

Goat Milk Production (Schedule 12)

made under Sections 11 and 14 of the
Dairy Industry Act
S.N.S. 2000, c. 24
N.S. Reg. 122/94 (July 18, 1994)

Animal health

- 1 (1) Every goat from which milk is sold shall be in good physical condition and free from any condition or disease that adversely affects the quality or wholesomeness of the milk.
- (2) Every goat from which milk is sold shall be brucellosis and tuberculosis free.
- (3) No producer shall ship milk that is obtained from a goat
 - (a) in the period of twenty (20) days before or three (3) days after parturition; or
 - (b) during the withholding period specified by a drug manufacturer following the use of an antibiotic or other medication.

Stable

- 2 (1) Stables must be maintained in a clean and sanitary condition with adequate light and ventilation, free from insects and whitewashed annually.
- (2) Manure pack is to be dry and handled so it does not provide a breeding place for flies.
- (3) Stands on which goats are to be milked shall be constructed of cement and kept clean.
- (4) Separate stabling shall be provided for bucks of breeding age.

Milkhouse

- 3 (1) Each milkhouse shall be of adequate size and designed to accommodate all necessary equipment and provide suitable working space.
- (2) The floor shall be of finished concrete sloped to a trapped drain.
- (3) Walls and ceilings shall be insulated and properly finished to make them impervious to moisture.
- (4) Milkhouse[s] shall have adequate light and ventilation.
- (5) All openings shall be properly screened and doors self-closing.
- (6) An adequate supply of hot and cold water shall be provided with a sink piped to a trapped drain.
- (7) A metal utensil rack is required for the storage of milking equipment.
- (8) Mechanical cooling, capable of cooling milk to 4°C or less within two (2) hours of milking completion shall be provided.

Sanitation (milking and milk handling)

- 4 (1) Milking goats shall be kept clean and in a sanitary condition at all times.
 - (a) The hair on udders, flanks, under bellies and tails shall be clipped as necessary.

(b) Immediately prior to milking, flanks, under bellies and udder[s] shall be in a clean and sanitary condition.

(c) Before each milking, udders shall be washed and dried with a paper towel.

(2) Every producer shall provide and maintain in good condition and state of repair, adequate milking equipment and utensils for the producing, handling and storing of milk.

(a) Immediately after each use, equipment shall be rinsed with cold or lukewarm water and thoroughly cleaned to remove all dirt and milk deposits.

(b) Immediately before each use, equipment shall be either immersed in water having a temperature of at least 77°C for at least two (2) minutes or rinsed with an acceptable sanitizer.

(3) Water for the milkhouse and milking operations shall be from a supply properly located, protected and operated, and of potable quality and in sufficient quantity to meet the requirements of the dairy enterprise.

Quality

5 (1) Milk from a production facility is required to meet a bacterial standard of 50,000/ml.

(2) No producer shall ship milk which is abnormal or has been adulterated in any way.