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Steel wool or metal sponges shall not be used in the cleaning of equipment or utensils.

(b) Milk and cream cans shall be cleaned, subjected to bactericidal treatment and dried before removal from the plant for reuse. Can washers shall be kept free from accumulation of scale. Packing glands on all agitators, pumps and vats shall be inspected regularly and kept clean.

(c) Each dairy product transport tank shall, prior to each use, be washed and sanitized, and tagged with a washing and sanitizing tag showing the date of washing and sanitizing; the name of the person who washed and sanitized the tank, and the name and location of the plant where the washing and sanitizing was done. The tag shall be attached to the outlet valve and shall not be removed until the tank is again washed and sanitized. The tag or other record of each washing and sanitizing shall be kept by the plant where the washing and sanitizing was done for a period of 90 days.

(2) **CLEANING AND SANITIZING PROCEDURE FOR C-I-P PIPELINE CIRCUITS.** C-I-P cleaning shall be used only for equipment and pipeline systems designed, engineered, and installed for C-I-P cleaning.

(a) An effective rinsing, cleaning and sanitizing program shall be adopted by plant operators to keep C-I-P systems in a clean condition. The recommendations of the cleaning compound manufacturer shall be followed with respect to the circulating time, temperature, and concentration of specific acid or alkaline solutions and bactericides to be used.

(b) Immediately after concluding the day's operations, all connections between cleaned-in-place lines and processing equipment not included in the cleaning circuit shall be removed, the openings capped, bypass connections made, and the lines rinsed thoroughly with tempered water not less than 120° F., continuously discarding the rinse water near the downstream end of the solution return line until the discarded effluent is clear.

(c) All solution and product contact surfaces not cleanable by mechanical cleaning procedures shall be cleaned manually.

(d) An effective detergent solution shall be circulated through the C-I-P circuit for such period of time and at such concentration and temperature as necessary for the effective removal of the soil residue in the circuit. The detergent solution shall be rinsed thoroughly from the circuit. An acid detergent may be used, when needed, as a supplement to the routine circulation. Acid detergent treatment shall be followed with a thorough rinsing of the circuit.

(e) All product contact surfaces shall be sanitized with one or a combination of the following methods:

1. The circulation of water through the circuit for 5 minutes at a minimum temperature of 170° F. at the discharge end of the circuit, and then drain.

2. The pumping of an approved chemical sanitizing solution of acceptable strength and recommended temperature through product lines and equipment for at least one minute, and then drain.

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3. The use of steam at a temperature of 170° F. for 15 minutes or at a temperature of 200° F. for 5 minutes as measured at the drain outlet.

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

Ag 31.08 Storage. (1) **STORAGE OF CLEAN CONTAINERS AND EQUIPMENT.** Containers and other utensils used in the handling, storage or transportation of milk or dairy products shall, unless stored in a sanitizing solution, be so stored to drain dry and be kept free from contamination.

(2) **STORAGE OF SINGLE-SERVICE ARTICLES.** Single-service articles used in handling, processing and packaging milk and dairy products and coming in direct contact with milk and dairy products shall be purchased and stored in sanitary cartons, be kept in a clean dry place until used, and handled in a sanitary manner.

(3) **STORAGE OF PRODUCTS AND INGREDIENTS.** Products and ingredients shall be stored or arranged in an orderly manner in aisles, rows, sections or lots so as to permit ready access for inspection and adequate cleaning of the room or area in which they are stored. No products shall be placed directly on wet floors or exposed to foreign substances, odors or conditions which might cause package or product damage or contamination. Insecticides, rodenticides and other toxic materials shall be kept in their original containers and stored in a separate room or cabinet away from products, ingredients and packaging supplies.

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

Ag 31.09 Cooling and handling milk and cream. (1) **COOLING OF MILK AND FLUID DAIRY PRODUCTS.** Temperature of milk shall not exceed 50° F. when delivered to the plant unless it is delivered within 2 hours after milking. Milk received at the plant shall be cooled to and held at 50° F. or lower unless processed within 2 hours after receipt. Milk and fluid dairy products, other than cream or whey cream, held for manufacturing purposes, shall be kept at 50° F. or lower while at the plant or during transport between plants.

(2) **COOLING AND HANDLING CREAM AND WHEY CREAM.** (a) Cream, whey cream, or whey cream from drippings, shall be cooled at the plant where separated or received to 40° F. within 2 hours after it is separated or received, and maintained at that temperature until used.

(b) Cream and whey cream may not be sold or delivered to another plant for human food purposes if the titratable acidity of whey cream exceeds 0.20% or if cream or whey cream is held for more than 7 days at the plant where separated.

(c) All cream or whey cream shall be examined organoleptically prior to leaving the plant where separated or produced. No cream or whey cream having an unsatisfactory flavor or odor, because of the prior addition of approved chemical agents to the milk from which the cream was derived, or for any other reason, shall be sold or used for human food purposes.

(3) **COW AND GOAT MILK.** Cow milk and goat milk shall be handled separately and may not be commingled.

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

Register, July, 1981, No. 307