

parlor. If milk is transferred to the milkhouse in containers, rather than through a pipeline or other vacuum transfer system, the milk producer shall transfer each container of milk to the milkhouse as soon as it is filled. Milk contact surfaces of equipment and utensils used to collect or transfer milk shall be protected from contamination before and during use. Milk containers shall be covered to protect milk from contamination. Milk which overflows, leaks or spills from its proper container or transfer vessel shall be discarded.

(3) **PERSONNEL; CLEANLINESS.** Milkers and milk handlers shall wash and dry their hands before engaging in milking or milk handling operations, and before resuming operations after engaging in other activities. Outer garments worn by milkers and milk handlers shall not be soiled to the extent that they might contaminate milk, milk contact surfaces, or the hands of a milker or milk handler. No person may engage in milking or milk handling operations if that person is infected with a communicable disease which is transmissible to others as a result of the milking or milking handling operations.

(4) **COOLING MILK.** (a) Except as provided under par. (b), milk shall be cooled to 45° F. (7° C.) or less within 2 hours after milking. If uncooled milk from subsequent milkings is added to cooled milk, the blend temperature shall not exceed 50° F. (10° C.) at any time, and the blend temperature shall be reduced to not more than 45° F. (7° C.) within 2 hours after the uncooled milk is added.

(b) Grade B can milk shall be cooled to 50° F. (10° C.) or less within 2 hours after milking, and shall be kept at or below 50° F. (10° C.) until it is delivered to the dairy plant. If milk is stored or cooled in cans, milk from a morning milking may not be commingled with milk from an evening milking.

(5) **STRAINING MILK.** Milk shall be strained before it is deposited in a bulk tank or shipping container. Only clean single-service filters may be used to strain milk. Filters shall not be reused.

(6) **COMMINGLING OF COW AND GOAT MILK PROHIBITED.** Cow milk shall not be commingled with goat milk on a dairy farm.

History: Cr. Register, July, 1989, No. 403, eff. 8-1-89.

**Ag 60.13 Abnormal milk; milking diseased animals.** (1) Cows or goats which appear to be secreting abnormal milk in one or more quarters shall be milked last or with separate equipment, and their milk shall be discarded.

(2) If cows or goats consume or are treated with chemical, medicinal or radioactive agents which may be secreted in milk, and which may be deleterious to human health, the cows or goats shall be milked last or with separate equipment, and the milk shall be discarded.

(3) Milk that is bloody, stringy, off-colored, abnormal to sight or odor, or abnormal in any other respect shall be discarded.

(5) Equipment and utensils used to handle abnormal milk shall not be used to handle milk produced for human consumption unless the equipment and utensils are first thoroughly cleaned and sanitized.

(6) Antibiotics and other animal drugs prescribed by a veterinarian shall be clearly labeled with the name of the drug, the prescribed use of

the drug, directions for use, any applicable warnings or precautions to be observed by the milk producer, and the name and address of the prescribing veterinarian. No antibiotic, animal drug or other medicinal item may be used in a manner inconsistent with label directions, or in a negligent manner.

History: Cr. Register, July, 1989, No. 403, eff. 8-1-89; am. (4), Register, December, 1990, No. 420, eff. 1-1-91; r. (4), Register, June, 1991, No. 426, eff. 7-1-91.

**Ag 60.14 Farm premises.** (1) **GENERAL.** Farm premises adjacent to a milking barn, milking parlor, or milkhouse shall be kept free of conditions which may result in the contamination of milk.

(2) **MANURE STORAGE AND DISPOSAL.** Manure shall be removed and stored in a manner which inhibits the breeding of flies. No milking cow or goat may have access to a manure storage area. This does not prohibit a cold weather manure pack in a cowyard if the manure pack is properly maintained to prevent excessive accumulations of manure on the udders and flanks of cows or goats.

(3) **COWYARD.** A cowyard shall be graded for proper drainage, and shall be kept free of standing pools of water and accumulations of manure or feed waste. In loafing pens, manure shall be removed or clean bedding added with sufficient frequency to prevent excessive accumulation of manure on the udders and flanks of cows and goats. Accumulations of waste feed shall be promptly removed. Manure packs shall be properly drained and shall provide a reasonably firm footing. Swine shall be kept out of the cowyard.

(4) **STATIONARY FEEDERS IN COWYARD.** Stationary feeders in a cowyard shall be fully surrounded by a paved surface on which cows stand while feeding. The paved surface shall extend at least 12 feet in all directions from the feeder, except that a paved surface installed before January 1, 1979, shall extend at least 8 feet in all directions from the feeder. If the distance between a feeder and another building or permanent structure is less than the paved surface width prescribed under this subsection, the paved surface shall extend to the building or other permanent structure.

(5) **STOCK WATERING DEVICES AND PORTABLE FEEDERS IN COWYARD.** Stock watering devices and portable feeders shall be located in an area which is well drained and provides reasonably firm footing for animals using the facilities.

(6) **TOILETS.** Every dairy farm shall have one or more sanitary toilets conveniently located. Toilets shall be constructed and maintained so that waste is inaccessible to flies and does not pollute the ground surface or contaminate any water supply. Toilets in the residence, other farm buildings or otherwise conveniently located meet the requirements of this subsection.

(7) **PEST CONTROL.** Insects, rodents and other pests shall be controlled, as necessary, to prevent the contamination of milk and milk contact surfaces of equipment and utensils. Pesticides shall not be stored, handled or used in a manner which might contaminate milk, milk contact surfaces, feed or water.

Note: Pesticide storage and use must comply with ss. 94.67 to 94.71, Stats., and ch. Ag 29. Pesticides must be registered for use by the U.S. environmental protection agency or by the Register, June, 1991, No. 426

department. Pesticides shall not be stored, handled or used in a manner inconsistent with label directions, or in a negligent manner.

History: Cr. Register, July, 1989, No. 403, eff. 8-1-89.

#### **Subchapter IV — Milk Quality Standards; Examination of Milk From Dairy Farms**

**Ag 60.15 Milk quality standards.** Milk received or collected from a dairy farm shall comply with all of the following standards at the time of receipt or collection:

(1) **VISIBLE ADULTERATION AND ODORS.** The milk shall not be visibly adulterated, or have any objectionable odor, or be abnormal in appearance or consistency.

(2) **BACTERIAL COUNT.** The bacterial count of grade A milk, as determined by a standard bacterial count or plate loop count under this subchapter, shall not exceed 100,000 per ml. The bacterial count of grade B milk shall not exceed 300,000 per ml. Except as provided under s. Ag 60.18 (4), a dairy plant is not required to reject milk shipments in response to a violation of this subsection unless the department suspends or revokes the milk producer's license or grade A permit, or issues a holding order or disposal order under s. Ag 60.30.

(3) **INHIBITORY SUBSTANCES.** The milk shall not contain any antibiotic or inhibitory substance.

(4) **SOMATIC CELL COUNT.** The somatic cell count of cows milk, as determined by a direct microscopic somatic cell count (DMSCC) or an electronic somatic cell count (ESCC) under this subchapter, shall not exceed 750,000 cells per ml. The somatic cell count of goat milk, as determined by the Pyronin Y Methyl green stain test, shall not exceed 1,000,000 cells per ml. Except as provided under s. Ag 60.20 (4), a dairy plant is not required to reject milk shipments in response to a violation of this subsection unless the department suspends or revokes the milk producer's license or grade A permit, or issues an order affecting the milk shipments under s. Ag 10.20 (2) or 60.30.

(5) **TEMPERATURE.** If milk is received or collected from a dairy farm more than 2 hours after the most recent milking, the temperature of the milk shall not exceed 45° F. (7° C), or 50° F. (10° C.) in the case of grade B can milk. If the milk consists of a blend of milk from 2 or more milkings, and the milk is received or collected less than 2 hours after the most recent milking, the blend temperature shall not exceed 50° F.(10° C.).

(6) **PESTICIDES AND TOXIC SUBSTANCES.** The milk shall be free of pesticides and toxic substances.

(7) **OTHER ADULTERATION.** The milk shall not be adulterated within the meaning of s. 97.02, Stats., or insanitary within the meaning of s. 97.50, Stats.

History: Cr. Register, July, 1989, No. 403, eff. 8-1-89; am. (4), Register, June, 1991, No. 426, eff. 7-1-91.

**Ag 60.16 Examining milk by sight and smell.** A person who receives or collects milk from a milk producer shall examine the milk by sight and smell, and shall reject all milk which has an objectionable odor, which is abnormal in appearance or consistency, or which is visibly adulterated.

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Rejected milk shall not be received or commingled with milk from another producer. If the rejection of milk is disputed, the person who initially rejects the milk shall contact the operator of the dairy plant to which the milk would ordinarily be delivered, and the dairy plant operator shall accept or reject the milk.

History: Cr. Register, July, 1989, No. 403, eff. 8-1-89.

**Ag 60.17 Collecting milk samples.** Whenever milk is received or collected from a milk producer, the person receiving or collecting the milk shall obtain a representative sample of the milk for quality testing purposes. If milk is collected from a producer at a dairy farm, and transported in bulk to a dairy plant, the required milk sample shall be obtained at the dairy farm by a milk weigher and sampler licensed under s. 98.146, Stats., or a cheesemaker or buttermaker licensed under s. 97.17, Stats. Milk received or collected from a producer shall not be commingled with milk from another producer until a representative milk sample has been obtained under this section. Milk samples shall be obtained, identified and preserved in compliance with ch. Ag 107. A person who obtains a sample of producer milk under this section shall promptly deliver the sample to the dairy plant which receives the milk from the producer, or to a certified milk testing laboratory designated by the dairy plant operator.

History: Cr. Register, July, 1989, No. 403, eff. 8-1-89.

**Ag 60.18 Bacteriological testing.** (1) **MONTHLY TESTING REQUIRED.** During every month in which a dairy plant receives milk from a milk producer, the dairy plant operator shall perform a standard bacterial plate count (SPC) or plate loop count (PLC) on a milk sample obtained from the producer under s. Ag 60.17. The bacteriological test shall be performed on a milk sample which is collected from the producer not more than 36 hours before the test is performed.

(2) **REPORTING TEST RESULTS.** Within 10 days after a bacteriological test under this section is completed, the dairy plant operator shall report the bacterial count to the producer and the department. If a dairy plant operator performs bacteriological tests on 2 or more samples of milk collected from the same producer during the same month, the dairy plant operator shall report a representative test result to the department. A test is not representative unless it is obtained according to a sampling and testing schedule which is consistently applied to all producers shipping milk to the dairy plant, and unless it is chosen according to standard criteria applied to all producers. If any bacterial count exceeds the immediate response level of 1,000,000 per ml., the dairy plant operator shall report the bacterial count to the producer and the department within 3 business days after the bacteriological test is completed.

(3) **IMMEDIATE RESPONSE LEVEL; CONFIRMATORY TEST.** If a bacterial count under this section exceeds the immediate response level of 1,000,000 per ml., the dairy plant operator shall perform a confirmatory bacteriological test on at least one more sample of milk collected from the producer's dairy farm. The confirmatory sample shall be collected from the producer within one week after the original sample was collected. A confirmatory bacteriological test shall be performed within 36 hours after the confirmatory sample is collected from the producer, and the test result shall be reported to the producer and the department within the time period specified under sub. (2).

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