

## 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 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, DC. Examinations may include such other chemical and physical determinations as the department may consider necessary for the detection of adulteration.

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

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(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.

(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; am. (9), Register, January, 1983, No. 325, eff. 2-1-83.

**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

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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

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**Ag 31.10 Construction plans.** Dairy plants to be constructed, reconstructed or extensively altered shall conform to the requirements of this chapter. Plans and specifications for dairy plants to be constructed, reconstructed, or extensively altered shall be submitted to the department for its approval before the work is begun. Such plans shall be reviewed by the department and returned to the dairy plant operator within 14 days after their receipt, together with comments and objections.

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

**Ag 31.11 Dairy plant records.** (1) Every dairy plant operator shall keep for at least one year a record of each producer showing the results of farm inspections conducted during the calendar year, the date and results of all milk quality tests, and the date and quantity of any insanitary or adulterated milk received from each producer and rejected by the plant.

(2) The dairy plant operator shall furnish a copy of all farm inspection reports and milk quality test results to each producer as required under ch. Ag 30, Wis. Adm. Code. Milk quality test results showing that the producer's milk is of acceptable sanitary quality shall be furnished each producer within at least 30 days after completion of such tests. Such test results may be delivered to the producer by the milk hauler.

(3) A water sample test report current within 24 months shall be kept on file by dairy plants for each producer.

(4) Dairy plants shall maintain records of pasteurization or heat treatment of all milk or dairy products processed by them in the past 6 months. Such records shall consist of recording charts or other records accurately showing the date of pasteurization or heat treatment, the temperature at which pasteurized or heat treated, and the name of the individual in charge of the pasteurization or heat treatment operation. The records shall include a record of a daily check of the recording thermometer for accuracy, the date on which the check was made, and the name of the person who checked the thermometer.

(5) Every dairy plant shall maintain for at least 90 days temperature recording charts or other records of each cleaning of a C-I-P system.

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

**Ag 31.12 Department requested samples.** Dairy plants, on reasonable notice, shall collect and furnish to the department fresh milk samples of milk received from individual producers. Samples may be requested once every 4 months or more often as the department considers necessary for animal health and milk quality testing and examination. All samples shall be identified with the patron number and date of collection, and shall be kept under refrigeration or ice at a temperature at or below 40° F. until they are transferred to department inspectors.

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

**Ag 31.13 Laboratories.** Butterfat and milk quality tests shall be conducted only in laboratories approved by the department. All laboratories certified by the state of Wisconsin department of health and social services under s. 143.15, Stats., to conduct milk quality tests shall be approved by the department. Laboratories engaged in butterfat testing shall be approved only if equipped and staffed to conduct accurate butterfat tests as prescribed under ch. Ag 107, Wis. Adm. Code. Laborato-

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ries with equipment in compliance with ch. Ag 107 meet the requirements of this section. After notice and opportunity for hearing the department may withdraw approval of any laboratory, whether or not certified under s. 143.15, Stats., if tests are not conducted in accordance with prescribed laboratory test procedures, or test reports or results are false or inaccurate.

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

**Ag 31.14 Applicability.** This chapter applies to the manufacturing or processing of ungraded dairy products, whether or not the products are made from grade A or ungraded milk. The processing of grade A milk and milk products shall be governed by ch. 80, Wis. Adm. Code. Plants receiving or processing both grade A and ungraded milk or milk products shall comply with this chapter for the manufacture or processing of ungraded dairy products, and with ch. Ag 80, Wis. Adm. Code, for the receipt and processing of grade A milk and milk products.

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