

Processing Plant Superintendents Seminar 2010



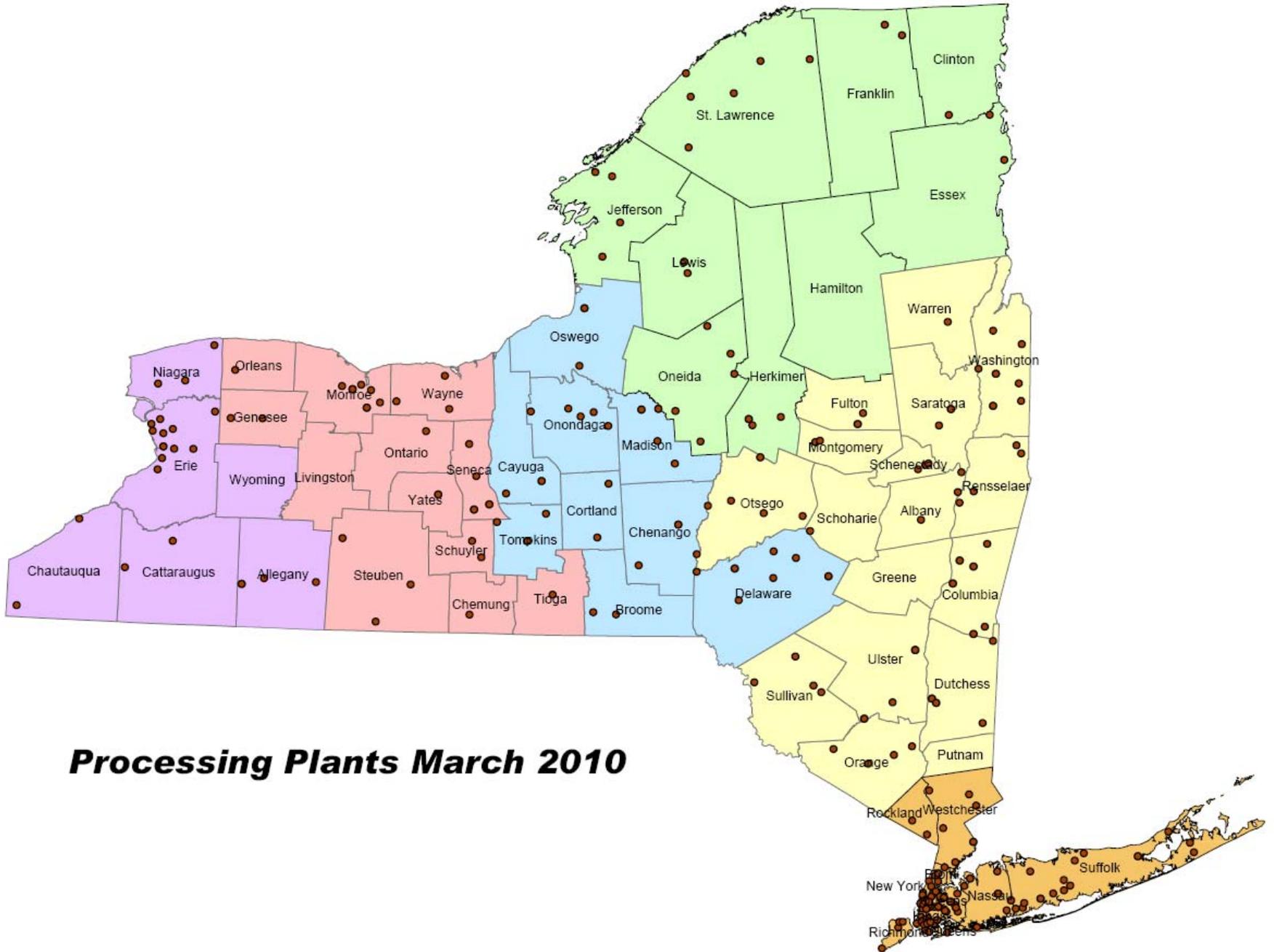
Bill Fredericks
Dairy Equipment Specialist
NYS Department of Agriculture & Markets

David P. Brown & FDA



Division Director Will Francis now with USDA





Processing Plants March 2010

Milk Plant Start-up Issues And Good Intentions



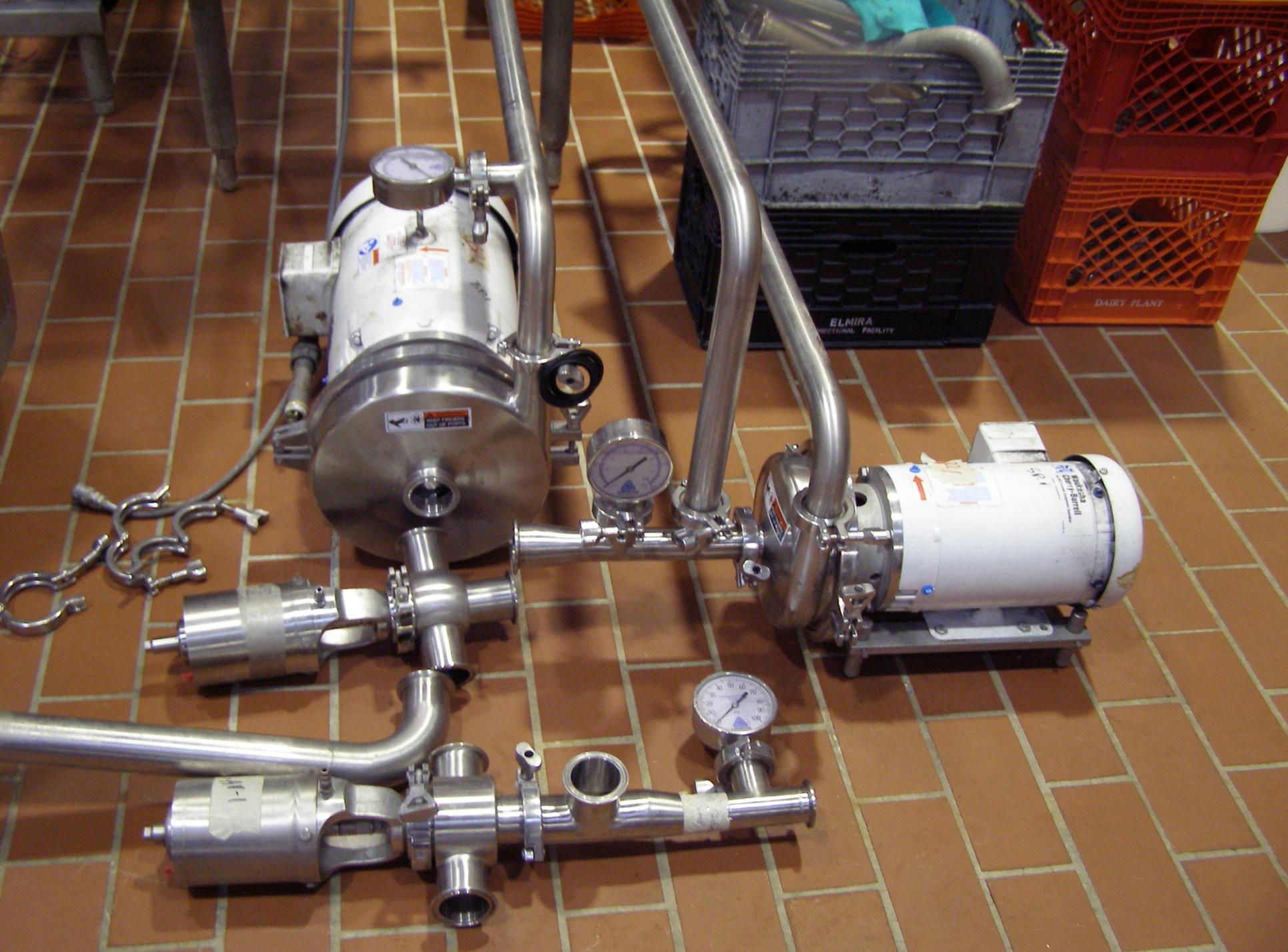
Inspection & Sampling

§ 21. Interference with department employees in performance of duties; bribery. No person shall attempt, by means of any threat or violence, to deter or prevent an inspector, agent or other employee of the department from performing any duty imposed by law upon him or upon the department; nor shall any person give or offer a bribe or any valuable consideration to any inspector, agent or other employee of the department to influence him in respect to any official act or duty

§ 20. Access to place of business. The commissioner, each deputy commissioner and the directors, counsel, experts, chemists, agents and other officers and employees of the department shall have full access to all places of business, factories, farms, buildings, carriages, cars and vessels used in the production, manufacture, storage, sale or transportation within the state of any dairy products or any imitation thereof, or of any article or product with respect of which any authority is conferred by this chapter on the department. They may examine and open any package or container of any kind containing or believed to contain any article or product, which may be manufactured, sold or exposed for sale in violation of the provisions of this chapter, or of the rules of the department, and may inspect the contents therein, and take therefrom samples for analysis.

Welded Steam Line





ELMIRA
REGIONAL FACILITY

DAIRY PLANT



1-11

1-11
1/2 HP
115V-120V
50/60 Hz
1.5 GPM



ON 2 Jensen

GE
GENERAL EQUIPMENT CO., INC.
AVINS FABRICATING CO., INC.
10000 Columbus Rd., Columbus, OH 43228-1000
Tel: 614-292-2222 Fax: 614-292-2222
www.avinsbrewing.com



CIP Spray Ball In Raw Milk Balance Tank

CIP LINE IS

Pasteurized Milk Recirculation Line

Submerged below flood level of tank





CIP Connection in Vat Pasteurizer

CIP Connection **Submerged** Below Maximum Product Level
Does **Not** Provide Adequate Agitation of **Raw**
Product being Pasteurized



New Yogurt Shipping Box

Folding Lid Covers-

**If is too large or stacked incorrectly
Can Compromise Lids of Yogurt in Center of Box**







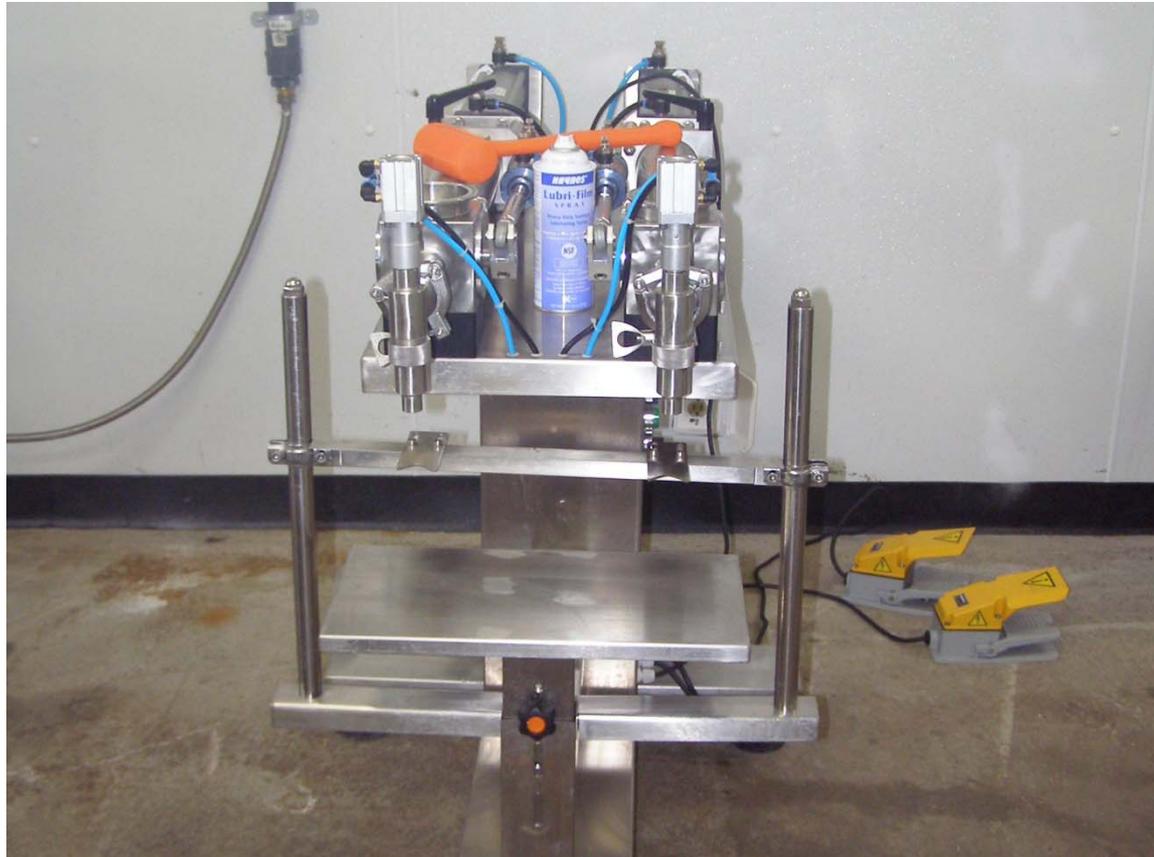
Compressed Air, Tank, & Hoses

Cheese Press

- High Moisture Cheese
- Cheese Whey
- Held Under Air Pressure
- Extended Period of Time

Compressor Air Supply

- Air From Undrained Tank
- Leaking Air Cylinders
- Contaminates Cheese
- Short Shelf Life Cheese



Use proper Temperature lubricant
High Melting Point Lube can be Very Hard
To Remove and
Clean Equipment





STATE OF NEW YORK
DEPARTMENT OF AGRICULTURE & MARKETS
10 B AIRLINE DRIVE
ALBANY, NEW YORK 12236

Division of Milk Control and Dairy Services
518-457-5731
Fax 518-485-8730

To: All NYS Dairy Equipment Installers and NYS Part 2 Permit Holders

Attached is our attempt to refresh everyone on the requirements related to equipment installations on Dairy Farms and in Processing Facilities.

Recently we have had a few issues where plans at the plant level were not properly forwarded and on the farm side, plans were not submitted or the plans were not sent to the Regional DPS due to the installer not being sure what company the farmer was going to ship their milk with.

Bottom line and in either case, plans must be submitted, and when in doubt on who to send it to, please do your best based upon the attached contact information and get it to someone within our Division. We are a small Division and we can channel the plans to the proper personnel on our end.

Should anyone have any questions pertaining to the submission of plans, please feel free to contact this Division to get an answer. Simply doing nothing to rectify an issue with plan submission will not be accepted.

Sincerely,

A handwritten signature in black ink that reads "Casey M. McCue".

Casey M. McCue
Dairy Products Specialist III

CMM:lb

enclosures









Trench Drain







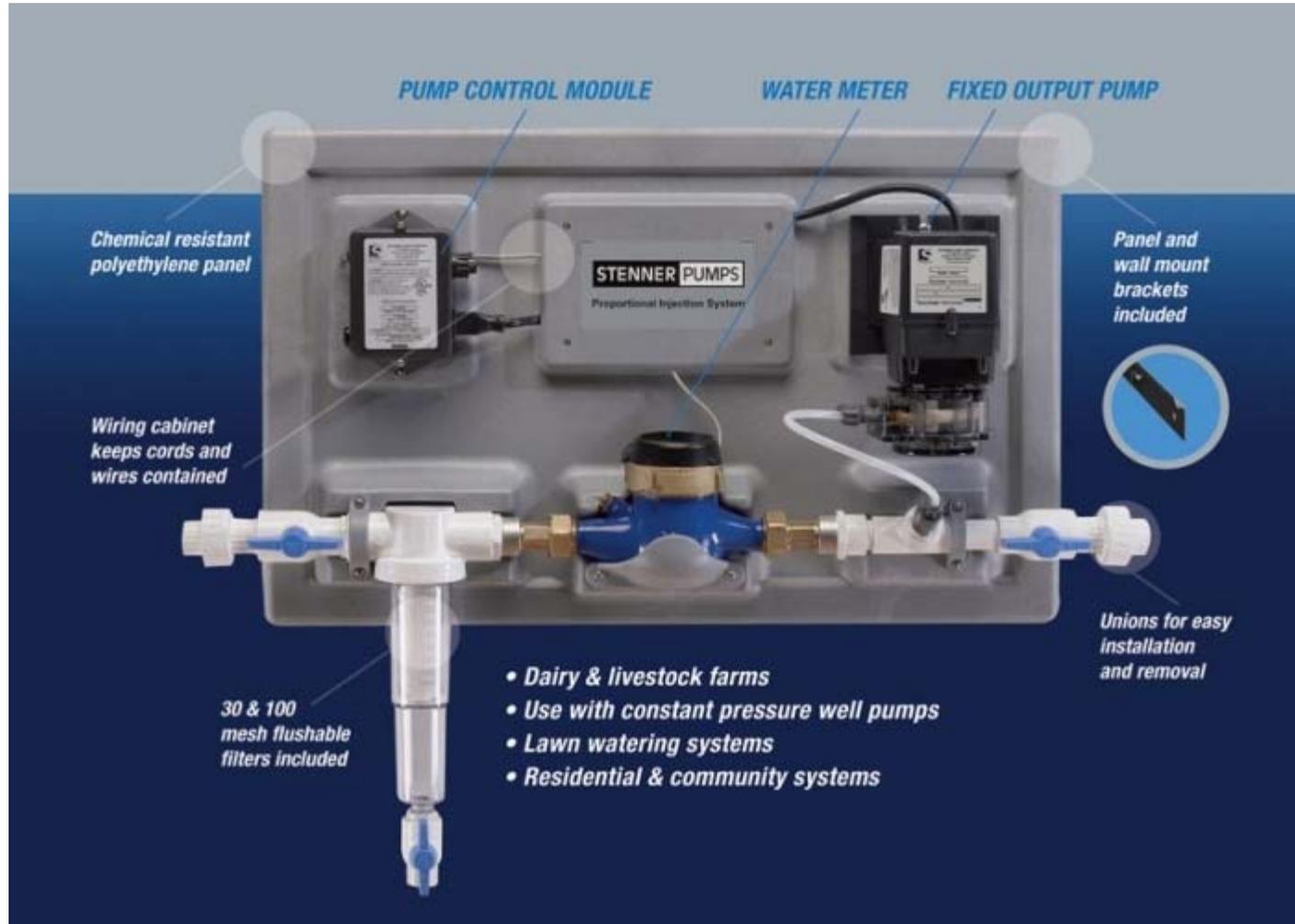
Photo 11: Floor Drain adjacent to Homogenizer

January 2, 2008,
David Nabreski, photographer

Product Process Water

Treatment
&
Contamination

Peroxide





Water Softener



Contaminated Salt Bags



Radiant Heat

Moisture

Control

Heated Floors





Solar Panel Heat Exchanger



Used Cheese Vat



Small Bottle Filler

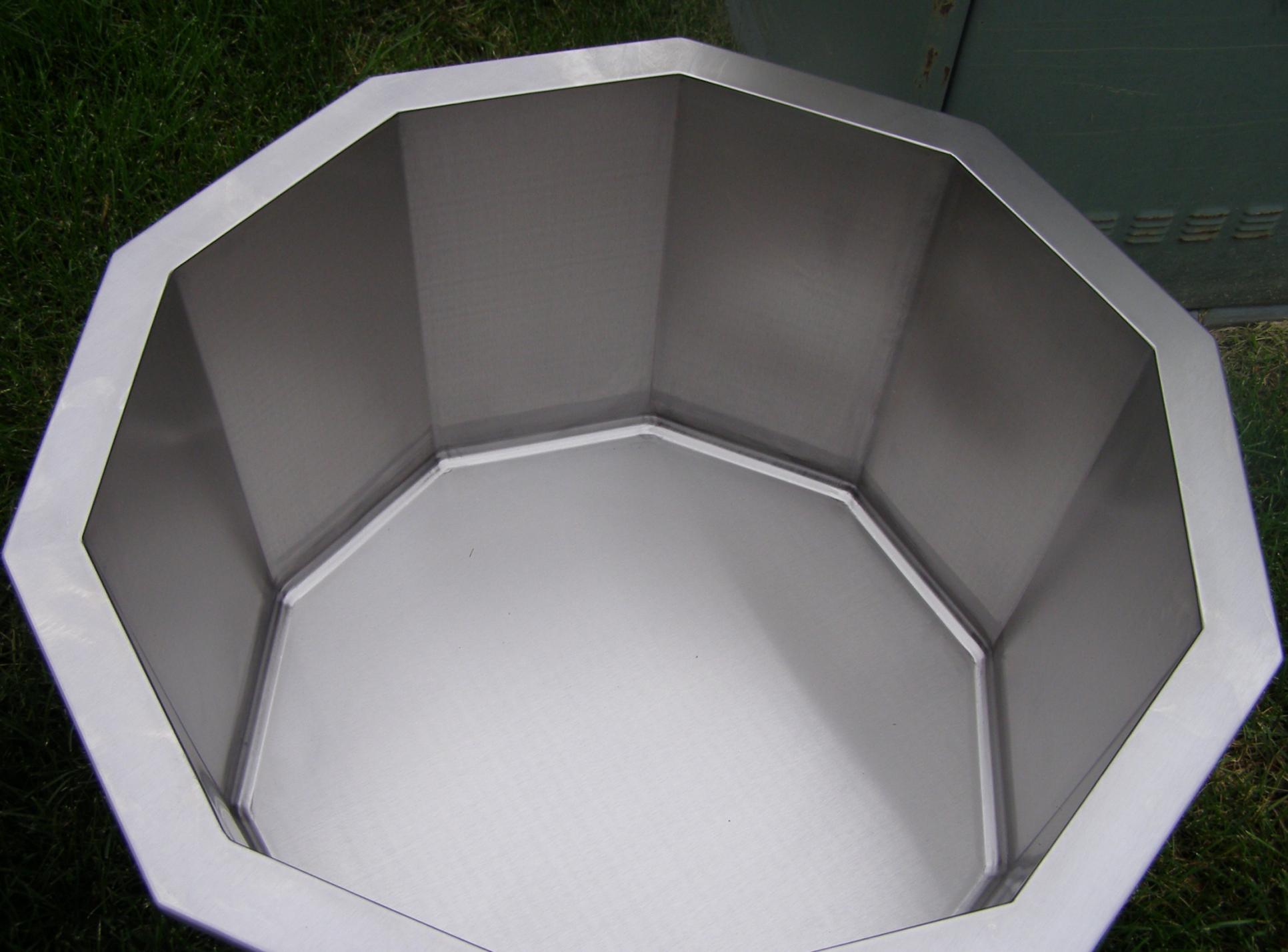




Very Small Vat Pasteurizer







Heating Elements



Air Space Heater



Filtered Air



- **This is Not a Paint Stripper**

Pasteurizer Agitator Coupling





Commercial Dish Washer



SUNY Morrisville





Jim McFadden's Office







EXIT

NON ENTRARE
DO NOT ENTER



0752.7

00 05

00 01

ABB COMMANDEER 100
12.8 0
50.1 0
15.1
168.0

ABB
-05
5.0

ABB
-05
15

ABB
ANALOG
ANALOG

ABB
COMMANDEER 100

ABB
COMMANDEER 100
ABB
COMMANDEER 100

ABB
COMMANDEER 100
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COMMANDEER 100

Vat Pasteurizer Workshop

- October 12th, 2010
- *Cornell Stocking Hall*

One Day Only

Vat Pasteurizer Workshop

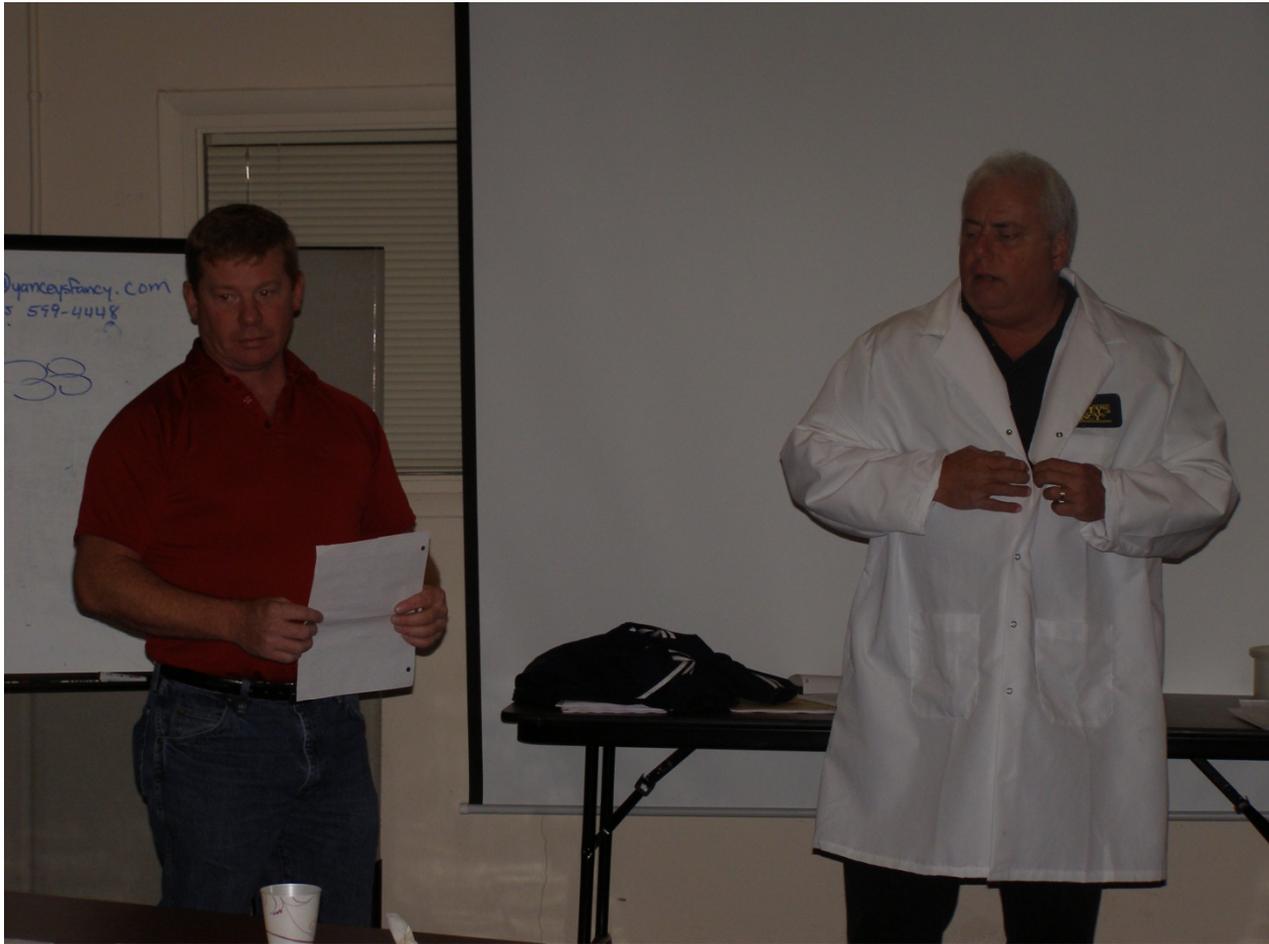


Cheese Making Workshop

- ***October 13th, 2010***
- ***Cornell Stocking Hall***

Two Days

Cornell Stocking Hall



Cheese Making











Cheese Grading Workshop

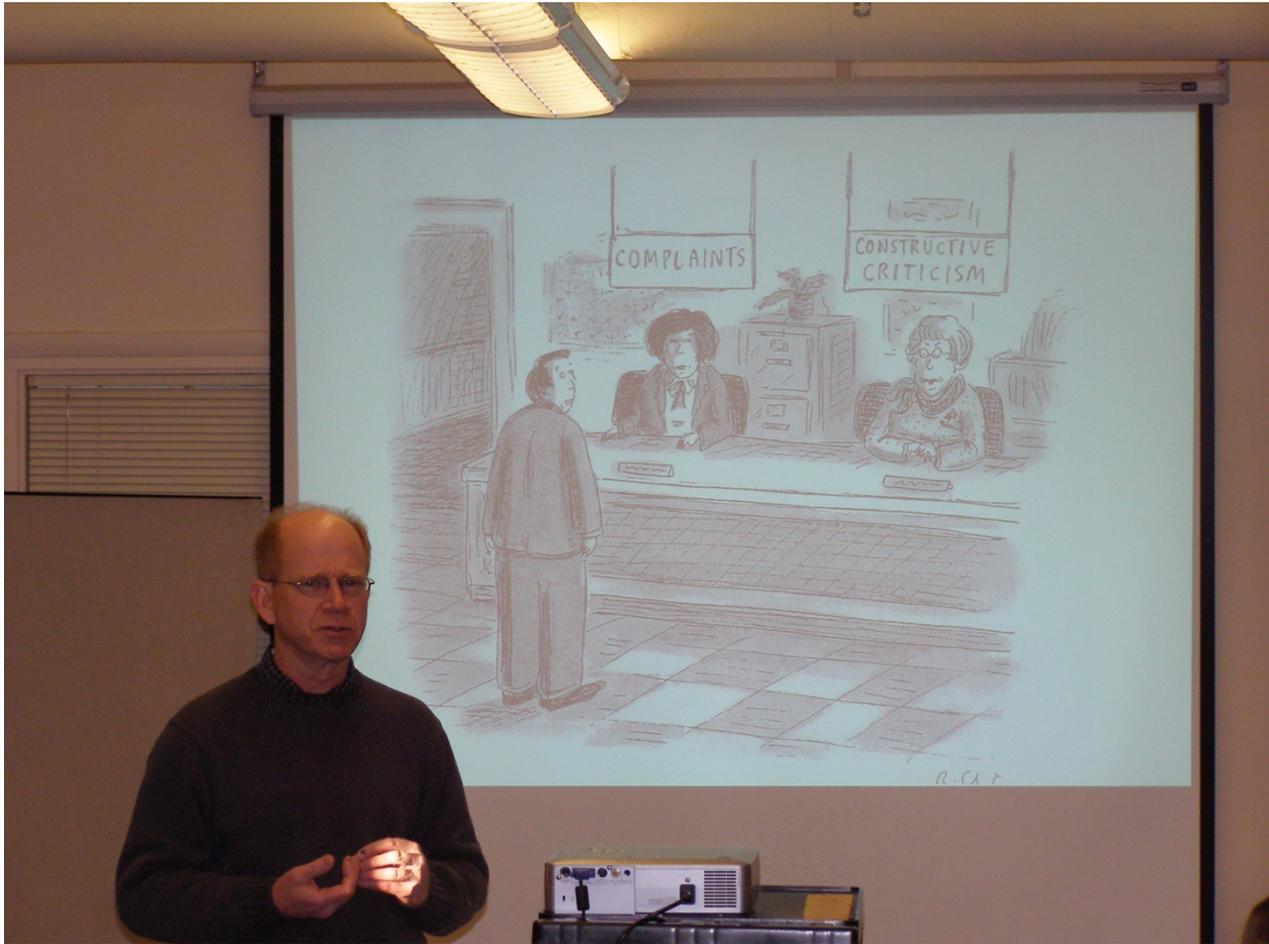
- ***October 14th, 2010***
- ***Cornell Stocking Hall***
- ***PDL or Pilot Plant***

HTST Workshop

April 27th to 29th, 2010

Cornell Stocking Hall

HTST Workshop



Sensory Evaluation of Foods Retronasal Smell

While holding your nostrils closed, please place the cinnamon candy in your mouth, swish it around some, and note the flavor.

SWEET?

After a few seconds of tasting, release your nostrils and note the flavor caused by a retronasal effect.

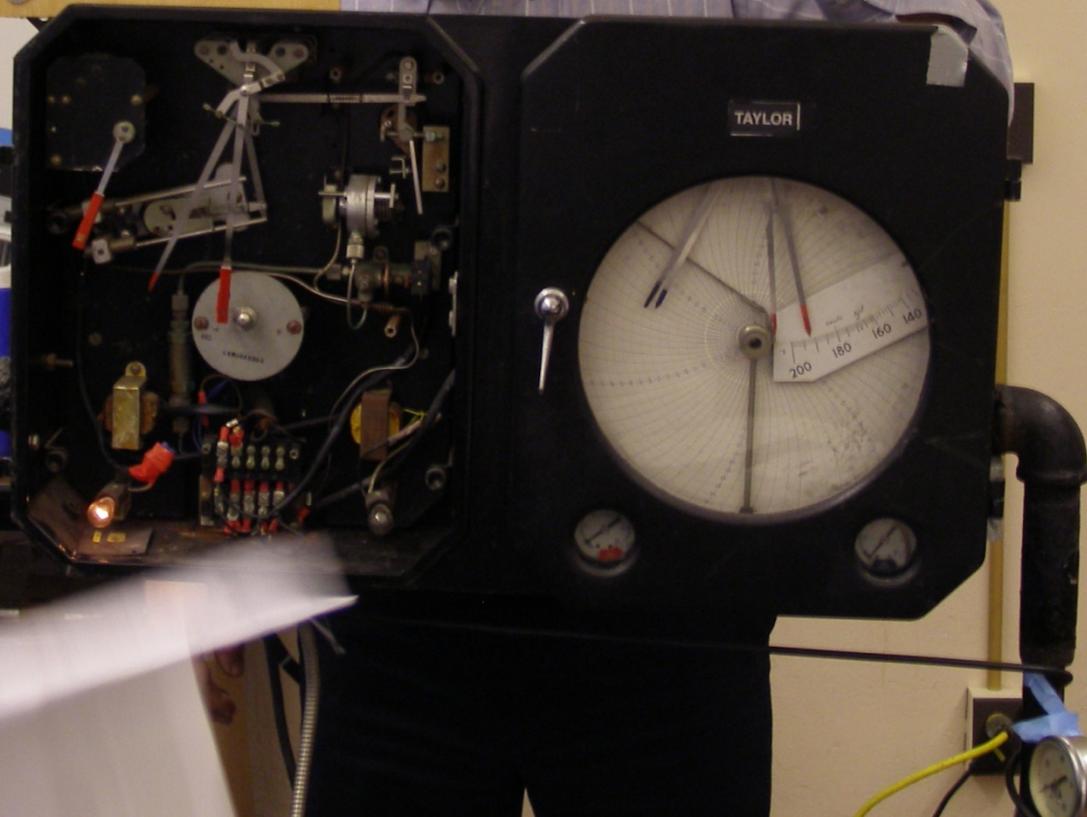
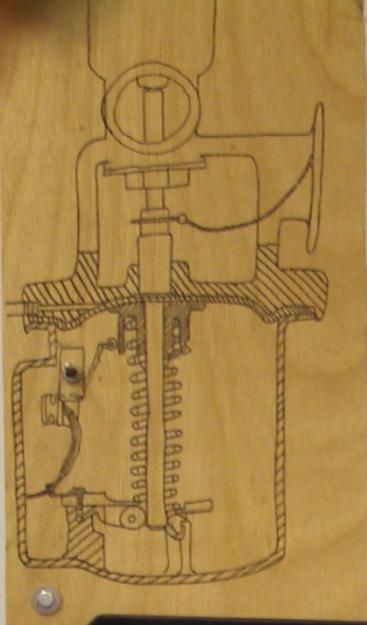
MINTY?

Please cleanse your palate to prepare for more training by eating a few bites of cracker & thoroughly rinsing with water.



STLR & Flow Work Station

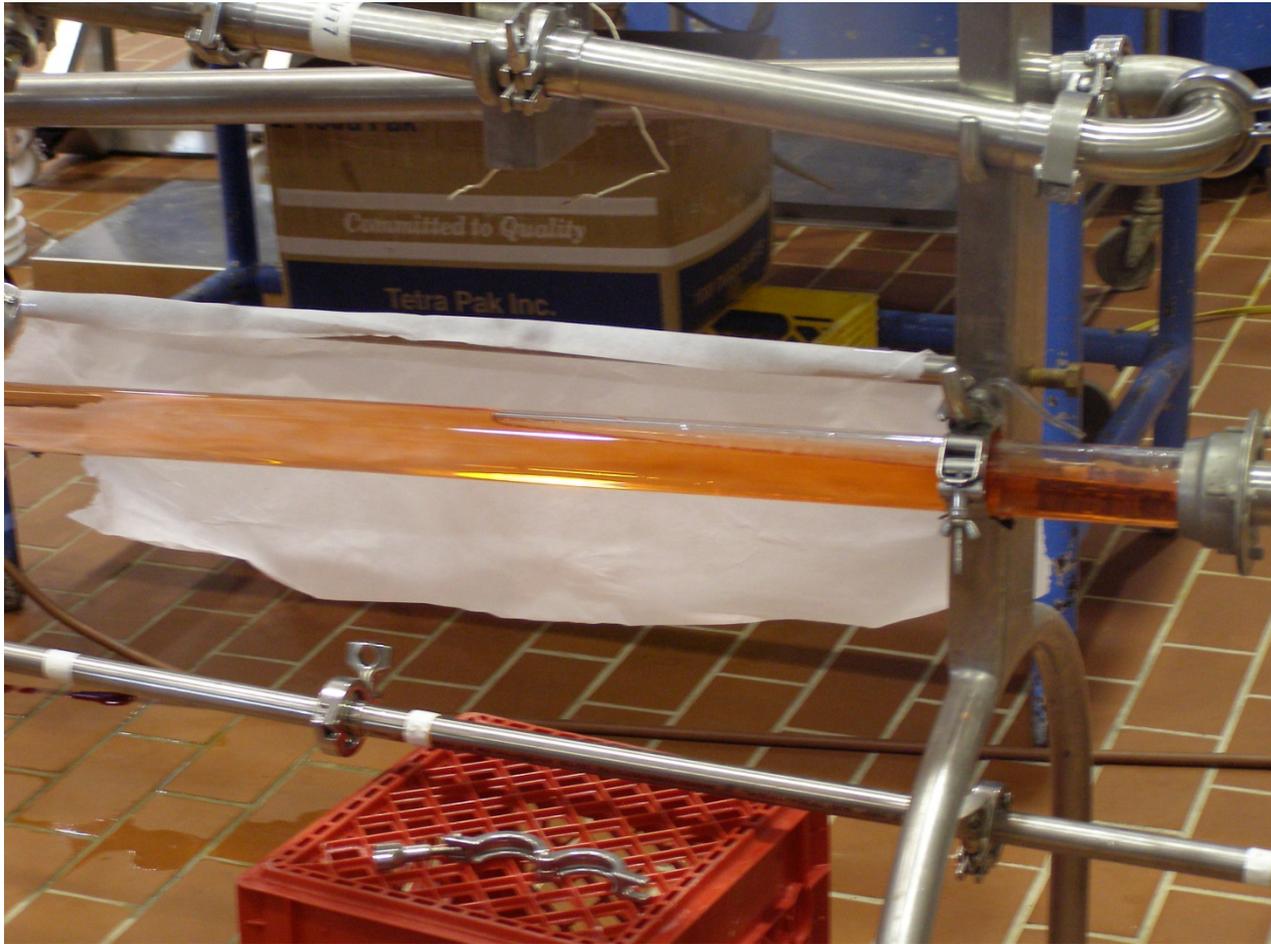




Timing of HTST Hold Tube



Salt test & Hold Tube



Air Bubble in Holding Tube





<http://www.agmkt.state.ny.us/>

Department Home Page

http://www.agmkt.state.ny.us/DI/DIHome.
htmlgmkt.state.ny.us/

The screenshot shows a Windows Internet Explorer browser window displaying the New York State Department of Agriculture and Markets website. The address bar shows the URL <http://www.agmkt.state.ny.us/DI/DIHome.html>. The page title is "NEW YORK STATE Department of Agriculture & Markets". The main content area is titled "Division of Milk Control and Dairy Services" and includes a navigation menu with links for Home, Program Areas, Consumers, Regulations, News and Seminars, Statistics, Directory, and FAQ. The page features a sidebar with a navigation menu and a main content area with a heading "MILK PRICE GROUPING LAW" and several sub-sections: "Background Sheet on Milk Price Grouping", "Online Detail Milk Price Grouping Complaint Form", "Report of Practice Lead - Form 1030", and "Overview of the Division". The text describes the division's role in protecting the health and welfare of the people of New York State and promoting the agricultural economic development of the dairy industry. It also lists the division's goals and objectives, such as establishing and renewing public health enforcement and sanitary inspection techniques, reviewing policy guidelines for penalty actions, and ensuring the quality of milk and dairy products. The page is displayed in Internet Explorer at 100% zoom, with the system tray showing the date as 2/11/2009 and the time as 11:27 AM.

NEW YORK STATE
Department of Agriculture & Markets

Division of Milk Control and Dairy Services | W.B. Cassa, Director, (518) 457-1172

[Home](#) | [Program Areas](#) | [Consumers](#) | [Regulations](#) | [News and Seminars](#) | [Statistics](#) | [Directory](#) | [FAQ](#)

[MILK PRICE GROUPING LAW](#)

[Background Sheet on Milk Price Grouping](#)

[Online Detail Milk Price Grouping Complaint Form](#)

[Report of Practice Lead - Form 1030](#)

[Overview of the Division](#)

The Division of Milk Control and Dairy Services is responsible for all aspects of the State's dairy industry. The Division has a dual role to protect the health and welfare of the people of New York State and to help promote the agricultural economic development of the dairy industry through various economic controls and programs.

The dairy industry is the largest single segment of the State's agricultural industry. The Division regulates the industry through various sanitation, inspection, and economic controls and programs. Activities include issuance of licenses, inspecting each fluid, manufacturing and wholesale frozen dessert plant every 30-days, enforcing milk sanitation requirements, monthly sampling of milk and milk products, operating a milk producer security program, overseeing the implementation of dairy promotion activities, coordinating state and federal dairy policy, operating a state milk marketing order, collecting and analyzing data on the state dairy industry, investigating consumer complaints about milk quality, enforcing the milk price grouping law, and reviewing milk labeling and advertising.

The Division seeks to:

- Establish and continuously renew public health enforcement and sanitary inspection techniques;
- Establish policy guidelines for penalty actions provided for by law and determine actions required;
- Review the effectiveness and adequacy of all relevant milk and dairy product laws and regulations and recommend changes where necessary;
- Conduct and supervise the licensing of certified industry milk inspectors;
- Prescribe uniform methods and procedures for conducting inspections in an effective, efficient, and economical manner;
- Administer the Dairy Products Laws and the related rules and regulations concerning the quality of milk and milk products produced and/or sold in New York State;
- Ensure that all dairy products are properly represented in labeling and advertising;
- Conduct inspections in accordance with the cooperative State Public Health Service Program for certification of interstate milk shippers;
- Maximize sales of milk and dairy products;
- Ensure an adequate supply of milk for the public;
- Ensure income protection for producers in cases of milk dealer defaults in payment;
- Encourage the orderly marketing of milk through producer owned and controlled cooperatives;
- Encourage efficiencies in the handling of milk;
- Promote conditions necessary to provide an adequate return to dairy farmers.

[New York State Dairy Assistance Program](#) (for historical information only)

http://www.agmkt.state.ny.us/DI/DI Business.html

The screenshot shows a Windows Internet Explorer browser window displaying the website for the New York State Department of Agriculture and Markets. The browser's address bar shows the URL <http://www.agmkt.state.ny.us/DI/DIBusiness.html>. The website header includes the text "NEW YORK STATE Department of Agriculture & Markets" and "Division of Milk Control and Dairy Services" with the contact information "YOR 212.603, Director, (516) 457-1772".

The left sidebar contains a navigation menu with the following items: The Department, Divisions, Programs, Funding Opportunities, Farm & Market Search, Licensing & Registration, Press & Publications, Fairs & Events, Contact Us, A-Z Index, Related Links, and Security Notice.

The main content area is titled "Dairy Businesses" and contains the following text:

Any business which deals with milk or milk products from production to consumption.

Regulations & Laws:

Licensing / Permits / Required Reports

- [Producer-Dealer](#)
- [Plant Operator](#)
- [Distributor-Subdealer](#)
- [Milk Router](#)
- [Milk Buyer](#)
- [Cooperatives](#)
- [Frozen Dessert](#)
- [Goat and/or Sheep Milk](#)
- [Exemptions from Licensing](#)
- [Status Processing Operation](#)

Note: All Licensed Milk Dealers who purchase milk directly from dairy farmers must complete the following monthly:

- BTU Report (Schedules R & S) [Excel](#) [PDF](#)
- Payment Report (Schedule O) [Excel](#) [PDF](#)
- QSO Assessment Report

Producer:

Sanitation Requirements for Dairy Farms
[13 NYCRR Part 1](#) (Requirements for the Production, Processing, Manufacturing and Distribution of Milk and Milk Products)

Farmers are not required to be licensed unless they handle more than 3,000 pounds per month and do any of the following:

- Gather their own milk from the farm to the plant
- Operate a plant using milk produced on own farm (see [Producer-Dealer](#))
- Distribute packaged fluid milk, if milk is processed by another plant operator

Additional information: [Dairy Information](#); [Dairy Information](#); [Dairy Milk Sales Regulations and Plans](#)

Producer-Dealer:

All milk is processed or manufactured from milk received from the producer's own farm.

[Producer-Dealer Information Letter](#)

License & Permit Applications

- [Milk Dealer License](#)
- [Part 2 Permit](#)
- [Distributor Program](#)
- [Processing Plant Superintendent Certificate](#)

If milk is processed into a frozen dessert: [Frozen Dessert Manufacturers and Handlers License](#)

Reports:

Monthly:

If own milk processed in plant: [QSO Assessment Report](#)

Plant Report [Excel](#) [PDF](#)

Please include

The Windows taskbar at the bottom shows the start button, system tray with the date 3/2/2009 and time 11:29 AM, and the Internet Explorer status bar showing 100% zoom.