down, just not far enough. Alliance is telling me this new detergent should be the answer."-TB

Text was sent March 14th at 9:27am MT

Reviewed &
Received by: **[No Signator Available]**



Food Safety Specialist: Mary Chamberlain
503-884-6514

“Any progress?”- MC

“Yes, waiting to hear final results for the latest sample I took to udder health. Should know something by Saturday”- TB

Inspector messaged Dairy Specialist to see how to best determine if she was still shipping milk. Dairy Specialist advised to call her creamery. 9:48am MT phone call was made to Laura Chenel representative Adriana. Message was left.

10:06am MT phone call was made to Laura Chenel representative Francois. No message left (bad connection).

Both these messages were asking if Grand Barr dairy had been shipping milk, and did Laura Chenel know that her milk shipping license had been suspended? These phone calls were made solely based on the inspectors intuition that things were not adding up. Typically dairies are ready for clearance sample immediately upon suspension due to having to dump the milk. However Grand Barr did not seem in a rush.

Inspector was out of service for majority of the day (remote inspections). Phone call made 4:22pm PT to Francois again. Left message.

5:09pm PT call answered from Francois from Laura Chenel. Summary: 4 milk pick-ups had occurred at Grand Barr dairy since suspension order. March 3rd, 6th, 10th, and 13th. Adriana was out of the office, but he had seen not reports of suspension. He was very concerned how Laura Chenel had not been made aware of the suspension. It was relayed that it was ODA policy that the facility contact the creamery. He questioned if they were to pick-up the next day and was told NO, but that inspector needed to loop in management and to expect a phone call from them shortly.

Inspector called Dairy Specialist and Manager. Manager agreed to call Francois back while inspector called Facility (Tania Barr). 5:41pm PT discussed with Tania findings. Her statements (summary: she (Tania) told Adriana she had lost her Grade A license and was deemed Grade B. Adriana relayed to her that they could still pick-up Grade B and would continue to get her milk). When questioned did she send the letter to Laura Chenel representative? Tania replied yes. (Initially she said that day, but then realized it was a few days later. Inspector asked if she could provided that email (with suspension letter to Adriana), Tania questioned why the inspector needed the email, inspector responded that the State needed to see the dates on the email to ensure Adriana (Laura Chenel) was notified, Tania agreed to forward to inspector—update, text later showed Tania says she texted image of letter, however still no proof of text to Adriana was sent). Tania was overly apologetic on the phone, stating she was new at this and how was she supposed to know. It was stated that her field representative would be in contact, but she would not be getting picked up until her clearance sample was finalized by the lab.

2nd phone call to Manager was made in addition to Dairy Specialist and Food Safety Division Manager. Conversations were made that FDA would be made aware of situation along with Oregon Department of Justice due to violation of Suspension order (and potential for milk product on the market from non-certified shipper). Noted that Owner works for an Idaho Dairy company and ships to California, both which may (depending on the creamery) ship Grade B milk. However, Oregon does not have a Grade B shipping license, it was never stated in any legal documents sent to Grand Barr that shipping milk as Grade B was an option, nor was it mentioned in any phone/text conversation.

These are my notes based on pictures, texts, notes, phone records, and memory from dates listed above. - MC

3/17/25- Clearance Sample will be taken today and shipped via UPS on ice to ODA dairy lab before 3:30 UPS ship time. Results may not be available until Thursday or Friday this week. Facility is NOT allowed to Ship milk until results confirm a non-violative sample.

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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 5/2/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Taunia Barr - Owner, Aaron Barr - Son

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Stopped by Grand Barr to discuss recent issues with PAC counts and potential areas of concern in parlor, milk house, and farm.

Met with Taunia, Aaron, new herd manager, and employee.

Facility had that day realized their cup shut-offs were harboring build-ups, and will work towards cleaning each of those.

Discussed in detail the need to really clean everything, at this point in time, everyday.

- To take cups apart and scrub with a brush.
- To open the tank and scrub the inside by hand.
- To watch the temperature and test it manually before it goes into the line and at a cup to ensure the wash water isn't cooling down too much to be effective (more of an issue during the -10F winter).
- To try to not open the tank to read milk levels per shift, but instead only daily (or less if possible).
- To investigate products that may help with some of these tasks (like milk tank sensors) to help with milk weights potentially (to keep it a closed system), and milk and wash water temperature.
- To ensure all milk fat and ice are off the tank before tank wash begins. May require someone to climb in the tank each tank wash until levels are better.
- IF they change their pre-wash for their milk-line to a chlorine pre-wash, they need to ensure no chlorine residue is present.
- Moving the location the milkers (machines) hang during milking, and changing the set-up of the milkers (removing the double vacuum cut-off). Facility wants to try to add a string or move the hook milkers hang during milking. Agreed to try some solutions for temporary to find the best fit, and then make them more permanent. (Especially string switched to a rope (clean able) or chain.
- Teat prep seems in good order. Discussed fresh does and scc. Ensuring they were training new employees on mastitis and fresh protocols.
- To work at overall farm animal health. Facility isn't designed for automatic water tanks, but that animals must have access to freshwater daily.

Overall there was discussion of the concern the State has over the number of high PAC counts. That demonstration of knowledge of what needs to be cleaned and how to clean it is important so they are not at risk of losing their license. Milk Quality is the State's number one priority, and low PAC counts are essential for this priority. That ice in the tank is not a problem with the state, but maybe for the creamery. Keeping milk below 45F is the key to low bacteria counts (PAC levels). Ways to ensure this are to keep the cooling on and the agitator running PLUS enough milk in the tank to allow the tank to read the temperature accurately and the agitator to keep milk from freezing in spots. Especially with high temperatures coming this weekend it's essential to keep the milk in the tank cool.

Reviewed & Received by: **[No Signator Available]**

Mary Chamberlain
Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:24:46 PM

INSPECTION REPORT
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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 5/2/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Taunia Barr - Owner, Aaron Barr - Son

Score: 100

Fluid Milk Producer

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Comments:

Stopped by Grand Barr to discuss recent issues with PAC counts and potential areas of concern in parlor, milk house, and farm.

Met with Taunia, Aaron, new herd manager, and employee.

Facility had that day realized their cup shut-offs were harboring build-ups, and will work towards cleaning each of those.

Discussed in detail the need to really clean everything, at this point in time, everyday.

- To take cups apart and scrub with a brush.
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Overall there was discussion of the concern the State has over the number of high PAC counts. That demonstration of knowledge of what needs to be cleaned and how to clean it is important so they are not at risk of losing their license. Milk Quality is the State's number one priority, and low PAC counts are essential for this priority. That ice in the tank is not a problem with the state, but maybe for the creamery. Keeping milk below 45F is the key to low bacteria counts (PAC levels). Ways to ensure this are to keep the cooling on and the agitator running PLUS enough milk in the tank to allow the tank to read the temperature accurately and the agitator to keep milk from freezing in spots. Especially with high temperatures coming this weekend it's essential to keep the milk in the tank cool.

Reviewed &
Received by: **[No Signator Available]**

Mary Chamberlain

Food Safety Specialist: Mary Chamberlain
503-884-6514

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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 5/14/2025

License No.: AG-L1093999FMP
Inspection Purpose: Routine

Person Contacted: Tania Barr - Owner

Score: 85

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Routine Dairy Inspection of the facility (including milkhouse, parlor, and goat yard).

Continue to monitor animals in the pens for deceased and water levels. Some watering troughs maybe too high for all animals in the pens, noted that some pens do have second watering troughs on the ground.

It might be a good idea to ensure that during non milking times doors and windows to the parlor are closed (or open with screens) to ensure pests aren't entering the parlor (especially birds).

MILKING AREA

Feed Storage -2E

Violation: Feed in the parlor is uncovered with flies already accumulating in it. Ensure feed stays covered to keep pests to a minimum in parlor.

WT: 1

UTENSILS AND EQUIPMENT

Cleaning -10

Violation: Milking shells (2) full of milky water. Other shells have water droplets on inside. Water in shells indicates there is a lack of seal between milk/water line and shell, typically indicates holes in the inflations, though in this set-up could be from gaskets as well.

Cups holding shells have standing water in them.

Main tank is not cleaned and sanitized after 72hrs as seen on multiple charts. 5/3, 4/26, 4/19.

Legal Reference: OAR 603-024-0211

WT: 5

Sanitization -11

Violation: Shells are not being properly sanitized due to water in shells.

Cups have standing water indicating improper cleaning and sanitation. Cups should be positioned to drain.

Main tank is not cleaned and sanitized after 72hrs as seen on multiple charts. 5/3, 4/26, 4/19.

Legal Reference: OAR 603-024-0211

WT: 5

Storage -12

Violation: Milk transfer hose does not have a cap. All milk lines when not in use need to be capped to prevent potential pests or sanitation issues.

Reviewed & Received by: **[No Signator Available]**



Food Safety Specialist: Mary Chamberlain
503-884-6514

Second Tank has milk film buildup. This is a storage violation because no milk is in the tank and it is the second tank.

Legal Reference: OAR 603-024-0211

WT: 2

TRANSFER & MILK PROTECTION

Drug Use & Chemical Storage, Drug Equipment & Labeling -15-AC

Violation: Bleach with scent (laundry bleach) found in milk-house cabinet. This is an unapproved sanitizer for dairy equipment.

Spray bottles in milk house cabinet are not properly labeled. Yellow liquid inside (potentially sanitizer).

Legal Reference: OAR 603-024-0211

WT: 2

12/31/2025 1:25:28 PM

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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 7/21/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Tania Barr - Owner, Aaron Barr - Son

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Took Milk and Water samples today.

Tank was in OFF position when I arrived. Thermostat read 39.6F on chart.

Agitated tank for 5min. Took samples. Sample temperature was at 36.8F with visible milk ice in/on sides of milk tank.

Once finished sampling turned tank to cool, as this is protocol for tank a milk sample.

When throwing away papertowels in the milk parlor (no trash in tank room), noted that claws still have watery milk in them. Please work towards correcting the wash routine.

Reviewed &
Received by: **[No Signator Available]**


Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:25:51 PM

INSPECTION REPORT
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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 8/26/2025

License No.: AG-L1093999FMP
Inspection Purpose: Routine

Person Contacted: Tania Barr - Owner

Score: 80

Fluid Milk Producer

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Comments:

Facility has moved main dairy herd to pasture. Livestock Barn has been cleaned out.

Overall equipment looks much better. Please continue to monitor milking equipment for water/milk in milkers and residue in pipeline.

Please be aware that you have a violation for unapproved medication. Though ODA is aware that it is difficult to source goat medications, as a fluid milk producer you are required to not store any unapproved medications on the milking premises.

Continue to clean tanks and monitor temperatures on tanks.

During milk sampling today main tank was found in agitation mode. It was switched to cooling per sampling instructions.

MILK HOUSE OR ROOM

Milk House Cleanliness -6

Violation: Top of milk tanks have dirt and milk residue on them. Please ensure the tops of tanks are clean so there is no risk of contamination.

Legal Reference: OAR 603-024-0211

WT: 4

UTENSILS AND EQUIPMENT

Cleaning -10

Violation: 2nd tank is not clean. Residue clearly visible on sides.

Legal Reference: OAR 603-024-0211

WT: 5

Sanitization -11

Violation: 2nd tank is not being sanitized properly, residue clearly visible on sides.

Legal Reference: OAR 603-024-0211

WT: 5

TRANSFER & MILK PROTECTION

Drug Use & Chemical Storage, Drug Equipment & Labeling -15-AC

Violation: Multiple items are not labeled for use in goats. Items also have another dairy farmer/farm name on them.

Please remove these items from the animal premises, or request an extra label use for goats (and your farm name).
- Items include: Excede, Nuflor, Di-Methox, Ivermectin, and others.

Legal Reference: OAR 603-024-0211

Reviewed &
Received by: **[No Signator Available]**


Food Safety Specialist: Mary Chamberlain
503-884-6514

WT: 2

PERSONNEL

Handwashing Facilities -16

Violation: No hot/warm water working at handsink. No soap at handsink.

Legal Reference: OAR 603-024-0211

WT: 2

PEST CONTROL

Approved Pesticides - Properly Stored And Used -19E&F

Violation: Turn-Out found in Milk house. Is not approved in Goats.

Legal Reference: OAR 603-024-0211

WT: 2

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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 10/14/2025

License No.: AG-L1093999FMP
Inspection Purpose: State Dairy Rating

Person Contacted: Tania Barr - Owner

Score: 77

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

This is a state IMS inspection.
430 pounds per day
Eddie Burk

MILK HOUSE OR ROOM

Milk House Cleanliness -6

Violation: There is several chemical barrels as well as a cabinet with chemicals stored in the milkhouse. These are unnecessary.

Legal Reference: OAR 603-024-0211

WT: 4

Water Supply -8B

Violation: The spigots beside tank one in the sink appears to be submerged.

Legal Reference: OAR 603-024-0211

WT: 2

UTENSILS AND EQUIPMENT

Cleaning -10

Violation: There are several instances where milk is staying in the tank greater than 72 hours.

Tank two is not currently in use and has a heavy accumulation of milk product on the sides.

Legal Reference: OAR 603-024-0211

WT: 5

Sanitization -11

Violation: There are several instances where milk is staying in the tank greater than 72 hours.

Tank two is not currently in use and has a heavy accumulation of milk product on the sides.

Legal Reference: OAR 603-024-0211

WT: 5

Storage -12

Violation: The filter box is left open exposing the filters.

milking jettors are left with water in them.

Legal Reference: OAR 603-024-0211

WT: 2

TRANSFER & MILK PROTECTION

Protection From Contamination -14

Violation: There is a hole in the backside of tank 2 exposing product.

Legal Reference: OAR 603-024-0211

Reviewed &
Received by: **[No Signator Available]**



Food Safety Specialist: Robert Wilson
541-660-9956

WT: 3

PEST CONTROL

Milkhouse Opening & Pest Control -19C&D

Violation: The hose port isn't being used an upon arrival the hose is through the door for pickup because chemicals are being stored in front of the hose port inside.

There is a hole in the wall to the outside above tank 2.

Legal Reference: OAR 603-024-0211

WT: 2

12/31/2025 1:26:32 PM

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND ANIMAL HEALTH PROGRAM - 635 CAPITOL ST NE. SALEM, OR 97301
PHONE: (503) 986-4720 - FAX: (503) 986-4729 <http://www.oregon.gov/ODA/programs/FoodSafety/>

Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 10/16/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Operator not present

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Due to violations noted on the previous routine(s) as well as the state rating, this firm is on Sanitation Warning.

The firm has 30days to address the violations noted in the reports. Failure to fix the violations will result in a suspension of your grade A license.

Inspector will return in 30days from notice to re-inspect facility, unless firm contacts inspector to come sooner. Inspector can come as a consultation earlier to clarify and help educate if desired. Please contact inspector with further questions.

Enforcement Action: Sanitation Warning *details on subsequent page.

Reviewed &
Received by: **[No Signator Available]**

Mary Chamberlain

Food Safety Specialist: Mary Chamberlain
503-884-6514

Sanitation Warning

A Sanitation Warning is issued to this food establishment due to Repeat Violations during Routine Inspection and State Rating Inspection. Cleaning and Sanitation Violation of second tank due to build-up. Protection from contamination: It was noted on state rating that second tank has opening to the outside. The main tank is missing the boot on top of tank (this was not noted in the report, but was noticed during the rating). Both openings could allow contamination into the tanks. Milk House Cleanliness: Too many items in the milkhouse, empty barrels, empty boxes, and cabinet with substances that don't belong in the milk house (W-D 40, Fly spray, etc..). Hand Washing: Sink has no warm water. Pest Control: Hose port is blocked by barrels. . The noted violations in this report need to be corrected promptly. A follow-up inspection is being scheduled within 30 days to ensure the conditions have been addressed. Please note that failure to make the necessary corrections will result in progressive enforcement action.

12/31/2025 1:26:51 PM

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND ANIMAL HEALTH PROGRAM - 635 CAPITOL ST NE. SALEM, OR 97301
PHONE: (503) 986-4720 - FAX: (503) 986-4729 <http://www.oregon.gov/ODA/programs/FoodSafety/>

Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 10/29/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Tania Barr - Owner

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Email Sent to Owner as a check-in on Sanitation Warning (Enforcement Open) Violations.

Tania & Aaron,

Just checking in if you have any questions on the violations and corrections needed before Nov. 14th follow-up? Focus on the repeat violations, and the 5point deductions (more serious violations).

Hopefully you are able to find a "boot" /gasket to stay on the tank shaft by the motor on the main tank, as well as a fitting for the 2nd tank to close the top hole (presumably this is where the agitator would have been originally).

Reviewed &
Received by: **[No Signator Available]**

Mary Chamberlain

Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:27:13 PM

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND ANIMAL HEALTH PROGRAM - 635 CAPITOL ST NE. SALEM, OR 97301
PHONE: (503) 986-4720 - FAX: (503) 986-4729 <http://www.oregon.gov/ODA/programs/FoodSafety/>

Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 11/6/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consultation

Person Contacted: Tania Barr - Owner, Aaron Barr - Son

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Consultation Appointment with Tania and Aaron following Sanitation Warning Enforcement.

Discussed repeat violations from previous routine inspection and State Rating inspection.

On main tank a "boot" is needed on the outside of the tank that spins with the agitator shaft to defect motor oil away from the shaft should the motor leak. This boot is missing or improperly installed. Owners will find a new one and get it installed properly with-in the needed time-frame or contact inspector with date that the part can arrive and be installed.

A clamp is still needed on the second tank to ensure the cap stays attached and tank is not left exposed.

Foaming or sealing in various places in the milk house needs to occur to ensure pest cannot enter facility, particularly around pipes and exposed holes in the tin.

Door springs and potentially fixing of a door frame to the milk house needs done, also part of pest control.

Many items had been removed from the milk house. This was much better. Just ensure ONLY items needed for the milk house are in the milk house. Keep extra barrels to a minimum. No empty barrels in corners.

Discussed with owner and with ODA Manager about marking charts. Charts can be written on by owners or employees when transfer of milk happens. This is not a violation, and would be appreciated to know exactly when the 72hours starts.

Continue to work to clean second tank. This tank still had milk stone on the back of the tank.

Sanitation and cleaning violation covers a lot of areas, including parlor equipment, especially if milky residue is present. Ensure claws and lines are clean and free of milky residue.

Facility will work to raise water lines on 2nd sink (smaller), as the wrong lines were changed previously. Protection from contamination of water.

Other items noted was to ensure all bottles of chemicals and medications are approved for use in goats, or extra labeled for use in goats.

This the scope of discussions and notes taken during today's walk-through/consultation appointment.

Reviewed &
Received by: **[No Signator Available]**


Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:27:32 PM

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE
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PHONE: (503) 986-4720 - FAX: (503) 986-4729 <http://www.oregon.gov/ODA/programs/FoodSafety/>

Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 11/17/2025

License No.: AG-L1093999FMP
Inspection Purpose: Follow-Up

Person Contacted: Aaron Barr - Son

Score: 100

Fluid Milk Producer

This report documents violations observed during an inspection of your premises today. WARNING: You are hereby notified that the items listed are in violation of ORS Chapter 621, the Oregon Dairy Law. Any repeat items from the previous inspection(s) may be cause for suspension of your "Grade A" dairy license.

Comments:

Follow-up Inspection for Sanitation Warning.

Facility has fixed:

- hand sink- both hot and cold water work
- Filled holes to the outside in Milk House
- Corrected cleaning and sanitation in 2nd milk tank
- Corrected opening to 2nd milk tank
- Areas with Items in the Milk House that were cluttered, have been removed.
- No un-necessary chemicals in the milk house
- Boot is installed on main tank. Video by inspector shows it moving WITH the agitator.

Enforcement is removed for sanitation warning.

Reviewed &
Received by: **[No Signator Available]**


Food Safety Specialist: Mary Chamberlain
503-884-6514

12/31/2025 1:27:52 PM

INSPECTION REPORT
OREGON DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND ANIMAL HEALTH PROGRAM - 635 CAPITOL ST NE. SALEM, OR 97301
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Grand Barr Dairy LLC
1049 Grand Avenue
Nyssa OR 97913
208-440-1844

Contact Date: 12/17/2025

License No.: AG-L1093999FMP
Inspection Purpose: Consumer Complaint

Person Contacted: Tania Barr - Owner

Score: 100
Fluid Milk Producer

Comments:

Facility was contacted shortly after complaint was received via phone call.

Owner Tania Barr was clear that every goat does NOT have C.L.

Animal Health State vet has been contacted to coordinate any efforts on their part, as Food Safety Inspector is not qualified to test for C.L. Or evaluate animal health conditions.

It was confirmed during the conversation that currently the facility is not shipping milk out of state. Facility is currently dumping milk due to a lack of facility to pick-up milk (not from violations to license).

As of time of consultation, ODA has no outstanding violations with facility, and per their BTU, is still allowed to ship milk to a cheese processor.

Management was consulted before this phone call to ensure procedures are being followed.

25-00678

Complaint Summary:

According to complainant, "every goat in the herd" has caseous lymphadenitis, a highly contagious bacterial infection. The goats have abscesses that are not cleaned. Concerned about emaciated animals and that contaminated milk is sold to a cheesemaker.

Reviewed &
Received by: **[No Signator Available]**


Food Safety Specialist: Mary Chamberlain
503-884-6514

Oregon Dept of Agriculture Food Safety Program

Dairy Ledger
1/1/2023...12/31/2025

Grand Barr Dairy LLC

Location address:
1049 Grand Avenue
Nyssa OR 97913
Phone: (503) 222-5658

Producer #: 41001
BTU: 41-359
Cows: 300

Fluid Milk Producer (02)

<u>Date</u>	<u>Score</u>	<u>FSS</u>	<u>Inspection Type</u>	<u>Enforcement</u>
12/17/2025	100	mchamberla	Consumer Complaint /	
11/17/2025	100	mchamberla	Follow-Up /	
11/06/2025	100	mchamberla	Consultation /	
10/29/2025	100	mchamberla	Consultation /	
10/16/2025	100	mchamberla	Consultation /	Sanitation Warning
10/14/2025	77	rwilson	State Dairy Rating / Cleaning -10 Sanitization -11 Milkhouse Opening & Pest Control -19C&D Milk House Cleanliness -6 Storage -12 Protection From Contamination -14 Water Supply -8B	
08/26/2025	80	mchamberla	Routine / Milk House Cleanliness -6 Handwashing Facilities -16 Approved Pesticides - Properly Stored And Used -19E&F Cleaning -10 Sanitization -11 Drug Use & Chemical Storage, Drug Equipment & Labeling -15-AC	
07/21/2025	100	mchamberla	Consultation /	

<u>Date</u>	<u>Score</u>	<u>FSS</u>	<u>Inspection Type</u>	<u>Enforcement</u>
05/14/2025	85	mchamberla	Routine / Feed Storage -2E Cleaning -10 Sanitization -11 Storage -12 Drug Use & Chemical Storage, Drug Equipment & Labeling -15-AC	
05/02/2025	100	mchamberla	Consultation /	
03/17/2025	100	mchamberla	Consultation /	
02/03/2025	100	mchamberla	Consultation /	
01/27/2025	93	mchamberla	Routine / Storage -12 Protection From Contamination -14 Handwashing Facilities -16	
11/05/2024	83	mchamberla	Consultation / Milk House Cleanliness -6 Protection From Contamination -14 Handwashing Facilities -16 Abnormal Milk Handling -1A Cowyard -4	
09/26/2024	97	mchamberla	Routine / Protection From Contamination -14	
07/29/2024	92	mchamberla	Initial Approval / Drug Use & Labeling -15D&E Protection From Contamination -14	
05/03/2024	100	mney	Plan Review /	
08/31/2023	100	mney	Consultation /	

Oregon Dept of Agriculture
Food Safety Program
Dairy Ledger

Date	Sample #	Test	Result	Note
<u>RFP - Bulk Tank (Farm) - Goat</u>				
11/05/2024	24-A3629	Farm Tank Temperature(F)	38. F	
11/05/2024	24-A3629	Growth Inhibitor Delvo	Negative	
11/05/2024	24-A3629	Laboratory Temp. Control	38.5 F	
11/05/2024	24-A3629	Petrifilm Aerobic Count	43000 PAC/mL	
11/05/2024	24-A3629	Somatic Cell Count	540000 cells/mL	
10/20/2024	24-A3469	Farm Tank Temperature(F)	37. F	
10/20/2024	24-A3469	Growth Inhibitor Delvo	Negative	
10/20/2024	24-A3469	Laboratory Temp. Control	38.8 F	
10/20/2024	24-A3469	Petrifilm Aerobic Count	11000 PAC/mL	
10/20/2024	24-A3469	Somatic Cell Count	2700000 cells/mL	warning letter
10/01/2024	24-A3241	Farm Tank Temperature(F)	45. F	

Oregon Dept of Agriculture

Food Safety Program

Dairy Ledger

Date	Sample #	Test	Result	Note
10/01/2024	24-A3241	Growth Inhibitor Delvo	Negative	
10/01/2024	24-A3241	Laboratory Temp. Control	37.4 F	
10/01/2024	24-A3241	Petrifilm Aerobic Count	110000 PAC/mL	warning letter not sent
10/01/2024	24-A3241	Somatic Cell Count	2500000 cells/mL	wl sent 10/25
08/20/2024	24-A2835	Farm Tank Temperature(F)	36. F	
08/20/2024	24-A2835	Growth Inhibitor Delvo	Negative	
08/20/2024	24-A2835	Laboratory Temp. Control	38.5 F	
08/20/2024	24-A2835	Petrifilm Aerobic Count	72000 PAC/mL	
08/20/2024	24-A2835	Somatic Cell Count	1200000 cells/mL	
07/29/2024	24-A2485	Farm Tank Temperature(F)	38. F	
07/29/2024	24-A2485	Growth Inhibitor Delvo	Negative	

Oregon Dept of Agriculture
Food Safety Program
 Dairy Ledger

Date	Sample #	Test	Result	Note
07/29/2024	24-A2485	Laboratory Temp. Control	38.3 F	
07/29/2024	24-A2485	Petrifilm Aerobic Count	2000000	
07/29/2024	24-A2485	Somatic Cell Count	640000 cells/mL	

Potable

09/06/2023	23-A3935	E. coli in Water	Absent	
09/06/2023	23-A3935	Total Coliforms in Water	Absent	

Potable well

08/26/2025	25LS0626	Escherichia coli	Absent	
			TC: 0.6	
08/26/2025	25LS0626	Total Coliforms	Absent	there was an ineligible RFP not shown
			TC: 0.6	

Potable well

10/01/2024	24-A3242	E. coli in Water	Absent	
10/01/2024	24-A3242	Total Coliforms in Water	Absent	

RFP - Bulk Tank (Farm) - Goat

Oregon Dept of Agriculture
Food Safety Program
Dairy Ledger

Date	Sample #	Test	Result	Note
11/17/2025	25LS0819	Direct Microscopic Somatic	1400000	
			TC: 0.8	
11/17/2025	25LS0819	GI - Betalactam	Not Found	
			TC: 0.8	
11/17/2025	25LS0819	Petrifilm Aerobic Count	76000	
			TC: 0.8	
10/07/2025	25LS0723	Direct Microscopic Somatic	810000	
			TC: 0.9	
10/07/2025	25LS0723	GI - Betalactam	Not Found	
			TC: 0.9	
10/07/2025	25LS0723	Petrifilm Aerobic Count	8900	
			TC: 0.9	
09/22/2025	25LS0701	Direct Microscopic Somatic	630000	
			TC: 1.8	
09/22/2025	25LS0701	GI - Betalactam	Not Found	
			TC: 1.8	
09/22/2025	25LS0701	Petrifilm Aerobic Count	11000	
			TC: 1.8	
07/29/2025	25LS0517	Direct Microscopic Somatic	40000	
			TC: 0.9	
07/29/2025	25LS0517	GI - Betalactam	Not Found	
			TC: 0.9	

Oregon Dept of Agriculture Food Safety Program Dairy Ledger

Date	Sample #	Test	Result	Note
07/29/2025	25LS0517	Petrifilm Aerobic Count	15000	
			TC: 0.9	
05/06/2025	25LS0298	Direct Microscopic Somatic	860000	
			TC: 1.6	
05/06/2025	25LS0298	Direct Microscopic Somatic	860000	There is a PAC result see certificate
			TC: 1.6	
05/06/2025	25LS0298	Direct Microscopic Somatic	860000	
			TC: 1.6	
04/15/2025	25LS0257	Direct Microscopic Somatic	750000	
			TC: 1.6	
04/15/2025	25LS0257	GI - Betalactam	Not Found	
			TC: 1.6	
04/15/2025	25LS0257	Petrifilm Aerobic Count	2000000	acc 3 WL sent on 4/21
			TC: 1.6	
04/09/2025	25LS0244	Direct Microscopic Somatic	880000	
			TC: 1.0	
04/09/2025	25LS0244	GI - Betalactam	Not Found	
			TC: 1.0	
04/09/2025	25LS0244	Petrifilm Aerobic Count	45000	acc 2
			TC: 1.0	
03/31/2025	25LS0216	Direct Microscopic Somatic	960000	
			TC: 1.8	

Oregon Dept of Agriculture
Food Safety Program
Dairy Ledger

Date	Sample #	Test	Result	Note
03/31/2025	25LS0216	GI - Betalactam	Not Found	
			TC: 1.8	
03/31/2025	25LS0216	Petrifilm Aerobic Count	120000	acc 1
			TC: 1.8	
03/24/2025	25LS0208	GI - Betalactam	Not Found	
			TC: 1.5	
03/24/2025	25LS0208	Petrifilm Aerobic Count	27000	clearance
			TC: 1.5	
03/17/2025	25LS0202	Direct Microscopic	1600000	
			TC: 0.8	
03/17/2025	25LS0202	GI - Betalactam	Not Found	
			TC: 0.8	
03/17/2025	25LS0202	Petrifilm Aerobic Count	2000000	volatile clearance
			TC: 0.8	
02/18/2025	25LS0124	Direct Microscopic Somatic	1200000	
			TC: 1.7	
02/18/2025	25LS0124	GI - Betalactam	Not Found	
			TC: 1.7	
02/18/2025	25LS0124	Petrifilm Aerobic Count	2000000	3 of 5 suspension
			TC: 1.7	

RFP - Bulk Tank (Farm) - Goat

Oregon Dept of Agriculture Food Safety Program

Dairy Ledger

Date	Sample #	Test	Result	Note
01/27/2025	25LS0076	Direct Microscopic Somatic	920000	
			TC: 0.9	
01/27/2025	25LS0076	GI - Betalactam	Not Found	
			TC: 0.9	
01/27/2025	25LS0076	Petrifilm Aerobic Count	200000	wl
			TC: 0.9	