The West Virginia Grade “A” Pasteurized Milk Regulation, effective July 1, 1980, states under Section 8.1.2 (formerly 6.1.2) that pasteurized milk and milk product samples “shall be taken form each milk plant or distributor while in their possession and prior to final delivery.” Samples collected “off the shelf” from retail food establishments (grocery stores, restaurants, etc.) may only be used to determine compliance with Section 4, Adulteration, Section 6, Labeling, and Section 12, Cooling Requirements (45°F or less.)

“Store” samples that are collected and analyzed cannot be used for enforcement of the Grade “A” pasteurized milk bacteriological standards unless the store is owned and operated by the milk distributor and the samples are collected from the distributor's refrigerated milk storage walk-in cooler. District Milk Sanitarians maintaining the finished milk sample ledgers are directed to void any pasteurized milk sample results when the history form indicates the sample was collected from an unapproved sample collection point.

Sanitarians collecting milk samples are requested to review procedure M-2 regarding identification of the sampling point on the SM-100 Milk Receipt Form and the laboratory history form. We realize that collecting samples in this manner can be difficult, but we are obligated to this procedure by our reciprocity agreement with other states under the national I.M.S. program.

References 64 CSR 34, Grade “A” Pasteurized Milk

History Supersedes M-9 dated May 3, 1982

Attachments