

State Milk Board Grade A Milk Policies

Policy No. 1

Samples for added water are to be collected and analyzed at least once each six months. Compliance is based on a freezing point of -0.525 degrees centigrade. The first unsatisfactory sample will require a warning letter. After five days from the date of the notice (warning letter), a second sample will be collected and analyzed for added water. Violation on the second sample shall result in suspension of the producer's permit. Such suspension shall remain in full force and effect until the producer has an acceptable officially tested sample proving he has removed the cause for suspension and a physical inspection reveals no cause for added water. Repeated evidence of violation within the ensuing six month period after suspension requires immediate suspension of permit. Repeated offenses may result in permit revocation after provisions for a hearing.

Policy No. 2

Permit suspensions and reinstatements are to be performed in strict accordance with the administrative procedures of Section Three of the current Grade A Pasteurized Milk Ordinance.

Policy No. 3

Milk procurers are to have the prerogative of picking up Grade A producers being diverted to manufacturing utilization along with producers of the manufacturing market when arrangements can be made for providing samples and other necessary information.

Policy No. 4

Eliminated (August 4, 2000)

Policy No. 5

Barn plan review is to be accomplished by local contracted agencies of the Board provided these plans conform to the current Grade A Pasteurized Milk Ordinance and current (Missouri State Milk Board Informational Guide For Construction And Reconstruction Of Milking Facilities) as Adopted by the State Milk Board. A copy of approved plans is to be sent to the State Milk Board Office. Barn plans submitted to local agencies which deviate from the above listed documents may be submitted to the State Milk Board for review along with a recommendation by the local agency regarding recommended approval or disapproval of the plan.

Each plan approved, must identify all equipment and show its dimensions and location including pipe lengths and physical break locations. All location of equipment and dimension must be clearly shown in accordance with the informational guide. Other

facilities to be shown are: vestibule, feed room, toilet rooms, equipment storage, stanchions, operator pit, steps, where cows enter and exit, type barn i.e., by-pass, herringbone, platform, cow holding area and housing area when part of contingent construction.

The plan should show all dimensions drawn to scale as indicated.

Also provide the name of the sanitarian who will be the inspector when the facility is complete. Identify the preparer of the plan by name and affiliation. Show the name and address of the person for whom the plan is developed.

Policy No. 6

Eliminated (August 24, 2000)

Policy No. 7

Contracted agency boundaries are established on lines which provide for the most economical inspection. These boundaries do not necessarily conform with bulk hauler routes. Samples collected from producers on hauler routes crossing inspectional boundary lines may be analyzed in the official laboratory of the contracted agency having jurisdiction at the point of destination of the particular load of milk. The sample results from producers outside the boundaries of the agency at the point of destination will be mailed directly to the agency who inspects and permits the farms. These results can be used as official samples by the permitting agency. This method of sampling is approved by the Food and Drug Administration. (See attached written description of contract areas.)

Policy No. 8

Farm bulk milk collections shall be made at least once every 48 hours i.e. or every other day pick-ups except for extended pick-ups granted by individual request through the Boards Executive Secretary with information showing use of milk outside the Grade A market. This policy is of course, barring acts of God or other emergencies beyond the control of the hauler or producer.

Policy No. 9

Eliminated (August 24, 2000 – combined with Policy #22)

Policy No. 10

The Advisory Committee will be provided by the Executive Secretary of the State Milk Board applicable minutes of the regular Milk Board meetings.

Policy No. 11

When a producer requests a transfer from one marketing agency to another, there is a mandatory three-day waiting period after receipt of the transfer request by the contracted inspection agency excluding weekends and holidays. The three day period may be waived when agreeable to both marketing agencies.

Policy No. 12

Voted to eliminate (August 24, 2000)

Policy No. 13

Voted to eliminate

(The Advisory Committee has suggested that when a processor receives two violations on butterfat within six months, the Board would take official action.)

Policy No. 14

1. To be acceptable for use as a chemical sanitizer for milk contact surfaces, a product must comply with the following:
 - a. It must have an EPA registration number on the label;
 - b. It must have instructions on the label or posted in the milk room that it is for use on milk contact surfaces;
 - c. There must be a simple, practical test available to determine the strength of the sanitizing solution; and
 - d. It must comply with the requirements of Appendix F of the Pasteurized Milk Ordinance (PMO).
2. **Special Note**– The State Milk Board does recognize and accepts the use of certain quaternary ammonium compounds (QAC) as chemical sanitizers for milk contact surfaces provided it meets the preceding requirements of policy 14, part 1-a, b, c, d, and CFR 178.1010 with the exception that QAC are not acceptable as sanitizers for sampling equipment. **Since chlorahexidine is not listed in CFR 178.1010, it is unacceptable as a sanitizer for dairy equipment and udders and teats of dairy cows.**

Policy No. 15

In order to obtain uniformity in establishing an authentic freezing point on an individual dairy herd, the following procedure should be followed without deviation. This procedure is to be implemented only at the request, in writing, of a dairyman who feels he has reason to believe that his herd is producing milk which produces a cryoscope freezing

point result higher on the centigrade scale than is allowable under enforcement conditions. (i.e. A freezing point of -0.524 degrees C. or a lower minus number.)

1. After the written request from the dairyman for establishing the authentic freezing point, the milk control agency shall notify the sanitarian and fieldman who calls on this particular producer of the request. In the absence of a fieldman, two sanitarians from the milk control agency should implement the procedure.
2. Once a date is established to conduct the procedure, the fieldman should notify the member dairyman to thoroughly wash, rinse, and sanitize all milk contact surfaces after the morning milking and milk pickup. The dairyman should be instructed to store all milk contact surfaces in a manner to allow complete drainage.
3. Upon arrival at the dairy farm, the sanitarian and fieldman shall not allow milk contact surfaces to be sanitized or allow any water to come in contact with any milk contact surface. Be absolutely certain that the pump and all low points in the milking equipment are drained to eliminate any entrapped water. Otherwise, have the dairyman prepare for normal evening milking.
4. Do not allow the dairyman to dip inflations between cows or to perform any procedure that he might routinely follow that could conceivably allow any water to enter the milk supply.
5. At the conclusion of the milking procedure, make sure the dairyman does not flush the pipeline with water while the pipeline is attached to the bulk tank. This is an illegal procedure at any time. As soon as the milk has entered the bulk tank and has remained quiescent for at least five minutes, measure the milk and take a sample of the milk and place it on ice immediately.
6. Follow the procedures outlined in Paragraph Two above in order to allow all cleaned and sanitized surfaces to drain overnight.
7. Upon arrival at the dairy farm for morning milking (at least 30 minutes prior to normal milking time), measure the milk after a quiescent period of at least five minutes. Then agitate thoroughly and collect a second sample.
8. Follow the same procedure utilized in the previous milking to insure that no water is allowed to come in contact with or obtain entrance into the milk supply.
9. At the end of the second milking thoroughly agitate the milk and collect a sample.
10. Transport the three iced samples directly to the laboratory. (The laboratory should be notified in advance and arrangements made to conduct the freezing point test.) The sample collected at the end of the first milking and the sample collected prior to the beginning of the second milking should provide a freezing point of a variance not greater than -0.002 degrees centigrade. There may be a slight variance in the two samples as carbon dioxide in milk passes off as a gas between the night and morning milkings. If the variance is greater than -0.002 degrees centigrade, the milk itself was altered between milkings by something other than the release of carbon dioxide. To prevent such as occurrence, it is suggested that the dairyman lock the milk house door between these tested milkings.
11. The samples collected immediately after the two milkings shall be the official non-water freezing record for the producer. For enforcement purposes, the

producer will be allowed a freezing point of -0.005 degrees centigrade less than the results of the lowest minus number of the two officially tested samples which were collected after the evening and morning milkings. If subsequently collected routine samples on this dairy farm are -0.006 degrees centigrade or lower than the lowest number established on the two officially tested samples, a producer will receive a warning letter for added water and if such a result is received again within a six months' period, the producer's permit will be suspended. Once established, the authentic freezing point will remain in effect for a producer until the dairyman's feeding program or herd is substantially changed.

Policy No. 16

Eliminated (August 24, 2000)

Policy No. 17

Eliminated (August 24, 2000)

Policy No. 18

Eliminated

Policy No. 19

Eliminated (August 24, 2000)

Policy No. 20

The Grade A permit issued to a producer that is in the degrade status for 90 consecutive days will be eliminated from the records. A producer that has lost a permit in this manner will need to apply and comply to existing Grade A standards before obtaining a new permit.

Policy No. 21

Eliminated (August 2008)

Policy No. 22

When a farm milk route truck delivers a load of milk to a plant or receiving location, the truck may start a second route without general washing and sanitizing within one hour from emptying to first milk picked-up except when the milk delivered is found to be contaminated with chemicals such as antibiotics.

Policy No. 23

Eliminated (March, 1988)

Policy No. 24

Eliminated

Policy No. 25

Adequate cooling of milk on the Grade A market as required by the Pasteurized Milk Ordinance (PMO) is adversely effected if the first milking into a farm bulk tank does not touch the agitator making the milk in this instance non-grade A for marketing purposes. The portion of an agitator used for washing (spatter spray) is not acceptable for agitating milk.

Policy No. 26

Eliminated (August 24, 2000)

Policy No. 27

A milking time inspection will be made on a new producer.

A milking time inspection should be made when reinstating a producer permit that has been suspended for high bacteria counts, high somatic cell, sanitation violations, or antibiotics and other adulterants. If it is impractical to do a milking time inspection at the time of reinstatement, the milking time inspection will be made within a reasonable length of time of the reinstatement. The fieldman is not required to complete an on-farm inspection for Somatic cell reinstatement.

Additional milking time inspections will be made in relation to producer problems at the designation of the State Milk Board or its designated representative.

An milking inspection will be made on every producer within a reasonable time frame.

Policy No. 28

This policy effects inspection and permitting of distributors:

1. D- and the required number of digits in each contractee's permit number series.
2. Distributor is defined as an individual who handles finished dairy products beyond the responsibility of the dairy plant and prior to delivery to retailers and/or consumers and any milk processing plant owned branch operation in which permanent or mobile milk cooler is operated.

3. Distribution permits shall be issued by the contractee responsible for the area in which the distributor is located.
4. Permanent branch or independent distributing points (Milk Coolers) shall be inspected at least once each six months in regard to the following Pasteurized Milk Ordinance (PMO) items: 2p, 6p, 7p, 8p, 15p, 17p, 20p, 21p, and 22p.
5. Mobile distributors shall be inspected once every six months and checked for the following Pasteurized Milk Ordinance (PMO) items: 15p, 17p, 20p, 21p, and 22p.

Policy No. 29

Eliminated

Policy No. 30

Eliminated

Policy No. 31

Water Sampling Procedure

1. Three consecutive unsatisfactory water samples will result in a degrade. Thus, the producer would have three chances for a good sample.
2. Sixty days will be the maximum time allowed between the second bad sample and the degrading sample.
3. A producer's permit is considered under warning (in jeopardy of degrade) during the interval that the water sample is testing unsafe. A new well or continuous disinfection system of the well should be considered a new source and would return to step 1) above.
4. It is not the duty of the sanitarian to witness or participate in the act of chlorination.
5. Allow a producer who previously had three consecutive bad samples on Grade A be given 30 days on the manufacturing grade market in which to obtain a well water sample in compliance with state regulations.

Policy No. 32

Eliminated

Fieldmen are not required to complete an on-farm inspection for reinstatement following Somatic Cell Count violation/stop sale.