

CERTIFIED MILK INSPECTORS (CMI) TRAINING COURSE

*A Required Course for New CMI's in New York State**

July 13-15, 2010
Room 178 Stocking Hall
Cornell University
Ithaca, New York 14853

Tuesday, July 13

9:00AM	Welcome & Program Overview – Steve Murphy
9:15AM	Composition of Milk – S. Murphy
9:45AM	Basic Dairy Bacteriology; Definitions & Characterization – S. Murphy
10:30AM	BREAK (refreshments provided)
10:45AM	Basic Dairy Bacteriology; Methods & Standards – S. Murphy
11:15AM	Raw Milk Pathogens & Risks – Rob Ralyea
12:00PM	LUNCH (on your own)
1:00PM	Mastitis, Somatic Cells & the QMPS Program – Ynte Schukken
1:45PM	Cleaning and Sanitizing Basics – R. Ralyea
2:15PM	BREAK (refreshments provided)
2:30PM	Trouble-Shooting High Bacteria Counts – S. Murphy
3:00PM	Drug Residue Testing; Other Raw Milk Tests – S. Murphy
3:30PM	Milk Flavor Clinic – S. Murphy/Nancy Carey
4:15PM	Introduction to Milk Sanitation Regulations – Dennis Moore/Rodney Hinz
5:15PM	Adjourn

Wednesday, July 14

8:00AM	Review of Milk Sanitation Regulations – Dennis Moore/Rodney Hinz
10:00AM	BREAK (refreshments provided)
10:15AM	Review of Milk Sanitation Regulations, cont. – D. Moore/R. Hinz
12:00PM	LUNCH (on your own)
1:00PM	Review of Milk Sanitation Regulations, cont. – D. Moore/R. Hinz
3:00PM	BREAK (refreshments provided)
3:15PM	Quality Control Records – D. Moore/R. Hinz
4:45PM	Adjourn

Thursday, July 15

8:00AM	Review of Milk Regulations – Drug Use/Storage – D. Moore/R. Hinz
10:15PM	BREAK (refreshments provided)
10:30AM	Farm Tour Inspection (Depart from Stocking Hall)
1:00PM	Adjourn Questions and Answers/Review

Instructors:

Dennis Moore and Rodney Hinz – NYS Dept. of Agriculture & Markets
Steve Murphy, Rob Ralyea, Nancy Carey – Cornell University, Dept. of Food Science
Ynte Schukken – Program Director, Quality Milk Production Services (QMPS)

This Training Course is **Required for all New Certified Milk Inspectors in NY State but is open to all interested parties; including current CMI's who desire a refresher and update.*