

CERTIFIED MILK INSPECTOR NEWSLETTER

JUNE 2011

Issue 115

NEW YORK STATE
DEPARTMENT OF AGRICULTURE & MARKETS
DIVISION OF MILK CONTROL & DAIRY SERVICES
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Editors Note

At the end of April the Division saw the retirement of DPS II Equipment Specialist William Fredericks and USPH Rating Officer DPS I Robert Harrington. There were 70 years of public service between the two. For now DPS II Dennis Moore has agreed to cover all Equipment Inquires. Industry is encouraged to first start with their Regional Supervisors who in turn will look up the interim Equipment Specialist, if needed. We appreciate everyone's patience during these challenging times.

Official Water Sample Results

All official water sample results are part of the producer's official record and shall be recorded in the Quality Control Records. This would also include a copy of the laboratory report to be made available during the QC Records review. The requirements can be found in 1NYCRR Part 2.3 (a)(5).

Yearly Certified Milk Inspector Training Course

The new CMI Training Course is scheduled for July 19-21, 2011 at Cornell University in Ithaca, NY. All new CMI's are required to attend as well as "seasoned" CMI's are encouraged to attend as a refresher. 1NYCRR Part 2.6(a)(2) requires a Certified Milk Inspector attend a training course held by the Commissioner within one year of receiving their certificate. Course Registration and Agenda can be found at the link below. Please note location change. Stocking Hall has been partially removed for construction of a new facility. The training course will be held right across the road in Morrison Hall.

<http://foodscience.cornell.edu/cals/foodsci/extension/extension-calendar.cfm>

[Air under pressure coming into contact with product](#)

Recently we have seen the use of air under pressure used to push milk from a collection basin to the bulk tank. Please be advised certain design requirements must be met in order to do this properly. Please reference Appendix H of the 2009 PMO- Air Under Pressure- Milk Product Contact Surfaces (Page 231). After installation, the producer needs to be aware of these air blows as they require a sanitary air supply which need routine maintenance. These air blows include a final filter which should be changed on a daily basis. As a CMI, you need to be checking these final filters for cleanliness and sanitary storage of unused filters during your six month farm inspections. Should you have any specific questions, please contact your assigned DPS.

New York State Association for Food Protection Conference/FDA North East Regional Seminar

The annual conference and FDA North East Regional Seminar is scheduled for September 20-22, 2011 at the Doubletree Hotel in Syracuse, NY. A link has been provided below. Attendance at this conference satisfies a CMI's requirement for Part 2 – attendance at an annual course. A link to the Continuing Education Registration Form (DMC 284) is attached for your convenience. Completed forms can be handed in at the conference registration desk. We encourage Certified Milk Inspector attendance as you are an important part of the dairy industry.

http://www.agmkt.state.ny.us/DI/FORMS/DMC_284_Regi-stration_Form.pdf

<http://foodscience.cornell.edu/cals/foodsci/extension/nys-afp/programs-annual-meeting.cfm>

[Sanitizing Requirements](#)

Sanitization is a requirement noted in 11r of the PMO. It states the product contact surface of all multi use containers, equipment and utensils used in the handling, storage or transportation of milk shall be sanitized before each usage.

Recently we have become aware of chemical sales representatives pushing cleaning chemicals that are being marketed as a one shot cleaning process. While the long term effectiveness of this type of sanitation approach is yet to be proven, it is critical to recognize this single step sanitation process does not meet the critical requirements in the PMO for sanitization. Please take a moment to discuss this with your producers as well as any chemical sales representatives you may work with. If there are specific examples where chemical sales representatives are providing false information regarding this important sanitation step, please forward the details through your assigned Dairy Products Specialist.

Hydrogen Peroxide as a Sanitizer

There has been a lot of interest in straight Hydrogen Peroxide as a sanitizer on dairy equipment and we have seen 35% Hydrogen Peroxide on farms. Please be advised that in order for a product to be legally labeled a sanitizer it must have an EPA registration number along with instructions for use as a sanitizer. To the best of our knowledge we are not aware of any approved Hydrogen Peroxide only sanitizer currently on the market that meets the criteria of an EPA registered sanitizer. Failure to have an EPA registered sanitizer present on the farm will result in a 5 point debit under sanitization.

U-V Lights on Dairy Farms

At this year's NCIMS Conference in Baltimore, Proposal #121 was amended to allow Ultra Violet lights on farm supplies with a flow rate of less than 20 gallons per minute to have a minimum reduction equivalent dose of UV at 2,537 Angstrom (254 Nanometers) of 40,000 micro watts – seconds per square centimeter.

This is a decrease from the previous plant standard in the 2009 PMO of 186,000 micro watts – seconds per square centimeter. This proposal eliminates the overkill required for plants that was being applied to farms.

The UV light system must meet all of the other requirements outlined in Appendix D, page 173 of the 2009 PMO, such as a flow or time delay, allowance for

cleaning, accurately calibrated UV sensor, flow diversion or shut off valve, auto flow control valve and shall not be made of toxic materials or materials that if subjected to

UV light will become toxic. If you should have any questions, please discuss with your assigned Dairy Products Specialist.

Woodstoves in Milk houses

Woodstoves are not allowed to be in Milk houses.

1 NYCRR Part 2 Regulations for Farms operating in an IMS Listed BTU

New York State has adopted the sanitation requirements contained in the 2009 Pasteurized Milk Ordinance, as applicable to farms in an IMS Listed BTU, with the additional requirements contained in the paragraphs below.

New York State shall continue to require collection and analysis of monthly official quality samples of prepasteurized milk from dairy farms.

New York State shall continue the requirements for recheck sample testing, and sign-up with the Quality Milk Production Services Program, when producer milk is found to exceed the PMO Section 7 somatic cell standard.

New York shall retain the requirement that ten percent of all farm inspections performed in a six month period, shall be conducted during the farm's milking time.

New York State shall continue to require Equipment Installer Permits for individuals who install or modify milk handling equipment in dairy farms. Plans for these installations shall continue to be submitted for approval, prior to the beginning of the installation.

New York shall continue the requirement that no person afflicted with any disease in a communicable form, or while a carrier of such disease, shall work at any dairy farm in a capacity that brings him into contact with milk handling equipment or milk products.

It should be noted that New York State will no longer require testing of milk from IMS listed farms for sediment content.

Likewise, with this revision of Part 2, New York State will no longer require penalizing the producer with loss of additional days of milk production when the routine monthly sample of the producer's milk is found to exceed the drug standards of PMO Section 6.