

Ag 30

STATE OF WISCONSIN)
STATE DEPARTMENT OF AGRICULTURE) SS

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETING:

I, D. N. McDowell, Director of the State Department of Agriculture, and custodian of the official records of said department, do hereby certify that the annexed order renumbering, amending and adopting rules relating to minimum standards for milk production (Wis. Adm. Code ch. Ag 30) was duly adopted by this department on September 25, 1959.

I further certify that said copy has been compared by me with the original on file in this department and that the same is a true copy thereof, and of the whole of such original.

IN TESTIMONY WHEREOF, I have
hereunto set my hand and
affixed the official seal
of the department at the
Capitol, in the city of
Madison, this 25th day of
September, A. D. 1959.

D. N. McDowell
Director

Docket No. 569.
G. O. 203.

ORDER OF THE STATE DEPARTMENT OF AGRICULTURE
RENUMBERING, AMENDING AND ADOPTING RULES

Pursuant to authority vested in the State Department of Agriculture by sections 93.07 (1), 97.34 and 97.37, Wis. Stats., the State Department of Agriculture hereby rennumbers, amends and adopts rules as follows:

SECTION 1. Section Ag 30.01 (11) of the Wisconsin administrative code is renumbered Ag 30.01 (11) (a) and amended to read:

Ag 30.01 (11) Milk utensils and equipment. (a) Construction. Milk utensils and equipment used in the handling, storage and transportation of milk or milk products shall be made of smooth, non-absorbent material and shall be of a construction which is seamless or with all seams soldered flush so as to be easily cleaned. They shall be kept in good repair. No galvanized or enamel ware utensils shall be used for milk or cream.

SECTION 2. Sections Ag 30.01 (12) and (13) of the Wisconsin administrative code are renumbered Ag 30.01 (11) (b) and (c) and

amended to read:

Ag 30.01 (11) (b) Cleaning. Milk utensils and milk contact surfaces of equipment shall be rinsed with lukewarm water immediately after usage, then brushwashed with hot water containing an effective detergent and thoroughly rinsed. Just before use they shall be sanitized with a safe, effective bactericide. Farm bulk tanks shall be similarly cleaned and sanitized upon removal of the milk. Other effective cleaning and sanitizing methods may be used with the approval of the department.

(c) Storage. Utensils used in the production, handling or storage of milk or cream shall be stored in a clean, well-ventilated, enclosed structure in such a manner as to protect from contamination surfaces with which milk or cream comes in contact. They shall be inverted separately (not nested) on a suitable rack. The bottom bars of the rack shall be high enough to avoid contamination from below.

SECTION 3. Section Ag 30.01 (18) of the Wisconsin administrative code is renumbered Ag 30.01 (18) (a).

SECTION 4. Section Ag 30.01 (18) (b) of the Wisconsin administrative code is adopted to read:

Ag 30.01 (18) (b) When bulk tanks are used for holding and cooling milk at farms they shall be installed in a milk house or milk room. Such house or room shall have a floor of concrete or other impervious material and a trapped floor drain. The tank shall not be located over the floor drain or under a ventilator.

It shall have at least 24 inches clearance at the milk outlet side and at least 18 inches clearance at two other sides; provided, that non-conforming tank installations made prior to January 1, 1960 may be approved by the department, in writing, if they can be effectively cleaned and sanitized. A port opening for milk conducting equipment, not more than 6 inches in diameter, shall be in an outside wall, and an exterior apron of concrete or other impervious material, not less than 4 feet by 4 feet in size, shall be adjacent to the wall and centered on the opening. The base of the opening shall be at least 6 inches above the apron and the floor of the milk house or room. The opening shall have a tight-fitting cover which is self-closing. The milk house or milk room shall have a pressure water supply and a water heater of not less than 30-gallon capacity. When a cleaned-in-place stationary pipeline is used, the capacity of the water heater shall be at least 50 gallons if the length of the pipeline is not over 100 feet, 60 gallons if over 100 feet but not over 200 feet, and 80 gallons if over 200 feet.

SECTION 5. Section Ag 30.015 of the Wisconsin administrative code is adopted to read:

Ag 30.015 Farm bulk tanks. (1) Bulk tanks used for holding and cooling milk at farms shall conform to the sanitary standards of construction and cooling prescribed in this section.

(2) Construction. The tank shall be self-draining. Its lining shall be made of stainless steel. Other parts having contact with milk or having surfaces from which milk may drain or

drop into the tank shall be made of stainless steel or material that is non-toxic, stable, non-absorbent, corrosion-resistant, capable of withstanding cleaning and bactericidal treatment, and which has a smooth surface. Milk contact surfaces shall be visible, easily accessible, and readily cleanable. Openings shall have covers which are self-draining. Openings and covers shall be constructed and installed so as to prevent drainage into the milk compartment. Each tank shall have an indicating thermometer, with a minimum range of 32° F. to 80° F., and a mechanical agitator which will insure homogeneity of the milk within 5 minutes of operation.

(3) Cooling. Tanks shall be capable of cooling milk from the first milking to 50° F. within one hour and of preventing the blend temperature from rising above 50° F. at any time during the addition of subsequent milkings.

NOTE: Tanks which conform to the "3-A Sanitary Standards" published by the International Association of Milk and Food Sanitarians, Inc. in the Journal of Milk and Food Technology will meet the requirements of this section.

SECTION 6. Section Ag 30.05 (6) of the Wisconsin administrative code is adopted to read:

Ag 30.05 (6) This section shall apply to farm bulk tank milk, except that sediment testing shall be by the mixed sample method (after agitation for 5 minutes), with size of sample and filtering area based on the 8 to 1 relation between off-bottom can tests and mixed sample tests. Such tests may be conducted once each month.

SECTION 7. Sections Ag 30.08 (1) (b) and (c) of the Wisconsin administrative code are amended to read:

Ag 30.08 (1) (b) If any part of the milk or cream delivered by such producer has been found to contain Number 3 sediment or more for a period of 6 consecutive days or, if not delivered daily, for 4 consecutive deliveries, or

(c) If any part of the milk or cream delivered by such producer has been rejected for 4 consecutive deliveries because of flavor, odor, adulteration or other abnormal conditions, or

The rules contained herein shall take effect on November 1, 1959.

Dated: September 25, 1959.

STATE DEPARTMENT OF AGRICULTURE

By /s/ D. N. McDowell
Director