

Chapter Ag 31

DAIRY PLANT STANDARDS

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**Ag 31.01 Definitions.** As used herein unless the context otherwise requires:

(1) "Department" means the state of Wisconsin department of agriculture, trade and consumer protection.

(2) "Approved laboratory" means a dairy laboratory approved by the department for the conduct of milk quality and butterfat tests.

(3) "C-I-P system" means food processing equipment in which pipelines and other product contact surfaces are so designed, constructed and permanently installed as to be cleaned-in-place.

(4) "Dairy plant" means a dairy plant as defined in s. 97.20 (1) (a), Stats.

(5) "Dairy plant operator" means any person who owns, operates, controls or is in charge of the operation of a dairy plant.

(6) "Dairy product" or "product" means a dairy product as defined in ss. 97.20 (1) (b) and 97.24 (1) (b), Stats.

(7) "Milk" means the milk of cows or goats and includes skim milk and cream.

(8) "Milk hauler" means any person who transports milk from a dairy farm to a dairy plant or other processing or distribution locations.

(9) "Milk quality test" means the standard plate count, plate loop count, coliform count, sediment test, inhibitory substance test, Wisconsin mastitis test, direct microscopic somatic cell count, disc assay, and any other test for milk as described in "Standard Methods for the Examination of Dairy Products", Thirteenth Edition (1972), copies of which are on file at the offices of the department, the secretary of state and the revisor of statutes, and may be obtained from the American Public Health Association, Inc., 1015 Eighteenth Street N.W., Washington, DC.

(10) "Person" means an individual, partnership, firm, association, corporation, or any other business unit or entity.

(11) "Producer" means any person who owns, controls or operates a dairy farm and sells milk produced on the farm from cows or goats, and includes Grade A producers under s. 97.24, Stats., and ch. Ag 80, Wis. Adm. Code.

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(12) "Sanitize" means to destroy pathogens and other organisms, insofar as practicable, by the application of any sanitizing substance or process to product contact surfaces of dairy equipment or utensils which are otherwise clean. The sanitizing treatment or process shall not adversely affect the equipment or utensils or the quality of the milk or milk product coming in contact therewith, and shall be acceptable to the department.

**History:** Cr. Register, October, 1978, No. 274, eff. 1-1-79.

**Ag 31.02 Dairy plant premises.** Dairy plant premises shall be kept in a clean and orderly condition, free from foul odors, smoke, excessive air pollution, and waste materials. Driveways and dirt surfaces in the immediate plant area shall be surfaced or otherwise treated to minimize dust. A drainage system shall be provided to allow rapid drainage of all water away from plant buildings, including surface water around the plant or on the premises, to prevent a nuisance or health hazard. The immediate premises surrounding the plant and buildings used in connection with the operation of the plant, shall be free from refuse, rubbish, and waste materials to prevent harborage of rodents, insects and other vermin.

**History:** Cr. Register, October, 1978, No. 274, eff. 1-1-79.

**Ag 31.03 Dairy plant construction and maintenance.** (1) **PLANT BUILDINGS.** The dairy plant and all buildings used in connection with the dairy plant shall be of sound construction and be kept clean and in a good state of repair to prevent the accumulation of dust, dirt, mold and other insanitary conditions, and the entry or harboring of insects, vermin, rodents and other animals.

(2) **FLOORS.** The floors of all rooms in which milk or dairy products are processed or handled, or in which milk utensils are washed, shall be constructed of concrete or other equally impervious and readily cleanable material. The floor shall be smooth, sloped to provide adequate drainage, provided with trapped drains, and kept clean and in good repair, except that:

(a) Refrigerated storage rooms used for storing dairy products need not be provided with floor drains when the floors are sloped to drain to one or more exits to prevent pooling of liquids.

(b) Storage rooms for storing dry ingredients or packaging materials, or both, may be constructed of tightly joined wood and need not be equipped with floor drains.

(3) **WALLS AND CEILINGS.** Walls and ceilings of rooms in which milk or dairy products are processed, handled or stored, or in which milk containers, utensils, and equipment are washed, shall be smoothly finished, washable, constructed of light colored material which is substantially impervious to moisture, and be kept clean and in good repair.

(4) **OUTSIDE OPENINGS.** (a) Outside openings of plants, including doors, windows, skylights and transoms, shall be effectively protected or screened against the entrance of insects, birds, rodents and dirt. Outside doors shall be self-closing. Outside conveyor openings and other special type outside openings shall be effectively protected at all times against the entrance of insects and rodents by use of doors, screens, flaps, fans or tunnels. Outside openings for sanitary pipelines shall be covered when