

Number or Rate Found by Analysis (Found)	Number or Rate Stated on Label (Claimed)	Number or Rate Found by Analysis (Found)	Number or Rate Stated on Label (Claimed)
2	0	18	11
4	1	20	12
6	2	21	13
8	3	22	14
9	4	23	15
11	5	24	16
12	6	25	17
13	7	27	18
14	8	28	19
16	9	29	20
17	10	30	21

(4) SWEET CLOVER. White Blossom Sweet Clover seed containing 5% or more of mottled seed shall not be labeled as White Blossom Sweet Clover seed but shall be labeled Sweet Clover Seed.

**Ag 20.10 Fees.** The fees for testing seed samples submitted to the state seed laboratory are based on costs of time and materials and are as indicated below. There are 2 tests: the purity analysis, which includes a noxious weed seed examination, and the germination test.

	Purity (including noxious)	Germination	Both
(1) AGRICULTURAL SEED (other than grasses)			
(a) <i>Large</i> :----- Field corn, soybeans, popcorn	\$2.00	\$2.00	\$3.50
(b) <i>Medium</i> :----- Barley, buckwheat, flax, oat, rape, rye, sorghum, vetch, wheat	2.50	1.50	3.50
(c) <i>Small</i> :----- Alfalfa, alsike clover, birdsfoot trefoil, ladino clover, millets, (Japanese, proso, foxtail), red clover, sudangrass, sweet- clover, timothy, white clover	4.00	1.50	5.00
(2) GRASS SEED			
(a) <i>Large</i> :----- Smooth brome, chewings fescue, red fescue, meadow fescue, orchardgrass, reed canarygrass, ryegrass, tall fescue	5.50	2.50	7.50
(b) <i>Small</i> :----- Bentgrass, bluegrass, Poa trivialis, red- top	6.50	3.00	9.00
(3) SEED MIXTURES			
The charge for seed mixtures (in which more than one kind of crop seed is present to the extent of 5% or more) is the total of (a) the fee for the kind of crop seed in the mixture having the highest fee and (b) 50% of the fees applicable to the other kinds in the mixture.			
(4) VEGETABLE SEED			
(a) <i>Purity analysis</i> -----			\$2.50
(b) <i>Germination</i> :			
1. Brussels sprouts, cabbage, collards, cucumbers, kale, kohlrabi, leek, lettuce, muskmelon, okra, onions, radish, rutabaga-----			1.50
2. Artichoke, asparagus, beans, beets, carrots, celeriac, celery, chicory, citron, dill, eggplant, endive, mangel, New Zealand spinach, parsley, parsnip, peas, pepper, pumpkins, Swiss chard, rhubarb, salsify, squash, sweetcorn, tomato, watermelon-----			2.00

## (5) UNUSUAL SAMPLES

The work of testing screenings, dirty samples and unusual seeds (including flowers, shrubs, weeds) will be performed on an actual cost basis to be estimated and quoted upon request after receipt of the sample.

**History:** 1-2-56; am. Register, November, 1965, No. 119, eff. 12-1-65.

**Ag 20.11 Standards of germination.** Standards of germination for vegetable seeds shall be the same as those adopted by the U. S. department of agriculture for the administration of the federal seed act.

Artichoke -----	60%	Leek -----	60%
Asparagus -----	70%	Lettuce -----	80%
Beans (except Lima) ----	80%	Muskmelon -----	75%
Beans (Lima) -----	70%	Mustard -----	75%
Beets -----	65%	Okra -----	50%
Broccoli -----	75%	Onion -----	70%
Brussels sprouts -----	70%	Parsley -----	60%
Cabbage -----	75%	Parsnip -----	60%
Carrot -----	55%	Peas -----	80%
Cauliflower -----	75%	Pepper -----	55%
Celery and celeriac ----	55%	Pumpkin -----	75%
Chicory -----	65%	Radish -----	75%
Citron -----	65%	Rhubarb -----	60%
Collards -----	80%	Rutabaga -----	75%
Corn -----	75%	Salsify -----	75%
Cress, garden -----	40%	Spinach -----	60%
Cress, water -----	25%	Spinach (New Zealand) ---	40%
Cucumber -----	80%	Squash -----	75%
Egg Plant -----	60%	Swiss chard -----	65%
Endive -----	70%	Tomato -----	75%
Kale -----	75%	Turnip -----	80%
Kohlrabi -----	75%	Watermelon -----	70%

## Chapter Ag 40

## CANNING FACTORIES

Ag 40.01	Definition	Ag 40.10	Plumbing
Ag 40.02	License	Ag 40.11	Prevention of contamination
Ag 40.03	Buildings	Ag 40.12	By-products
Ag 40.04	Premises	Ag 40.13	Waste material
Ag 40.05	Water supply	Ag 40.14	Waste water
Ag 40.06	Machinery and equipment	Ag 40.15	Viner stations
Ag 40.07	Containers	Ag 40.16	Violation
Ag 40.08	Can washers		
Ag 40.09	Employees		

**Ag 40.01 Definition.** The term "cannery" as used in section 97.06, Wis. Stats., and in the rules and regulations prescribed by the state department of agriculture by authority of the aforesaid section is held to mean a factory including all buildings, premises and stations, where food for human consumption, except milk and milk products, is prepared commercially sterilized by heat and preserved in hermetically sealed containers.

**Ag 40.02 License.** (1) All canneries shall file application upon a blank furnished by the department, giving such information as the department may reasonably require.

(2) Each cannery shall make application on the above mentioned blank at least 30 days before such factory is to begin operation.

(3) Upon application for a license to operate a cannery the department may issue a permit to such applicant to operate the same as provided by statute.

(4) All licenses may be renewed upon application of licensee without inspection, on or before the first day of April following the date of issue, and upon payment of the required fee to the department.

(5) A permit or license and a renewal of license shall be conspicuously displayed at the factory.

**Ag 40.03 Buildings.** (1) All factory buildings shall be well lighted and ventilated.

(2) All floors, walls, ceilings, tables, and other fixtures shall be maintained in such condition that they may be readily made clean and sanitary. If not in such condition they shall be promptly repaired and replaced. The floors of all rooms used for manufacturing shall be water-tight and where there is necessity for drainage, shall have sufficient pitch to insure drainage and may be constructed of wood if coated and made impermeable to water, of cement or tile laid in cement or of any other materials impermeable to water. When and where necessary for the protection of employees portable or loose floor gratings should be provided around blanchers, washers and other places where overflow is unavoidable. Ceilings or other overhead coverings shall be dust proof.

(3) Walls, ceilings and other overhead coverings, or parts thereof not finished in tile or other glazed material, shall be kept well painted

with a light colored paint or otherwise finished with light colored material so that they may be easily cleaned and shall be kept clean.

(4) Windows, window ledges or any other places where dirt and dust may accumulate shall be kept clean.

(5) All factory floors, fixtures, utensils or other apparatus used in the manufacture, handling or storing of canned foods shall be kept clean.

(6) There shall be no condition in, underneath or connected with the factory building which may render it difficult or impossible to keep the factory rooms clean and sanitary.

(7) No cesspool, blind well or nuisance of any kind shall be in or underneath the factory or located upon the premises in such a way as to affect the sanitary condition of the building.

(8) Every factory using brine or syrup shall be equipped with a room known as a syrup or brine room in which all syrups or brines shall be mixed or compounded. Such syrup or brine room shall be separated from the other rooms of the factory and shall be well lighted, screened and ventilated.

**Ag 40.04. Premises.** (1) All grounds on which canning factories, warehouses, viners and other buildings used are located, must be properly graded to provide a natural drainage, thus preventing accumulation of stagnant water and other material.

(2) No litter, waste or refuse shall be allowed to accumulate in or around the buildings or yards.

(3) Weeds should be removed, grasses kept cut and roadbeds properly built and maintained. An application of road oil is recommended where such road is in close proximity to the rooms in which picking tables are located or the rooms in which blanchers and fillers are located, thus preventing dust.

**Ag 40.05 Water supply.** (1) An ample supply of water shall be available. All water used on the premises for drinking, cleaning, washing or other purposes must be safe and wholesome for the purpose it is to be used.

(2) Drinking fountains shall be provided; such fountains shall not be placed in the toilet rooms.

**Ag 40.06 Machinery and equipment.** (1) All machinery, viners, clipper mill, conveyors (bucket or hydraulic), conveyor flumes, graders, picking tables and other equipment with which the uncanned product comes in contact, must be so arranged as to be easily accessible for cleaning.

(2) All machinery, conveyors (bucket or hydraulic), conveyor flumes, graders, picking tables, pea lug boxes, buckets or baskets, hoppers and all other equipment with which the uncanned product comes in contact must be kept clean. Where necessary to prevent insanitary conditions, steam must be used in cleaning in connection with water.

(3) All equipment shall be cleaned as soon as practical at the close of each day's operation and oftener if necessary to prevent insanitary conditions.

(4) An ample supply of steam and water, hose and other equipment necessary for proper cleaning of equipment must be available.

All equipment must be placed in good repair before the beginning of the season's operation and maintained in such repair throughout the season.

**Ag 40.07 Containers.** (1) Proper storage must be provided for containers.

(2) Containers must be properly cleaned immediately before being used.

(3) Lots or other storage space in which containers are stored shall be kept free from an accumulation of waste paper or other litter.

**Ag 40.08 Can washers.** (1) Efficient can washers are to be used for the cleaning of containers before being used.

(2) Can washers shall be so arranged as to prevent the waste water from dripping on employees or dripping back into the cleaned cans or on those filled with food products.

**Ag 40.09 Employees.** (1) No person affected with infectious or contagious disease or with infected wounds shall be employed.

(2) Spitting on the floors or walls of factories is prohibited. No person shall, nor shall be permitted to, smoke, chew or snuff tobacco while at work in the handling or preparing of food or containers, nor in any room used in the preparation of food during working hours.

(3) Where a change of clothes is necessary or usual, a suitable place with hangers or well ventilated lockers shall be provided for clothing not in use.

(4) Employees handling food products shall wear clean, washable clothing or aprons. Women shall wear clean caps, bands or hair nets over their hair. These caps may be either of paper or washable material.

(5) Employees handling food shall keep their hands and finger nails as clean as the nature of their work will permit. Such employees shall wash their hands after leaving the toilet. Suitable notice to this effect shall be posted in a conspicuous place.

(6) Separate dressing rooms shall be provided for women in conformity with the rules and regulations issued by the industrial commission of Wisconsin and the Wisconsin state board of health.

**Ag 40.10 Plumbing.** (1) Water supply, plumbing, sewage and waste treatment and disposal shall be provided, installed and maintained in conformity with the rules and regulations issued by the Wisconsin state board of health.

(2) Toilet rooms and lavatories shall be provided, constructed, equipped and maintained in conformity with the rules and regulations issued by the industrial commission of Wisconsin and the Wisconsin state board of health.

**Ag 40.11 Prevention of contamination.** (1) All products before being canned shall be washed, sorted, trimmed and inspected. This rule shall not be construed so as to require the washing of kraut.

**Ag 40.12 By-products.** (1) By-products to be used for ensilage preferably should be put into silos, but if stacked in the open at the factory, a concrete or other proper foundation must be provided to prevent soil pollution.

(2) Suitable drainage must be provided to take care of ensilage juices from silos and pea vine stacks.

(3) All stacks must be treated with suitable disinfectants to prevent, as far as possible, decay which causes obnoxious odors.

**Ag 40.13 Waste material.** All waste materials such as waste peas and trimmings from vegetables and other food products, must be separated from the waste waters and conveyed to silo or stack or removed from the premises.

**Ag 40.14 Waste water.** Covered gutters or drains that can be easily cleaned and kept in efficient operating condition shall be provided within the buildings for collecting and conducting waste waters to a sump or drainage pit, which shall be provided with a suitable screen or separator for removing the coarsest material. Where it is necessary the waste waters shall be treated according to plans of the state board of health.

**Ag 40.15 Viner stations.** Separate viner stations are subject to all of the provisions of this order which are applicable to such premises and equipment.

**Ag 40.16 Violation.** Violation of any of these rules and regulations or any food law shall be considered sufficient cause for a denial or revocation of license.

## Chapter Ag 41

## SODA WATER BEVERAGES

Ag 41.01	Definitions	Ag 41.05	Water supply and ingredi- ents
Ag 41.02	Buildings and premises	Ag 41.06	Personnel
Ag 41.03	Equipment	Ag 41.07	Alterations; time limit
Ag 41.04	Containers	Ag 41.08	Distribution

**Ag 41.01 Definitions.** (1) The term "soda water beverage" as used in these regulations shall mean the same as that term is defined in section 97.09, Wis. Stats.

(2) The term "factory" as used in section 97.09, Wis. Stats., and in these rules and regulations is construed to mean such part or parts or the whole of any building or buildings used or intended to be used in the manufacture or bottling of soda water beverages and such part or parts of the premises about said building or buildings as may affect the sanitary condition thereof.

**Ag 41.02 Buildings and premises.** (1) To insure proper sanitary conditions, all factories are required to be reasonably well lighted and ventilated.

(2) All floors, walls and ceilings and all tables, benches, shelves and other fixtures are required to be maintained in a proper state of repair and in a sanitary condition and to insure their regular maintenance in said condition, they are required to be so constructed and arranged that they can be readily made clean and sanitary and so maintained. Floors may be constructed of wood, cement, or tile laid in cement or other materials impermeable to water. They are required to be water-tight, even and have sufficient pitch to insure suitable drainage. Ceilings or other overhead coverings are required to be dust proof.

(3) Walls and ceilings not finished in tile or other glazed material are required to be kept well painted, varnished or otherwise finished so that they may be kept clean.

(4) Floors, walls, ceilings, and overhead coverings, doors, windows, window ledges, and all other places are required to be kept clean and free from dust and dirt.

(5) All factory fixtures, machinery, apparatus, and utensils used in the manufacture, handling, storing or sale of soda water beverages are required to be kept clean and sanitary.

(6) There shall be no condition in, underneath, or connected with the factory building or upon the premises, nor shall there be any cesspool, blind well or nuisance of any kind in or underneath the factory building or located upon the premises in such a way as to affect unfavorably the sanitary condition of the building.

(7) All factories must be provided with adequate toilet facilities and equipped with wash basins or sinks of adequate size and clean towels or toweling, so located as to be readily accessible to all employees.

(8) Suitable places for change of garments and proper care for the same are required.

