

CR 84-144

STATE OF WISCONSIN)
)
DEPARTMENT OF AGRICULTURE,) SS.
)
TRADE & CONSUMER PROTECTION)

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETINGS:

I, Norman E. Kirschbaum, Administrator, Food Division, State of Wisconsin Department of Agriculture, Trade and Consumer Protection, and custodian of the official records of said Division, do hereby certify that the annexed order amending rules relating to buttermaker's and cheesemaker's licenses, Chapter Ag 6, Wis. Adm. Code, was duly approved and adopted by the Department on December 4th, 1984.

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

RECEIVED
DEC 7 1984
3:50 pm
Revisor of Statutes
Bureau

IN TESTIMONY WHEREOF, I have hereunto set my hand and affixed the official seal of the Department at the Department offices in the city of Madison, this 4th day of December, 1984.

Norman E. Kirschbaum
Norman E. Kirschbaum
Administrator
Food Division

2-1-85

1 ORDER
2 OF THE
3 STATE OF WISCONSIN
4 DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION
5 ADOPTING, AMENDING AND REPEALING RULES
6

7 To repeal Ag 6.01(3)(d); to amend Ag 6.01(1), (2) (intro.)
8 and (d), (3)(c), 6.02(1), and 6.03; to repeal and recreate
9 Ag 6.01(3)(b) and 6.02(2); and to create Ag 6.02(3), relating to
10 buttermaker's and cheesemaker's licenses.

Analysis Prepared by the Wisconsin Department of
Agriculture, Trade and Consumer Protection

The department's rule changes relating to licensing butter-
makers and cheesemakers update and clarify some of the qualifi-
cations required for a buttermaker and cheesemaker license in
each of three categories, i.e., experience, knowledge and exam-
ination. In particular, the qualifications for a cheesemaker's
license are expanded to be more uniform with those applicable for
a buttermaker's license currently set forth in Chapter Ag 6.
Clarification is provided on the types of educational experiences
which are acceptable to meet the minimum work experience require-
ments. Minimum competencies for the licensing examination in-
cluding a demonstration of the ability to grade milk, make cheese
and to analyze and judge cheese are specifically set forth in the
rule. Specific aspects of the examination are added so an appli-
cant is aware of the scope and content of the examination for
licensure.

11 Pursuant to authority vested in the state of Wisconsin
12 department of agriculture, trade and consumer protection by
13 ss. 93.07(1) and 97.17(2), Stats., the state of Wisconsin,
14 department of agriculture, trade and consumer protection
15 amends, repeals and recreates rules interpreting s. 97.17,
16 Stats., as follows:

1 SECTION 1. Ag 6.01(1), (2) (intro.) and (d) are amended to
2 read:

3 Ag 6.01 BUTTERMAKER; QUALIFICATIONS FOR LICENSE.

4 (1) EXPERIENCE. Applicants for a buttermaker's license under
5 s. ~~97.03~~ 97.17, Stats., shall present satisfactory proof of not
6 less than 2 years of experience in actual buttermaking operations
7 as a helper or apprentice. ~~The~~ An applicant who has completed a
8 ~~3 months~~ months course in buttermaking at an approved college of
9 agriculture may, upon due certification, be approved as meeting
10 ~~this the 2-year experience~~ requirement with only one and one-half
11 ~~years~~ years experience in actual buttermaking as a helper or
12 apprentice. ~~The~~ An applicant who has completed a 4-year course
13 in dairy industry at an approved college of agriculture may, upon
14 due certification, be approved as meeting ~~this the 2 year~~
15 experience requirement with only 12 ~~months~~ months experience in
16 actual buttermaking as a helper or apprentice.

17 (2) KNOWLEDGE. Every applicant for a buttermaker's license
18 shall be able to ~~conduct~~ demonstrate a practical ~~demonstration~~
19 ~~and thus establish his~~ working knowledge in:

20 (d) The judging of actual samples of butter, ~~actual~~
21 ~~samples.~~

22 SECTION 2. Ag 6.01(3)(b) is repealed and recreated to
23 read:

24 (3) (b) The fundamentals of buttermaking, including:

- 25 1. Preparation and care of equipment;
- 26 2. Composition control;
- 27 3. Preparation and use of starter;

- 1 4. Pasteurization of cream;
- 2 5. Problems of acidity control;
- 3 6. Common butter defects and methods of overcoming them; and
- 4 7. Yeast, mold and bacterial control methods.

5 SECTION 3. Ag 6.01(3)(c) is amended to read:

6 (c) The arithmetic problems of practical dairying ~~such~~
7 ~~as that~~ may be concerned with overrun, spillage, losses and dairy
8 product values.

9 SECTION 4. Ag 6.01(3)(d) is repealed.

10 SECTION 5. Ag 6.02(1) is amended to read:

11 Ag 6.02(1) EXPERIENCE. Applicants for a cheesemaker's
12 license under s. ~~97.03~~ 97.17, Stats., shall furnish proof of:

13 (a) The requisite ability and skill in the making of
14 cheese; and

15 (b) ~~the~~ The equivalent of a creditable record, experience,
16 apprenticeship or period of training of 18 months in a cheese
17 factory, including a minimum of one month experience in the
18 complete process of cheesemaking. The department may consider,
19 as the equivalent of 6 of the 18 months experience, the completion
20 of a 3-months' an approved short course in cheesemaking in the
21 dairy school of at the college of agriculture agricultural and
22 life sciences of the university of Wisconsin or an equivalent
23 course from another college or university, or an associate degree
24 in a dairy related course of instruction at a school of voca-
25 tional, technical and adult education. may, upon certification
26 thereof, be approved as the equivalent of 6 months of the afore-
27 said preliminary record, experience, apprenticeship or training of

1 ~~18 months in a cheese factory.~~ An applicant who has completed a
2 4-year course in a dairy industry major at an approved college or
3 university, may, upon due certification, be approved as meeting
4 the 18 months experience requirement with 6 months experience as
5 an apprentice cheesemaker. ~~Additional preliminary experience or~~
6 ~~training may be required when the conditions are unusual.~~

7 SECTION 6. Ag 6.02(2) is repealed and recreated to read:

8 Ag 6.02(2) KNOWLEDGE. Every applicant for a cheesemaker's
9 license shall be able to demonstrate a practical working
10 knowledge in:

11 (a) The testing of milk bacteriologically and for sediment,
12 acidity, and related matters.

13 (b) The grading of milk and milk ingredients.

14 (c) The analysis of cheese for composition.

15 (d) The judging of actual samples of cheese.

16 (e) The fundamentals of pasteurization.

17 SECTION 7. Ag 6.02(3) is created to read:

18 Ag 6.02(3) EXAMINATION. Every applicant for a cheese-
19 maker's license shall be required to pass a written examination
20 covering at least the following:

21 (a) The laws relating to cheesemaking, including legal
22 standards and requirements related to composition, sanitation,
23 labeling and related matters.

24 (b) The fundamentals of cheesemaking, including:

25 1. Preparation and care of equipment;

26 2. Composition control;

27 3. Preparation and use of starter;

- 1 4. Pasteurization of milk;
- 2 5. Problems of acidity control;
- 3 6. Common cheese defects and methods of overcoming them; and
- 4 7. Yeast, mold and bacterial control methods.

5 (c) The arithmetic problems of practical dairying that may
6 be concerned with plant operations, including problems related to
7 spillage losses and dairy product values.

8 SECTION 8. Ag 6.03 is amended to read:

9 * Ag 6.03 LICENSE DISPLAYED. Each buttermaker's and cheese-
10 maker's permit or license shall be conspicuously displayed at the
11 factory where the permittee or licensee is engaged in the
12 licensed activity or employed.

13 SECTION 9. The rules contained in this order shall take
14 effect on the first day of the month following publication in the
15 Wisconsin administrative register, as provided in s. 227.026(1)
16 (intro.), Stats.

17 Dated this 4th day of December, 1984.

18
19 STATE OF WISCONSIN
20 DEPARTMENT OF AGRICULTURE,
21 TRADE AND CONSUMER PROTECTION

22 By Norman E. Kirschbaum
23 Norman E. Kirschbaum
24 Administrator
25 Food Division

25 DEK/T4/1/Food1
26 12/3/84-8
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