It has been brought to our attention that some producer dairy farms are not producing enough milk to reach the bulk tank agitator after the first herd milking following pick-up by the bulk milk hauler. Item 19r of the West Virginia Grade “A” Pasteurized Milk Regulation and the federal Pasteurized Milk Ordinance requires that raw milk for pasteurization be cooled to a temperature of 45°F within two (2) hours after milking.

Conduction alone will not dependably cool quiescent milk within the required time frame. Agitation of the milk is necessary to facilitate cooling and to completely blend the milk as required by Standard Methods for a Representative Milk Sample.

Milk not reaching the agitator in a farm bulk tank would be a violation of item 19r of the milk regulation.

References

64 CSR 34 – Grade “A” Pasteurized Milk Rule
Grade “A” Pasteurized Milk Ordinance

History

Attachments