Chapter Ag 30

SANITARY AND QUALITY STANDARDS FOR MILK

Note: Chapter Ag 30 as it existed on December 31, 1978, was repealed and a new chapter Ag 30 was created effective January 1, 1979.

Ag 30.01 Definitions. As used herein unless the context otherwise requires: (1) "Department" means the state of Wisconsin department of agriculture, trade and consumer protection.

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

(3) "Dairy farm" means any place or premises where one or more cows or goats are kept for the production of milk for sale.

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

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

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

(7) "Milk quality test" means the standard plate count, plate loop count, coliform count, sediment test, inhibitory substance test for antibiotics, Wisconsin mastitis test, direct microscopic somatic cell count, and any other test for milk as described in "Standard Methods for the Examination of Dairy Products", 14th Edition (1978), 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, D.C. Examinations may include such other chemical and physical determinations as the department may consider necessary for the detection of adulteration.

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

(9) "Producer" means any person who owns, controls or operates a dairy farm and sells milk produced on the farm from cows or goats.

(10) "Product" means a dairy product as defined in s. 97.20(1) (b), Stats.

(11) "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; am. (9), Register, November, 1980, No. 299, eff. 12-1-80; am. (7), Register, January, 1983, No. 325, eff. 2-1-83.

Ag 30.02 Milking barn, stable, or parlor. (1) CONSTRUCTION. (a) A milking barn, stable, or parlor shall be provided on all dairy farms and be used for the milking of herds during all milking time operations. The milking barn, stable or parlor shall conform to the following requirements:

1. Floors and gutters shall be constructed of concrete or other impervious and readily cleanable material, and in such a manner that they can be kept in a reasonably clean condition. Floors constructed after January 1, 1979 shall be sloped a minimum of one inch per 10 feet to ensure reasonable drainage.

2. Walls and ceilings shall be constructed of wood, tile, concrete, cement or other equivalent material and be painted, whitewashed or finished with such material as to permit them to be kept in a clean condition. The ceiling or loft floor shall be sufficiently tight-fitting to prevent sifting of chaff or other material into the milking barn, stable or parlor.

3. Separate stalls, stanchions or pens shall be provided for the housing of any cows, calves, bulls or horses which may be kept in the milking barn or stable.

4. Adequate natural or artificial light, or both, shall be provided for day or night milking operations. Artificial lighting systems constructed, substantially reconstructed or extensively altered after January 1, 1979 shall provide at least 10 foot-candles in all working areas in which milking is done.

5. Airspace and air circulation shall be sufficient to prevent condensation and excessive odors.

(b) A separate hot water supply shall be provided for prep stalls installed in any milking parlor after January 1, 1979.

(2) MAINTENANCE AND CLEANLINESS. (a) The interior of the milking barn, stable or parlor and all areas used in connection with milking operations shall be kept clean and maintained in a good state of repair. Floors and gutters, pens, stalls, walls, ceilings, pipelines, and equipment shall be kept clean and free of accumulated litter or filth. Manure shall be removed daily from the milking facility.

(b) No swine, sheep or fowl shall be permitted in the milking barn, stable or parlor. Cows, calves, bulls or horses shall be confined in separate stalls, stanchions or pens during milking operations.

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

Ag 30.03 Milkhouse or room. (1) CONSTRUCTION AND FACILITIES. A milkhouse or room of sufficient size shall be provided and used for the

cooling, handling and storing of milk, and the washing, sanitizing and storing of milk containers, utensils, and equipment, and shall be constructed as provided in this section.

(a) *Floors.* The milkhouse shall be provided with a smooth floor constructed of concrete or equally impervious material and be graded for ample drainage through a floor drain. All floor drains shall be accessible, and trapped if connected to a sanitary sewer system, or the milkhouse is equipped with a bulk tank.

(b) *Walls and ceilings.* 1. The walls and ceilings shall be constructed of smooth readily cleanable material and be painted or otherwise finished in such a manner as to be readily cleanable.

2. When a bulk tank is installed in the milkhouse, a hose port opening shall be provided in the outside wall to permit removal of milk from the bulk tank. The hose port opening shall be at least 6 inches above the floor of the milkhouse and equipped with a tight fitting door which shall be kept closed except when the port is in use.

3. The milkhouse or room shall not open directly into a barn, stable or room used for domestic or other purposes. A direct opening between the milkhouse and milking barn, stable or parlor may be approved by the department if a tight-fitting, self-closing solid door is provided.

(c) *Lighting and ventilation.* 1. The milkhouse or room shall be provided with adequate natural or artificial light sources to cover all working areas. Protective shields shall be provided for all artificial light fixtures located over bulk tank openings to protect milk from contamination from broken glass. Artificial lighting systems constructed, substantially reconstructed or extensively altered after January 1, 1979 shall provide at least 20 foot-candles of light in all working areas.

2. Adequate ventilation shall be provided to prevent condensation on floors, walls, ceilings and utensils, and to minimize excessive odors.

3. All milkhouse openings shall be screened or otherwise protected from entry of insects or vermin. Doors and windows shall be tight-fitting and be kept closed during dusty weather conditions.

(d) *Sanitary facilities.* 1. The milkhouse or room shall be equipped with a two-compartment wash and rinse vat so located as to prevent the contamination of milk or cleaned equipment or utensils.

2. A supply of soap or detergent and individual sanitary towels shall be provided at all times in a milkhouse or room equipped with a bulk tank.

3. After January 1, 1979 when a bulk tank is installed in a milkhouse or room for cooling and storing milk, a separate handwashing sink with hot and cold running water shall also be installed in the milkhouse or room, except where a handwashing sink with hot and cold running water is otherwise readily available for use in an adjoining room.

4. When a bulk tank is used for cooling and storing milk, or a C-I-P milking system is installed, the milkhouse shall be equipped with a pressurized hot and cold water distribution system.

5. Water temperatures for the cleaning of C-I-P milking systems shall be 90° F. to 100° F. for pre-rinse cleaning. The minimum return temperature for wash solutions shall be 120° F., unless effective cleaning can be accomplished at a lessor temperature in accordance with manufacturer's recommendations for the detergent used.

6. Hot water heaters or hot water supply systems installed after January 1, 1979 for milkhouse use shall have a capacity of at least 30 gallons for the manual washing of bulk tanks, 50 gallons for the mechanical washing of bulk tanks, and 75 gallons for the cleaning of C-I-P pipeline systems. Hot water heaters or supply systems installed prior to January 1, 1979 shall be considered as being in compliance with the requirements of this subdivision, provided they have a capacity of at least 30 gallons or, where a C-I-P pipeline is used, a capacity of at least 50 gallons.

(2) MAINTENANCE AND CLEANLINESS. (a) The floors, walls, ceilings, windows, and equipment of the milkhouse or room shall be kept clean and in a good state of repair, free of flies, insects, rodents, and other sources of filth or contamination.

(b) The milkhouse shall be used for no purpose other than milkhouse operations. Articles directly related to milkhouse operations, and no other articles, shall be stored therein. All articles necessary for milkhouse operations shall be stored above the floor on racks or in a cabinet in such a manner as to preclude contamination of milk, or utensils or equipment coming in contact with milk.

(c) Milker claw inflations, weigh jars, milk hoses, receivers, take-off units, and milk pumps designed for mechanical cleaning and sanitizing may be stored in the milkhouse or milking parlor.

(d) Pesticides or medicinals shall be stored or kept in such a manner as to preclude contamination of milk, milk utensils or equipment.

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

Ag 30.04 Milk utensils and equipment. (1) CONSTRUCTION. (a) Multi-use containers and all utensils and equipment used in milking operations, or in the handling, storage, or transportation of milk, shall be made of smooth, impervious, non-absorbent, corrosion-resistant, and non-toxic material, and be so constructed as to be readily cleanable. Joints and seams shall be smooth and flush. All milk pails used for hand milking and stripping shall be seamless and of the hooded type. No galvanized or enamel ware utensils shall be used.

(b) Multiple-use woven material shall not be used for straining milk.

(c) Dairy equipment intended to be cleaned-in-place shall be of approved construction and installed in compliance with s. Ag 30.05.

(2) MAINTENANCE AND CLEANLINESS. (a) All utensils, multi-use containers and equipment shall be kept in a good state of repair, and be readily accessible for inspection.

(b) Single-service articles shall be packaged, stored and handled in a sanitary manner. Articles intended for single-service use shall not be reused.

(c) Utensils and equipment used in milking operations or the handling, storage or transportation of milk, including product contact sur-

faces of multi-use containers and C-I-P systems, shall be rinsed, washed and cleaned immediately after each milking with hot water containing an effective detergent, and be thoroughly rinsed after such washing or cleaning.

(d) All utensils, multi-use containers and equipment, unless stored in sanitizing solutions, shall be stored in a manner which will ensure complete drainage and protection from contamination prior to use.

(e) Single-service articles shall be stored in their original containers or in a manner which will protect them from contamination prior to use.

(f) Utensils and product-contact surfaces of all multi-use containers or equipment, including C-I-P systems, shall be sanitized before each use.

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

Ag 30.05 Milking and milk handling systems. (1) CONSTRUCTION AND INSTALLATION. All milking and milk handling systems and equipment installed, reconstructed or extensively altered for use in the milking of cows and goats and the transfer of milk to containers, in or from which the milk is removed from the dairy farm, shall conform to the following standards of construction and installation:

(a) All product contact surfaces of permanently mounted pipelines shall be of stainless steel or heat resistant glass, except that rubber, rubber-like, or plastic materials may be used for sealing applications. Paper gaskets shall not be used.

(b) All joints of permanently mounted pipelines, including solution lines, shall be welded or equipped with C-I-P fittings. Welded joints shall be smooth and free from pits, cracks or other defects. Demountable fittings shall be of such design as to form substantially flush interior joints. Appurtenances, such as milker claws, pumps, or receiver jars with product contact surfaces, shall be readily cleanable, both when assembled or disassembled. Removable parts shall be readily demountable. Non-product contact surfaces shall have a smooth finish and be readily cleanable.

(c) Permanently mounted pipelines shall be supported at least every 10 feet so that they remain in constant alignment and position. They shall be self-draining with a minimum slope of one inch per 10 feet. The support system shall be so designed as to preclude electrolytic action between supports and pipeline.

(d) Transparent plastic tubing used in conjunction with transfer systems or stations shall be in one continuous length and be supported off the floor at all times. The opening through which such tubing enters the milkhouse or room shall be provided with a closure which is to be kept closed when the transfer unit is not in use. Equipment for mechanically air drying the tubing shall be provided. The pouring station receptacle shall be of smooth stainless steel construction and be equipped with an overlapping self-closing cover. The receptable shall be mounted off the floor on a readily cleanable framework and be washed and stored in the milkhouse or room.

(e) The claw or milk cup shall be designed so that cleaning and sanitizing solutions will drain when the claw or milk cup is cleaned-in-place.

(f) Bucket type milking machines shall be provided with a check valve or other device which will prevent moisture or any contaminating sustance from entering the milk from the vacuum system. The moveable portion of the check valve shall either be of one piece construction or the parts shall be bonded together.

(2) PLANS. Plans for the installation, construction, reconstruction or extensive alteration of milking and milk handling systems and equipment, other than portable transfer equipment, shall be submitted by the installer to the department before work is begun. The department shall within 14 days after receipt of the plans notify the installer and producer of its approval or of any changes or modifications considered necessary. The department shall not unduly delay its review of plans and if it should fail to respond within such 14-day period, this shall not preclude the installer from beginning the work if satisfied it will meet the requirements of this section. Upon completion of the work the installer shall in all cases furnish the purchaser with a signed statement certifying that the system or equipment as installed is in full compliance with this section.

Note: Systems and milking and milk handling equipment which conform to the current "3-A Accepted Practices for the Design, Fabrication and Installation of Milking and Milk Handling Equipment," published by the International Association of Milk, Food and Environmental Sanitarians, Inc., Box 701, Ames, Iowa, will meet the requirements of this section.

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

Ag 30.06 Farm bulk tanks. (1) LOCATION. Bulk tanks used for the holding and cooling of milk shall be installed in the milkhouse or room. All tank openings for bulk tanks installed in part through the wall shall be in the milkhouse. A clearance of 24 inches shall be maintained on the milk outlet side of the tank and at least 18 inches on all other sides of the tank except for that portion extending through the wall. A clearance of at least 6 inches for flat-bottom tanks and 4 inches for round-bottom tanks shall be maintained at the bottom of the tank. The tank shall not be located over the floor drain or under a ventilator. Non-conforming tank installations made prior to January 1, 1961 shall be approved by the department if the tanks can be effectively cleaned, sanitized and maintained in a sanitary condition.

(2) CONSTRUCTION. Bulk tanks shall be self-draining. All lining and product contact surfaces shall be made of stainless steel or other material that is smooth, non-toxic, relatively stable and non-absorbent, corrosion-resistant, and capable of withstanding cleaning and bactericidal treatment. Milk contact surfaces shall be visible and easily accessible. Openings shall be equipped with self-draining covers. Openings and covers shall be constructed and installed so as to prevent drainage into the milk compartment. Each tank shall be equipped with an accurate indicating thermometer with a minimum range of 32° F. to 80° F., and a mechanical agitator which will ensure homogeneity of the milk within 5 minutes of operation. Bulk tanks with a capacity of 1500 gallons or more shall be equipped with an agitator which will ensure homogeneity of the milk within 10 minutes of operation.

(3) COOLING. Tanks shall be capable of cooling milk from the first milking placed in the tank to 50° F. within one hour after it is placed in

the tank, and of preventing the blend temperature from rising above 50° F. if milk from subsequent milkings is added to the tank.

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

Ag 30.07 Water supply. (1) An adequate supply of potable water shall be provided for milkhouse and milking operations.

(2) Dairy plant operators shall, not later than July 1, 1979, sample water used by each producer for milkhouse and milking operations and have it analyzed at a laboratory certified by the state of Wisconsin department of health and social services to make water quality tests. Thereafter such water samples shall be taken and analyzed for each producer biennially. A copy of the laboratory analysis for each producer shall be maintained by the plant operator for inspection by the department. All samples that disclose an unsafe condition bacteriologically shall be resampled.

(3) No cross-connection or mixture shall be made between safe and unsafe water supplies.

(4) Dug wells used for milking operations and subject to surface contamination shall meet construction and location requirements under ch. NR 112, Wis. Adm. Code, for dug wells by January 1, 1982.

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

Ag 30.08 Farm premises. (1) MAINTENANCE. (a) The farm premises surrounding the milking barn, stable or parlor, milkhouse or room shall be kept neat, clean and free of conditions condusive to the harboring or breeding of flies, insects or rodents, or any other health nuisance.

(b) Manure shall be stored or disposed of in such a manner as to prevent the breeding of flies. No milking animal shall have access to manure storage areas. Animals kept in areas with slatted floors shall not be considered as having access to manure storage areas.

(2) COW OR GOAT YARD. (a) The cow or goat yard shall be graded and drained, and kept free of standing pools of water and accumulations of manure or feed waste.

(b) In loafing or open pen type stables, manure shall be removed or clean bedding added at sufficiently frequent intervals to prevent the accumulation of manure on udders and flanks, and the breeding of flies.

(c) Stationary type feeders shall be provided with a platform on all sides of the feeder from which cows or goats feed. Platforms shall be constructed of impervious materials and extend at least 12 feet from the feeder except for those sides of a feeder where the intervening space between the feeder and a building or permanent structure may be insufficient to allow for a 12-foot platform, in which event the width of the platform may be limited to the space available. Platforms of impervious material installed prior to January 1, 1979 and extending a minimum of 8 feet from the feeder, except for those sides which may be closer than 8 feet to a building or permanent structure, shall be considered as being in compliance with the requirements of this paragraph.

(d) Stock watering devices and portable type feeders shall be located in an area which will provide good drainage and reasonably firm footing for animals using such facilities.

(e) Swine and sheep shall be kept out of the cow or goat yard.

(3) TOILETS. (a) Every dairy farm shall have one or more sanitary toilets conveniently located.

(b) Toilets shall be constructed and maintained in a sanitary manner so that waste does not pollute the ground surface or contaminate any water supply.

(c) Toilets in the residence, other farm buildings or otherwise conveniently located shall meet the requirements of par. (a).

History: Cr. Register, October, 1978, No. 274, eff. 1-1-79; emerg. r. and recr. (3), eff. 5-7-79; r. and recr. (3), Register, September, 1979, No. 285, eff. 10-1-79.

Ag 30.09 Milk production requirements and standards. (1) MILK QUALITY; GENERAL. Milk sold or offered for sale shall be from clean, healthy cows or goats unaffected by any disease or condition which would cause it to be insanitary or adulterated, and shall meet all sanitary and quality requirements as provided under this chapter. Milk from cows or goats shall not be commingled.

(2) ABNORMAL MILK. (a) Animals showing evidence of secretion of abnormal milk in one or more quarters based on bacteriological, chemical or physical examination, or which are otherwise known to be affected with disease or other condition affecting the wholesomeness and purity of their milk, shall be milked last or with separate equipment and the milk discarded in a sanitary manner. This includes but is not limited to milk from cows or goats:

1. Treated with antibiotics and which is to be withheld from the market during the course of or after treatment as prescribed on the antibiotic label, or during such other period as may be necessary to ensure that the milk is free of antibiotic residue.

2. Affected by chemical, medicinal or radioactive substances or agents capable of being secreted in the milk and which in the judgment of the department may be deliterious to human health.

3. Identified by the department as being infected with mastitis under ch. Ag 10, Wis. Adm. Code.

(b) Milk from a herd infected with mastitis and found to be insanitary and adulterated as provided under ch. Ag 10, Wis. Adm. Code, is abnormal milk and shall be rejected as provided in s. Ag 30.10.

(3) MILKING STANDARDS. (a) The flanks, udders, bellies and tails of all milking cows or goats shall be free from visible dirt at the time of milking. These areas shall be clipped as often as necessary to facilitate cleaning.

(b) The udders and teats of all milking cows or goats shall be cleaned and treated with a sanitizing solution immediately prior to the time of milking and shall be relatively dry before milking.

(c) Wet hand milking is prohibited.

(d) Milk stools, surcingles, and anti-kickers shall be kept clean and stored above the floor.

(e) No dusty or objectionably strong-flavored feed shall be fed to cattle just before or during milking.

(4) TRANSFER AND PROTECTION OF MILK. (a) Each pail or can of milk shall be removed immediately from the milking barn, stable or parlor to the milkhouse.

(b) No milk shall be strained, poured, or transferred in the barn unless it is protected from contamination.

(c) Only clean, single service filters may be used to strain milk. Filters shall not be reused.

(5) PERSONNEL; CLEANLINESS. (a) Milkers' hands shall be washed clean and dried with sanitary toweling immediately before milking or performing any other milkhouse function, or the resumption of the milking operation following an interruption.

(b) Outer garments worn by milkers and milk handlers during milking operations shall be kept sufficiently clean to prevent the soiling of the hands or contamination of milking equipment or containers.

(6) COOLING. Bulk and can milk shall be cooled immediately after milking to 50° F. or lower unless delivered to the dairy plant within 2 hours after milking.

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

Ag 30.10 Milk quality standards. (1) EXAMINATION OF MILK. Dairy plant operators shall examine by sight and smell all milk received by them, and shall reject all milk which is found to be insanitary or adulterated, or affected with objectionable odors adversely affecting the quality of the milk.

(2) MILK TESTING. Tests to determine the sanitary quality of each producer's milk shall be conducted at least once each month. Tests shall consist of bacteriological, sediment, inhibitory substances and abnormal milk screening tests. Test results of all tests made of a producer's milk shall be furnished to the producer within 30 days after the test is completed except as otherwise required in this section.

(3) SEDIMENT TESTS. (a) In the sediment testing of milk in cans the tester, with a 1⅛ inch diameter disc shall be drawn across the bottom of one or more cans of milk selected at random.

(b) Where milk is in a bulk tank a mixed sample shall be taken from each bulk tank. The filtering area of the disc for the conduct of the test, using a 4-ounce sample, shall be 0.10, 0.14 or 0.20 inches in diameter. The filtering area of the disc, using a 16-ounce sample, shall be 0.40 inches in diameter.

(c) Discs shall be graded for sediment on basis of sediment standard composite visual grading charts prepared by the United States department of agriculture under 7 CFR 58.2732. Based on such charts the sediment discs shall be graded 1, 2, 3 and 4 as follows:

SEDIMENT CONTENT DISC CLASSIFICATION	SEDIMENT CONTENT BASED ON A 1⅛ INCH DIAMETER DISC OR ITS FILTERING AREA EQUIVALENT	SEDIMENT GRADE STANDARD
No. 1	Not to exceed 0.50 mg.	Acceptable
No. 2	Not to exceed 1.50 mg.	Acceptable
No. 3	Not to exceed 2.50 mg.	Borderline
No. 4	Over 2.50 mg.	Reject

(d) When the milk of any producer has been tested and the sediment disc is graded number 4, the milk shall be rejected, and no further milk of that producer shall be picked up, accepted or delivered until a sediment test discloses a sediment disc grade of number 3 or better. Whenever milk has been tested and the sediment disc is graded number 3, the plant operator shall promptly notify the producer that the milk is of borderline quality and that if any subsequent test discloses a sediment disc grade of number 4, the milk will be rejected.

(4) BACTERIOLOGICAL TESTS. (a) Bacteriological tests shall be conducted on basis of a mixed sample of each producer's milk. The milk shall be graded by the standard plate count or plate loop count method, and test results shall be graded as follows:

GRADE	BACTERIOLOGICAL COUNT
1	Not over 200,000 per ml.
2	200,000 - 1,000,000 per ml.
Undergrade	Over 1,000,000 per ml.

(b) Milk graded number 1 or 2 is of acceptable quality. If the milk is found to be of undergrade quality, the dairy plant operator shall notify the producer and resample and retest the producer's milk within 10 days. If on such retest the milk is found to be of undergrade quality, the plant operator or plant representative shall conduct an immediate inspection of the producer's farm premises, and if any insanitary or noncomplying farm conditions are found to exist, all further milk deliveries from the producer shall be rejected until a subsequent bacteriological test shows the milk is of acceptable quality. If no insanitary or noncomplying conditions are noted on the farm inspection, a copy of the undergrade test report and the farm inspection report shall be mailed to the department immediately after completion of the farm inspection.

(5) INHIBITORY SUBSTANCES TESTS. (a) Inhibitory substances tests shall be conducted on basis of a mixed sample of each producer's milk. In lieu of monthly tests of individual producers, daily tests may be conducted on samples of each individual load of milk received at the plant.

(b) Milk shall be tested for inhibitory substances by the Bacillus stearothermophilus disc assay method, the Sarcina lutea cylinder plate method or other equivalent test method approved by the department, and shall be classified as negative or positive according to the test methodology applicable to the test which is used.

(c) Individual producer milk showing a positive test result shall be rejected and no further milk received from that producer until a negative test is obtained. If any individual load of milk shows a positive test result, the milk of each individual producer making up the load shall be individually sampled and tested prior to the next delivery of milk from

such producers. The milk of any producer found to be positive shall be rejected until a retest shows a negative result.

(6) ABNORMAL MILK SCREENING TESTS. (a) Abnormal milk screening tests shall be conducted on basis of mixed milk samples of milk from each producer by the Wisconsin mastitis test (WMT), direct microscopic somatic cell count (DMSCC) or electronic somatic cell count (ESCC).

(b) If the WMT test is used and the test value exceeds 21 mm., a confirmatory test of the milk sample shall be conducted either by the DMSCC or ESCC test method. If a DMSCC or ESCC test, whether or not conducted on a confirmatory basis, indicates the presence of 1,000,000 or more somatic cells per ml., a written report thereof shall be submitted to the producer within 48 hours after the completion of the test. In lieu of a confirmatory test where the WMT test value exceeds 21 mm., dairy plant operators or their representatives may conduct a milking time inspection to determine cause of the high WMT test result and suggest procedures to be followed to improve the quality of the milk. After the milking time inspection, all subsequent WMT test values in excess of 21 mm. shall be confirmed by the DMSCC or ESCC test.

(c) Whenever 2 of the last 4 consecutive tests of producer milk disclose a somatic cell count in excess of 1,000,000 or more per ml., the dairy plant shall immediately notify the department in writing of such a fact, and within 21 days of the last high somatic cell count the plant operator shall resample and retest the producer's milk using the DMSCC or ESCC method and make a milking time inspection of the herd. If the retest sample shows a somatic cell count in excess of 1,000,000 per ml., the department shall be so notified in writing within 5 days after completion of the test.

(d) Upon receipt of notices or reports as required in this subsection, the department may conduct examinations and tests of the producer's herd and issue holding orders on milk pending completion of laboratory tests and examinations. The department may by order prohibit milk containing in excess of 1,000,000 somatic cells per ml., and the sale or delivery of milk from animals determined to be affected with disease. Regardless of procedures prescribed in this subsection, the department may conduct screening tests for the detection and control of mastitis and follow other enforcement and control procedures specified under ch. Ag 10.

(7) TEST METHODS. Procedures and methods for the sampling and testing of milk under this section shall, except as otherwise provided, be those prescribed in "Standard Methods for the Examination of Dairy Products", Thirteenth Edition (1972), copies of which are on file at the offices of the department, secretary of state and revisor of statutes. Copies may be obtained from the American Public Health Association, Inc., 1015 - 18th Street, Northwest, Washington, DC 20036. Other tests for abnormal milk may be approved by the department if satisfactory evidence of their suitability and reliability is submitted.

History: Cr. Register, October, 1978, No. 274, eff. 1-1-79; am. (6) (b), Register, November, 1980, No. 299, eff. 12-1-80; am. (6) (c), Register, July, 1981, No. 307, eff. 8-1-81; am. (5) (b), Register, January, 1983, No. 325, eff. 2-1-83.

Ag 30.11 Farm inspections; records, notices and reports. (1) INSPECTIONS. (a) Every dairy plant operator shall, prior to receiving the

initial shipment of milk from producers, inspect the dairy farm of the producer and prepare a farm inspection report. Thereafter, a farm inspection shall be made at least once each year and at such other times as dairy farm inspections indicate unsatisfactory conditions, or milk quality tests indicate the producer's milk is of substandard quality. Dairy farms shall be inspected to determine compliance with all farm sanitary requirements prescribed under this chapter. After each inspection, the inspection report shall be reviewed with the producer and a copy of the most recent report posted by the dairy plant in a conspicuous place in the milkhouse. The producer shall at all times keep the most recent inspection report posted and shall promptly correct conditions indicated in the inspection report which fail to comply with the requirements of this chapter.

(b) The department and dairy plant representatives shall at all reasonable times have access to dairy farms under their inspectional jurisdiction or responsibility for purposes of farm inspection or the sampling and testing of producer milk, and no producer shall interfere with or otherwise obstruct the department or dairy plant representative in the performance of their duties and responsibilities under this chapter. The dairy plant operator shall notify the department of any denial of access within 2 days after such denial. Upon receipt of such notice the department shall, within 5 days, inspect the producer's premises. If farm inspection is denied by a producer, the department may summarily prohibit the further sale or shipment of milk for human food purposes by the producer until such time as inspection rights are granted and the milk is found to be of acceptable sanitary quality.

(c) Milk quality tests as required under s. Ag 30.10, of producer milk, shall be made by the dairy plant operator on receipt of the initial shipment of milk from a producer. If initial tests disclose the milk is of unacceptable quality, procedures as otherwise specified in this chapter will be followed.

(2) RECORDKEEPING. Accurate records of the result of milk quality tests and farm inspections of each producer shall be kept on file at the dairy plant for a period of at least one calendar year.

(3) FIELD SERVICE. Every dairy plant shall have personnel or field service representatives available to them for purposes of conducting farm inspections and offering constructive assistance to producers in maintaining and improving milk quality.

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

Ag 30.12 Notice prohibiting sale or delivery of milk. (1) Whenever the department determines, as a result of a farm inspection or milk quality test, that milk of a producer is produced under insanitary conditions or that the milk is insanitary or adulterated, it may by notice in writing summarily prohibit the further sale of milk from the dairy farm as food for humans or for processing or manufacturing as food for humans. A copy of such notice shall be submitted to the dairy plant receiving the milk. No producer, upon receipt of such notice, shall continue to sell or deliver milk to any dairy plant until insanitary conditions have been corrected and the milk is of acceptable quality as determined by the department or the dairy plant receiving the milk.

(2) Upon receipt of such notice, the dairy plant shall reject all further shipments of milk from the producer until such time as all conditions described in the notice have been corrected and the milk is of acceptable sanitary quality. On the request of the producer, it shall be the duty of the plant operator to conduct an immediate inspection of the farm premises to determine whether all conditions described in the notice have been corrected.

(3) If the sale of the milk was prohibited solely because of insanitary farm conditions and it is determined on such inspection that all farm conditions as described in the notice have been corrected, the dairy plant may receive and the producer may ship milk produced after such inspection and determination has been made. If the sale of milk was prohibited because of insanitary quality of the milk, no further milk may be shipped or received until milk quality retests have been made and the milk is determined to be of acceptable sanitary quality. Copies of all farm inspection reports or tests conducted by the dairy plant under this section shall be submitted to the department immediately upon completion of the farm inspection or tests. The dairy plant operator shall notify the department in writing of the acceptance of the producer's milk on the same day the milk is accepted. The department shall conduct an inspection of the farm premises within 5 days after receipt of notice from the dairy plant that conditions have been corrected and that the milk has been accepted.

(4) Any producer affected by notice under this section may, within 10 days, make a written request for a hearing thereon before the department. Such hearing, if requested, shall be conducted as expeditiously as possible and not more than 20 days after receipt of the request.

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

Ag 30.13 Identification of adulterated or insanitary milk. Whenever it is determined by the department that milk is adulterated or of insanitary quality, within the meaning of ss. 97.50 and 97.52, Stats., it shall summarily reject the milk by tagging the container thereof and adding a harmless food grade color to the milk to prevent its sale or use for human food purposes. The plant operator shall identify and reject milk which it finds to be adulterated or insanitary by tagging the container of the milk.

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

Ag 30.14 Transportation. (1) (a) Persons engaged in the business of hauling milk in cans to dairy plants shall transport such milk only in vehicles equipped with fully enclosed dust-tight bodies, except where a substitute vehicle must be used because of gross weight restrictions on highways used to transport milk to a dairy plant. If a substitute vehicle is used, the cans of milk shall at all times be covered with a suitable covering material. No other products or materials which may contaminate the milk shall be hauled on the same vehicle with the milk. When skim milk, buttermilk or whey is being transported to producers in the same vehicle used to transport milk, the skim milk, buttermilk or whey shall be transported in a sealed compartment separate from the compartment used to transport milk, and be equipped with exterior inlets and outlets.

(b) This does not prohibit producers from hauling their own milk, or on an occasional accommodation basis, the milk of other producers to a

dairy plant in cans, through the use of their own trucks or vehicles, provided the milk is otherwise protected from contamination during transport and not unloaded or transferred enroute to a dairy plant contrary to sub. (5).

(2) Milk from producers shall be collected at intervals not exceeding 4 calendar days except in emergency situations where roads are impassable, in which event delivery time may be extended an additional day. Milk determined to contain over 200,000 bacteria per ml., shall be collected at intervals of no more than 2 calendar days. It is the duty of the dairy plant to notify milk haulers, or persons hauling or shipping milk in cans, whenever a maximum 2 day pickup and delivery is required.

(3) Bulk milk trucks used by milk haulers shall be equipped with necessary fittings to adapt the transfer hose to all bulk tank outlet valves. The fittings shall be kept attached to the hose and stored in a sanitary manner in the hose cabinet. The cap and fittings shall be removed and replaced as necessary only in the milkhouse or dairy plant.

(4) Bulk milk truck tanks, including sanitary piping, fittings and pumps, used by milk haulers, shall be cleaned and sanitized at least once each day. If the tank is not to be used immediately for the pickup of another load of milk, it shall be washed promptly and sanitized prior to further use. The outside of the tank shall be maintained in a clean condition. Outside fittings and openings shall be equipped with dust covers. Tanks shall be cleaned in an enclosed heated room with an impervious, drained floor, and equipped with hot and cold water under pressure, a wash vat, pressure sanitizing facilities and equipment storage racks.

(5) No milk hauler, producer or other person transporting milk from the farm to a dairy plant shall unload or transfer such milk, or any part thereof, from one container to another, at any place other than a dairy plant.

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

Ag 30.15 Construction, alterations. (1) The department will, upon request, provide all interested persons with guidelines and suggested layouts for the construction of milking and milk handling systems and dairy farm facilities, and such other informational materials it may have which would aid in the planning, construction, reconstruction or extensive alteration of such systems or facilities meeting the requirements of this chapter.

(2) Producers desiring departmental review of plans, schematic drawings or sketches of dairy farm facilities relating to milking operations are encouraged to submit them to the department for comment and review before construction begins.

(3) Plans shall, within 14 days after their receipt, be returned by the department to the producer together with a report of its comments or objections.

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

Ag 30.16 Applicability. This chapter applies to all dairy farms producing ungraded milk or milk products.

History: Cr. Register, October, 1978, No. 274, eff. 1-1-79; am. Register, November, 1980, No. 299, eff. 12-1-80.