

CERTIFIED MILK INSPECTOR NEWSLETTER

JUNE 2009

Issue 112

NEW YORK STATE
DEPARTMENT OF AGRICULTURE & MARKETS
DIVISION OF MILK CONTROL & DAIRY SERVICES
10 B AIRLINE DRIVE
ALBANY, NEW YORK 12235

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Editors Note

As many of you are aware we have had numerous retirements and I would like to recognize our loss of 136 years of combined service.

Robert Dewey – Region 4 – 30 years
John DiBlasi – Region 1 – 35 years
Jeffery Straight – Region 4 – 35 years
Joseph Simone – Ass't Director – 36 years

In January 2009, I was appointed to the Dairy Products Specialist III position. As I am sure you were invited to send in requests for items you feel would be valuable in the CMI Newsletter before, the invitation is still open, please feel free to submit items of interest or to ask for clarification on items. **Thanks, Casey**

Certified Industry Inspection

For many, the role of Certified Milk Inspector is very clear, but on a national level the CMI is only utilized by a handful of states. Interestingly enough there is a new interest in our program and many more states have inquired about this program. The section in the PMO (section 5, page 19) is based upon NYS Certified Milk Inspector Program with a few additional criteria's added like the Milk Receiver and Tanker Inspections, which some states allow industry personnel to perform. The DPS field staff in NYS perform the milk receiver and tanker inspections as you are aware.

2009 Annual CMI Seminars

September 28, 2009 – Monday – 1:00pm-4:00pm
Erie Cty. Coop. Extension
21 So. Grove St., East Aurora, NY 14052

September 29, 2009 – Tuesday – 9:00am-12:00pm
NYS Fairgrounds – Art and Home Center
581 State Fair Blvd., Syracuse, NY 13209

September 30, 2009 – Wednesday – 9:00am-12:00pm
SUNY Canton
34 Cornell Drive, Canton, NY 13617

October 1, 2009 – Thursday – 9:00am-12:00pm
NYS Dept of Agriculture & Markets
10 B Airline Drive, Albany, NY 12235
(I-87 – Exit 4 to Albany Shaker Rd, go West to the 3rd light, (just past Airport). Take left onto Rte 155, take left at Airline Drive (10B is ¼ mile on left)

If you are unable to attend one of the listed seminars, you may attend any applicable seminar or course as noted on the attached DMC 284 Continuing Education Registration Form.

Please remember any seminar or course not listed must be submitted for prior approval to receive credit for attending.

CMI Evaluations

During the last State Program evaluation which was conducted by the FDA, our program was criticized for not following the documentation requirements in the PMO where it states 25 farms will be inspected for certification and the certification will be for a period of three (3) years. This 25 farm exercise is looking for 80% agreement on individual items (i.e. – milk house cleanliness).

After reviewing the PMO requirement, we further reviewed how this exercise should be utilized to show compliance with our NYS Part 2 regulation.

Think of it this way, if you were to go to one of your farms and it scored a 60 and we were in 100% agreement on the farm score, then all we accomplished was that the CMI can score a farm, but did we gain compliance with the requirements of Part 2?

To accomplish this we are taking the individual items and looking for violation rates greater than 25%, focusing on 4 point items and higher. We do realize that barn walls, ceilings, and barn cleanliness will be debited at higher rates. Also, taken into consideration will be the number of passing farms vs. the number of farms failing an inspection. For instance if you have a certified milk inspector who has completed a 25 farm evaluation and of the 25 farms there were 10 farms that failed, we as a regulatory agency overseeing the program need to ask the question "Are we gaining compliance with Part 2?" We will be taking into consideration extenuating circumstances that would explain why a farm may have not passed. (i.e. – dirty equipment violations on a farm, when the DPS is working with a CMI on high counts, or a visit to a producer who has had numerous visits from the CMI and the CMI would like the DPS to visit the farm).

In the event a CMI has numerous failing farm inspections and numerous violations on individual items exceeding 25%, specifically items bearing 4 points or more during the evaluation, the CMI would be moved into a "Provisional Status". This provisional status would start the 25 farm evaluation over again and the CMI would be required to attend the CMI Course given in July at Cornell. Following the completion of the requirements, the CMI will be monitored for an additional 6 months before being considered restored to full CMI Status.

For many of us this program is brand new, but this is basically the program that Robert Ryan used many years ago, which in truth, the PMO section on Certified Industry inspection is modeled after our program.

NOTE: On annual CMI evaluations where we have CMI's with 54 farms or more, we are going to do 25 farms annually. CMI's with 53 farms or less will be having an evaluation which will consist of 10 farms. This is based on the statistical information used in "Methods for Milk Sanitation Ratings".

Quarter Milkers

We have received some inquiries regarding Quarter Milkers as of late. Quarter milkers are an excellent tool

for producing quality milk by allowing the producer to segregate an individual quarter which may contain abnormal milk. Quarter milkers are acceptable as long as they are of a sanitary design, maintained and stored in a sanitary manner. As many of you remember when the quarter milker first made its debut onto the market there were some objections to their use.

Hydrogen Peroxide as a Sanitizer

There has been a lot of interest in Hydrogen Peroxide as a sanitizer on dairy equipment. 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 sanitizer currently on the market. Failure to have an EPA registered sanitizer present on the farm will result in a 5 point debit under sanitization.

Electrolyzed Water

Electrolyzed Water is a process in which normal potable water is made into two distinct solutions. This is done with a membrane and two probes. The process creates 2 separate solutions, an alkaline solution which has a pH of 11.5 and an acidic solution which has a pH of 2.6 and 50-80 ppm of free chlorine. While this technology is still being perfected, it is not approved for the washing and sanitizing of milk contact surfaces. This product has not yet received EPA approval or any recognized accreditation which would allow its use as a sanitizer. We would not take issue with the use of this process for cattle drinking water or for wash down of non product contact surfaces. Should anyone be interested in the studies please feel free to contact me and I will gladly email the information upon request.

Mark your Calendar

The Joint Conference of the NYS Association of Food Protection along with the North East Regional FDA Update will be held on September 22-24, 2009 at the Doubletree Hotel in Syracuse, NY. More details to follow.