

*Training Course for New Certified Milk Inspectors*  
*July 28, 29 and 30, 2008*  
*Room 178, Stocking Hall, Cornell University*  
*Ithaca, New York 14853*

**Tuesday, July 28**

9:00AM	Welcome & Review of CMI Program and IMS Ratings – Steve Murphy
<b>10:00AM</b>	<b>BREAK</b>
10:15AM	Composition of Milk – Steve Murphy
10:45AM	Basic Bacteriology – Sources of Bacteria Methodology, SPC, PI, Coliform, Thermotolerant and DMC – Steve Murphy
<b>12:00PM</b>	<b>LUNCH</b>
1:00PM	Basic Bacteriology cont. – Steve Murphy
1:30PM	Cleaning and Sanitizing – Steve Murphy
2:30PM	Farm Security and Bio-terrorism – Rob Ralyea
<b>3:00PM</b>	<b>BREAK</b>
3:15PM	Troubleshooting High Bacteria Counts – Steve Murphy
3:45PM	Other Raw Milk Quality Tests – Steve Murphy
4:15PM	Milk Flavor Clinic – Steve Murphy
5:00PM	Adjourn

**Wednesday, July 29**

8:00AM - Noon	Review of Milk Sanitation Regulations – Moore/Hinz
<b>10:00AM</b>	<b>BREAK</b>
<b>12:00PM</b>	<b>LUNCH</b>
1:00PM – 3:00PM	Review of Milk Sanitation Regulations cont. – Moore/Hinz
<b>3:00PM</b>	<b>BREAK</b>
3:15PM	Quality Control Records – Moore/Hinz
4:30PM	Adjourn

**Thursday, July 30**

8:00AM - 11:00AM	Farm Tour Inspection
11:30AM	Questions and Answers/Review

**Instructors:**

Steve Murphy and Rob Ralyea – Cornell University, Dept. of Food Science  
Dennis Moore, and Rodney Hinz – NYS Dept. of A&M, Div. of MC/DS

**For registration information contact:**

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