

Chapter Ag 87

GRADE A COTTAGE CHEESE PRODUCTS

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- Ag 87.01 Definitions. (1) "Milk" is milk as defined in s. 97.02 (5), Stats.
- (2) "Milk products" includes skim milk, nonfat or defatted milk, cream, condensed or concentrated milk, dry milk products and any fluid milk product intended for use in the manufacture of cottage cheese products.
- (3) "Cottage cheese" is cottage cheese as defined in s. 97.02 (9) (k), Stats.
- (4) "Creamed cottage cheese" is cottage cheese to which is added pasteurized cream or a pasteurized mixture of cream and milk products. The final product shall contain not less than 4% milk fat by weight and not more than 80% moisture.
- (5) "Grade A cottage cheese" is cottage cheese which complies with the applicable provisions of this chapter.
- (6) "Department" means state of Wisconsin department of agriculture, trade and consumer protection.
- (7) "Person" means any individual, partnership, firm or corporation.
- (8) Unless the context otherwise requires, the term "cottage cheese" as used in this chapter includes creamed cottage cheese.

History: Cr. Register, June, 1960, No. 54, eff. 7-1-60; correction in (6) made under s. 13.93 (2m) (b) 6, Stats., Register, December, 1985, No. 360.

Ag 87.02 Manufacture and sale of Grade A cottage cheese. No person shall sell, offer or expose for sale, or have in possession with intent to sell, any cottage cheese labeled or otherwise represented as Grade A unless such product is produced in compliance with the requirements of this chapter or with the provisions of a substantially equivalent regulation which is enforced with equal effectiveness.

History: Cr. Register, June, 1960, No. 54, eff. 7-1-60.

Ag 87.03 Permits. Any person desiring to use the Grade A label on any cottage cheese manufactured by that person shall make application for a Grade A permit on a form prescribed by the department. The department shall grant or deny a permit application within 20 business days after the application is filed with the department, provided that the ap-

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plication is accompanied by all requisite information and documentation.

History: Cr. Register, June, 1960, No. 54, eff. 7-1-60; am. Register, December, 1985, No. 360, eff. 1-1-86.

**Ag 87.04 Inspection of dairy plants.** (1) Upon application for a permit, the department shall inspect the dairy plant with respect to which the permit is sought. If it is satisfied that the operation of the plant can comply with requirements of this chapter, a permit shall be issued. Such permit shall not be transferable. If a permit is not issued the department shall advise the applicant of the reasons therefor.

(2) As often as may be necessary and at least once every 6 months after the issuance of a permit, the department shall inspect all dairy plants holding a permit under this chapter. The permit holder shall be notified of any failure to comply with the provisions of this chapter. If a violation of s. Ag 80.08 or other plant standards is involved, the permit holder shall be allowed a reasonable period, but in no event less than 3 days, to correct conditions; provided, the department may require suspension of operations if continued operation of the plant will result in a serious threat to public health. Upon expiration of the period allowed, the premises shall be reinspected. In addition to any other remedies that may be invoked, violation of the same requirement shall be grounds for immediate suspension of permit.

(3) The holder of any permit under this chapter shall keep accurate daily records of the actual quantities of products manufactured and sold, together with a list of all sources of milk or milk products from which such products were made, records of inspections and tests and pasteurization time, and temperature records. Such records shall be retained for a period of 90 days and shall be available for examination in such establishment by the department during normal business hours.

History: Cr. Register, June, 1960, No. 54, eff. 7-1-60.

**Ag 87.05 Milk and milk products used in the manufacture of Grade A cottage cheese.** Milk and milk products used in the manufacture of Grade A cottage cheese shall comply with the requirements for Grade A raw milk and milk products, as provided in chs. Ag 80 and 86, and shall be produced under the routine supervision of the department, or produced under provisions which are substantially equivalent to the requirements of this regulation and which are enforced with equal effectiveness by another governmental agency as determined by a sanitation compliance rating.

History: Cr. Register, June, 1960, No. 54, eff. 7-1-60.

**Ag 87.06 Examination of products.** (1) Prior to the issuance of a permit and at least 4 times during each 6-month period, the department shall take and analyze samples of milk, milk products and cottage cheese. Samples shall be collected at the dairy plant or off delivery trucks. Raw milk, pasteurized milk and milk products shall comply with the bacterial standards for such products as prescribed in chs. Ag 80 and 86. Cottage cheese shall comply with the following standards:

(a) Coliform—not greater than 10 per gram in 3 out of 4 samples.

(b) Yeast and mold—not greater than 10 per gram in 3 out of 4 samples.

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(c) Phosphatase—negative.

(2) Conformance with coliform, yeast and mold counts and cooling requirements shall be taken to mean compliance in 3 out of 4 samples of the respective test results of the last 4 consecutive samples, taken upon

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