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This document is ***not*** the official version of these regulations. The regulations and the amendments printed in the ***Royal Gazette*** should be consulted to determine the authoritative text of these regulations.

For more information concerning the history of these regulations, please see the ***Table of Regulations***.

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CHAPTER D-1

DAIRY INDUSTRY ACT

REGULATIONS

Pursuant to sections 5, 7, 8, 9 and 10 of the *Dairy Industry Act* R.S.P.E.I. 1988, Cap. D-1, Council made the following regulations:

1. In these regulations — Definitions

(a) "Act" means the *Dairy Industry Act* R.S.P.E.I. 1988, Cap. D-1; — Act

(b) "approved" means supported by documentary evidence respecting the use and safety of a product; — approved

(c) "blend" means milk that contains not less than 8 per cent butterfat or 82 grams of butterfat per litre and not more than 17.9 per cent butterfat or 181.7 grams of butterfat per litre; — blend

(d) "Board" means the Prince Edward Island Milk Marketing Board; — Board

(e) "butterfat" or "milk fat" means the fat from the milk of a cow or other animal; — butterfat

(e.1) "C.I.P. System" means a cleaned-in-place system established to permit circulation of cleaning and sanitizing solutions through production and processing systems that do not require dismantling for manual cleaning; — C.I.P. System

(f) "chocolate milk" means milk that contains not less than 3.25 per cent butterfat or 33.6 grams of butterfat per litre and to which a chocolate flavour has been added; — chocolate milk

(g) "chocolate partly skimmed milk" means milk that contains not less than 2 per cent butterfat or 20.7 grams of butterfat per litre and to which a chocolate flavour has been added; — chocolate partly skimmed milk

(h) "Class I milk" or "fluid milk" means standard milk, partly skimmed milk, skim milk, fortified milk, concentrated milk, blend, table cream, whipping cream, chocolate milk, chocolate partly skimmed milk, flavoured milk, processed by pasteurization, ultra high temperature (U.H.T.) treatment or sterilization; — Class I milk

(i) "Class I milk processor" or "fluid milk processor" means a person engaged in the processing of Class I milk and who is the holder of a Class I milk processor license issued under the Act and regulations; — Class I milk processor

Class I milk producer

(j) revoked by EC866/95;

concentrated milk

(k) “concentrated milk” means standard milk, partly skimmed milk or skim milk that has been concentrated by partial removal of water under carefully controlled conditions and when recombined with potable water the fat content of which is within the regulated limits for standard milk, partly skimmed milk or skim milk, but does not include evaporated milk;

cream producer

(l) “cream producer” means a person who markets all of his milk production in the form of cream separated on his farm;

creamery

(m) “creamery” means a place licensed under the regulations for the manufacture of butter;

cultured product

(n) “cultured product” means milk to which harmless lactic acid producing bacteria or similar culture has been added, and includes buttermilk, sour cream, yogourt and cottage cheese;

dairy barn

(o) “dairy barn” means a building used to stable or house milking cows, in which dry cows, replacement heifers, calves and steers may also be housed, and which may also contain a feeding area and holding pen used in conjunction with a milking parlour;

dairy year

(p) “dairy year” means the twelve month period from August 1 to July 31 inclusive;

distributor

(q) “distributor” means a person engaged in selling or distributing Class I milk directly or indirectly to consumers, and includes a processor;

eggnog

(r) “eggnog” means milk to which has been added sugar or other sweeteners, emulsifiers, stabilizers and flavouring ingredients as defined in the Food and Drug Act Regulations (Canada);

farm bulk tank

(s) “farm bulk tank” means a stationary storage tank used only for the holding and cooling of milk on the premises of a producer and includes fixtures related thereto and the equipment required for use of the tank;

farm separated cream

(t) “farm separated cream” means cream obtained as a result of separating milk on the farm;

flavoured milk

(u) “flavoured milk” means standard milk, partly skimmed milk or skim milk to which flavours, sweeteners and stabilizers have been added as defined in the Food and Drug Act Regulations (Canada);

fortified milk

(v) “fortified milk” or “filled milk” means low fat and skim milks that contain at least 10 per cent milk solids not fat;

homogenized milk

(w) "homogenized milk" means milk which has been subjected to a mechanical treatment that prevents separation of the butterfat;

industrial milk

(x) revoked by EC866/95;

industrial milk producer

(y) revoked by EC866/95;

industrial milk product

(z) "industrial milk product" means any product processed or derived in whole or in part from milk and includes butter, cheese, evaporated milk, concentrated milk, condensed milk, cultured products, milk powder, ice cream, casein and other products designated as industrial milk products;

milk grader

(z.1) "milk grader" means a person who has passed an approved milk grading course and holds a milk grader's certificate;

milk producer

(z.02) "milk producer" means a producer of milk to whom quota for the marketing of milk has been fixed and allotted by the Board, but does not include a producer whose quota has been suspended or cancelled by the Board;

milkhouse

(z.2) "milkhouse" means a separate building or suitable space on a producer's premises used for cooling and storing milk and for the washing, sanitizing and storing of milking equipment and utensils;

milking parlour

(z.3) "milking parlour" means a facility attached to a dairy barn or a separate structure or area used for the milking of cows and used for no other purpose;

partly skimmed milk

(z.4) "partly skimmed milk" means milk that has a portion of the butterfat removed;

pasteurization

(z.5) "pasteurization" means the process of heating every particle of milk or milk product to at least 63 degrees C and holding it at that temperature continuously for at least 30 minutes or heating every particle of milk or milk product to a temperature of at least 72 degrees C and holding it at that temperature for at least 16 seconds or to any other time and temperature combination that has been recognized and shown to be equally efficient, and further, if the milk fat content of the milk product is 10 per cent or more or if it contains added sweeteners, the specified temperature shall be increased to 66 degrees C for 30 minutes or 75 degrees C for 16 seconds, and further, in the case of pasteurization of eggnog, ice cream mix, frozen dessert mix and cream to be pasteurized for the manufacture of butter, to 69 degrees C for 30 minutes or 83 degrees C for 16 seconds or 80 degrees C for a time of 25 seconds;

1 per cent partly skimmed milk

(z.6) "1 per cent partly skimmed milk" means milk that contains not less than 1 per cent butterfat or 10.4 grams of butterfat per litre and

not more than 1.2 per cent butterfat or 12.4 grams of butterfat per litre;

2 per cent partly skimmed milk

(z.7) “2 per cent partly skimmed milk” means milk that contains not less than 1.8 per cent butterfat or 18.63 grams of butterfat per litre and not more than 2.2 per cent butterfat or 22.8 grams of butterfat per litre and not less than 8.25 per cent milk solids not fat;

production

(z.8) “production” means the amount of milk produced on the farm and which is marketed for processing;

retailer

(z.9) “retailer” means any person, firm or corporation that sells milk products and Class I milk products from a shop, store or like place of business;

skim milk

(z.10) “skim milk” means milk that contains not more than 0.3 per cent butterfat or 3.1 grams of butterfat per litre and not less than 8.5 per cent milk solids not fat;

standard milk

(z.11) “standard milk” means milk that contains not less than 3.25 per cent butterfat or 33.6 grams of butterfat per litre and not less than 8 per cent milk solids not fat and includes homogenized milk;

3A standards

(z.12) “3A standards” means those standards for dairy equipment as established by the 3A standards committee whose members are composed of the International Association of Milk, Food and Environmental Sanitarians, the U.S. Public Health Service and the Dairy Industry Committee;

sterilization

(z.13) “sterilization” means the process of heating milk, without significant concentration or appreciable loss of volume, to a temperature of at least 100 degrees C for a length of time sufficient to kill all the organisms present;

sterilized milk

(z.14) “sterilized milk” means milk that has undergone the process of sterilization followed by packaging in hermetically sealed containers;

table cream

(z.15) “table cream” means milk that contains not less than 18 per cent butterfat or 182.7 grams of butterfat per litre and not more than 31.9 per cent butterfat or 320.3 grams of butterfat per litre;

tank truck

(z.16) “tank truck” means a motor vehicle having a tank, that meets 3A standards, attached and used for the purpose of transporting milk from farm bulk tanks to a dairy or dairy manufacturing plant or from one dairy or dairy manufacturing plant to another dairy or dairy manufacturing plant;

(z.17) "tank truck operator" means a person licensed to operate a tank truck, grade milk and collect milk samples from farm bulk tanks and transfer milk to and from the tank truck; tank truck operator

(z.18) "transporter" means a person licensed under the Act and regulations as a transporter of bulk milk and designated by the purchaser of the milk as a transporter; transporter

(z.19) "U.H.T. milk" means milk that has undergone the process of ultra high temperature treatment and is packaged aseptically; U.H.T. milk

(z.20) "ultra high temperature (U.H.T.) treatment" means the process of heating milk without appreciable change in volume to a temperature of not less than 135 degrees C for not less than 2 seconds or such other temperature time relationship as may be required to ensure a bacteriological shelf life of at least 4 weeks in an aseptic package at a temperature of not less than 20 degrees C; ultra high temperature (U.H.T.) treatment

(z.21) "whey butter" means butter that has been made from milk fat that has been recovered from whey; whey butter

(z.22) "whipping cream" means milk that contains not less than 32 per cent butterfat or 321.3 grams of butterfat per litre. (EC735/88; 94/92; 866/95) whipping cream

LICENSES

2. (1) No person shall process Class I milk, operate a dairy manufacturing plant, manufacture butter margarine blends, distribute Class I milk products, transport milk or operate a tank truck in Prince Edward Island without being the holder of the appropriate license from the Department. Requirement for license

(2) An existing Class I milk processor, a dairy manufacturing plant operator, a manufacturer of butter margarine blends, a distributor of Class I milk products, a transporter of bulk milk and a tank truck operator who complies with the provisions of the Act and regulations, and continues to do so, shall be entitled to an appropriate license from the Department upon payment of the appropriate fee: Fees

(a) in the case of a Class I milk processor, the license fee shall be twenty dollars;

(b) in the case of a dairy manufacturing plant operator, the license fee shall be twenty dollars;

(c) in the case a combined Class I milk processor and a dairy manufacturing plant, the license fee shall be twenty dollars;

(d) in the case of a butter margarine blend manufacturer, the license fee shall be twenty dollars;

(e) in the case of a distributor of Class I milk products, the license fee shall be ten dollars;

(f) in the case of a transporter of bulk milk, the license fee shall be ten dollars;

(g) in the case of a tank truck operator, the license fee shall be one dollar.

Application and terms of licence

(3) The licences specified in subsection (2) may be

(a) issued by the Department without application by the prospective licensee; and

(b) made subject to any terms and conditions the Department considers appropriate.

Licence in best interest of public or dairy trade

(3.1) The Department shall not

(a) issue a licence pursuant to this section; or

(b) approve any term or condition of a licence issued pursuant to this section;

unless, in the opinion of the Department, issuing a licence or approving a term or condition of a licence is in the best interest of the general public or the dairy products trade.

Licence specific to category

(3.2) A licence to engage in any of the categories of work in the dairy industry listed in subsection (1) does not authorize the holder of the license to engage in any other category of work in the dairy industry listed in subsection (1).

Multiple licences

(3.3) The Department may issue a licence for more than one category of work in the dairy industry as listed in subsection (1) to any licence holder.

Transitional provisions

(3.4) Notwithstanding any other provision of this section, all licences issued pursuant to this section in 1997 for the 1997-1998 dairy year shall expire on December 31, 1997.

Renewal of licence

(3.5) Any holder of a licence that expires pursuant to subsection (3.4) may re-apply to the Department for a renewal of the licence for the dairy year ending on June 30, 1998.

No renewal fee

(3.6) The renewal fees prescribed by subsection (2) do not apply to a licence renewed pursuant to subsection (3.5).

Renewal subject to this section

(3.7) The renewal of a licence of a licence pursuant to subsection (3.5) is subject to all the provisions of this section, except for the payment of a fee as noted in subsection (3.6).

New applications for dairy manufacturing plant

(4) No license shall be issued by the Department for the commencement or establishment of a new dairy or dairy manufacturing plant operation unless

(a) an application is received by the Department, on a form provided by the Department, containing a description and blueprint of the site, building and equipment, a product flow diagram and information regarding the source of raw milk, products to be processed or manufactured and any additional detail as may be required by the Department and, where applicable, the Federal certificate of registration;

(b) revoked by EC866/95; and

(c) the prospective licensee has complied with the Act and regulations and has paid the prescribed fee.

Transfer

(5) Licenses issued under these regulations are not transferable.

Expiration

(6) All licenses shall expire at the end of each dairy year.

Revocation

(7) The Department may suspend or revoke, or refuse to issue or renew a license for failure to provide or perform the licensed service or, for failure to observe, perform or carry out the provisions of the Act and regulations.

Form

(8) All licenses shall be issued by the Department in the form set out in the Schedule. (EC735/88; 600/89; 866/95; 665/97)

CERTIFICATES

Certificate

3. (1) The Department may arrange for examination of applicants for milk and cream tester's certificates.

Requirements

(2) A certificate may be issued to each applicant who has passed the examination or who has furnished satisfactory proof of being competent to conduct a milk fat test.

Fee

(3) The fee for a certificate shall be one dollar and the certificate shall not be transferable.

Form

(4) Certificates shall be issued by the Department in the form set out in the Schedule. (EC735/88; 600/89)

Course for tank truck operators

4. (1) All tank truck operators must attend an approved course, as often as the Department considers necessary, on the grading and collection of milk from a farm bulk tank, at a place approved by the Department.

Certificate

(2) The Department shall issue a milk grader's certificate to applicants who have passed the course, or have furnished satisfactory proof of being competent to collect and transport bulk milk.

Provisional certificate

(3) The Department may issue provisional milk grader's certificates to persons engaged in the collection and transportation of bulk milk who have not completed an approved course on the grading and collection of milk from farm bulk tanks.

Previous certificate

(3.1) A provisional milk grader's certificate shall not be issued to any person who has previously held such a certificate.

Duration

(4) A provisional milk grader's certificates shall expire on the date specified thereon as the expiry date.

Review

(5) Persons issued with provisional milk grader's certificates or milk grader's certificates shall be subject to such monitoring, instruction and further training as the Department may consider necessary.

Collection of milk

(6) No person shall collect milk from a farm bulk tank unless he is the holder of a valid milk grader's certificate and a valid tank truck operator license, or a valid provisional milk grader's certificate and a valid tank truck operator license issued by the Department.

Fee

(7) The fee for a milk grader's certificate or a provisional milk grader's certificate shall be one dollar and a certificate shall not be transferable.

Production of certificate

(8) The certificate and license shall be carried by the individual when engaged in grading, collection and transportation of milk.

Form

(9) Certificates shall be issued by the Department in the form set out in the Schedule. (EC735/88; 600/89)

DAIRY FARMS

Roads

5. (1) Every milk producer must provide and maintain an all-weather road, with a well-drained surface, from his farmstead gate to the milkhouse and sufficient area for the tank truck to manoeuvre in reasonable safety and gain easy access to the farm bulk tank by a hose port.

Barns

(2) All dairy barns and milkhouses must be maintained in good repair, and in clean condition at all times.

Dairy buildings

(3) A dairy building must be located in such place as to ensure adequate drainage.

Yards

(4) Cow yards and areas surrounding dairy buildings must be kept free of refuse and waste material and must be well-drained. (EC735/88)

DAIRY BARNS

Temperature

6. (1) Any dairy building or room therein, where temperatures are maintained substantially higher than outdoors and where walls and ceilings are exposed to outdoor temperatures, shall be constructed and maintained to prevent condensation or freezing and allow a comfortable working temperature at all times.

Ventilation

(2) Ventilation in all dairy buildings must provide adequate fresh air free of odours and supplementary heat sources must not cause odours or residues of combustion to be present in dairy buildings.

Walls

(3) Interior walls and ceilings in milking and stabling areas must be maintained in a clean condition at all times.

Other animals

(4) No horses, sheep, swine, fowl, goats or animals other than those of the bovine species kept for dairy purposes are permitted in the dairy barn or milking parlour.

Stalls

(5) All pens, stalls or holding areas housing animals other than those of the bovine species used for milking must be separated from the dairy barn by means of tight partitions and entry from the exterior of the dairy barn.

Feed stands

(6) Feed mangers and stands must be cleaned so as to prevent the accumulation of decomposed feed and unacceptable odours.

Manure

(7) The producer must provide for regular removal of manure and other wastes from the dairy barn.

Manure storage

(8) The type of manure storage system shall be determined by the disposal method:

(a) the manure storage area for all manure produced on the premises must be of sufficient size to accommodate the manure accumulated during winter months;

(b) the storage area must be accessible for cleanout and must be cleaned out as often as necessary to maintain sanitary conditions; and

(c) no manure disposal or storage can be located in such a manner as to cause unacceptable odours and flies to enter the dairy barn or milkhouse.

Exhaust ventilation

(9) Where long term manure storage connects with the milkhouse or the milking parlour, the storage system must be exhaust ventilated or trapped to prevent odours and gases from entering the dairy barn or milkhouse.

Domestic uses

(10) No person shall dwell in, sleep in or otherwise use or permit to be used in any domestic way, any premises where milk is stored, produced or handled.

Residence

(11) A producer's residence and the residence of all persons employed by the producer must be wholly and entirely separate from the premises indicated in subsection (10), and must not be used for handling, storing or distribution of milk.

General requirements

(12) Every producer of milk shall keep all buildings or premises where cows are stabled or milked

(a) clean and in a sanitary condition;

(b) satisfactorily free of flies and insects with adequate fly and insect control;

(c) free from accumulations of dust and cobwebs;

(d) properly lighted; and

(e) ventilated sufficiently to prevent unacceptable odours of whatever origin from affecting the milk.

Partitions

(13) Interior walls and wall partitions of stabling and milking areas must be erected from wood, steel or concrete or a combination of wood, steel or concrete.

Joints

(14) All seams and joints in the interior ceiling of a dairy barn must be tight and prevent the passage of dust, insects and flies to the milking area.

Cleaning

(15) All walls, ceilings, partitions and other parts of the stable shall be cleaned, painted or whitewashed when necessary.

Removal of manure

(16) Every producer shall keep all parts of the premises, except loafing-type stables, clean and free from accumulations of manure and refuse.

Bedding

(17) Every producer keeping dairy cows in a loose-housing type stable shall provide a plentiful supply of bedding in the stables.

Materials

(18) The stands, floors and gutters of the dairy barn and milking parlour must be constructed of concrete or other impervious and easily cleaned material.

Grading

(19) Floors, stands and gutters must be graded so as to drain properly and must be kept clean and in good repair at all times.

Removal of manure

(20) In the case of gravity-type manure removal systems, manure accumulations must be completely removed at least once every 72 hours.

(21) Calf holding areas and box stalls shall be constructed in such a manner as to be easily cleaned. Stalls

(22) Calf holding areas and box stalls must be kept clean and must not be permitted to accumulate quantities of manure or refuse which cause objectionable odours to permeate the dairy stable. Odours

(23) Manure gutters shall be of sufficient size to contain manure accumulated between cleanings. Gutters

(24) Manure must be removed daily from cow stalls, floors and gutters except in the case of loose housing systems and where a gravity-type manure removal system is used. (EC735/88) Removal of manure

HEALTH OF COWS

7. (1) Every cow from which milk is sold by a producer shall be in good physical condition and free from any condition or disease that adversely affects the quality or wholesomeness of the milk. Cows

(2) No producer shall sell or offer for sale milk that is obtained from a cow Sale of milk, restrictions

(a) in the period of 15 days before, or in the period of 3 days after parturition;

(b) that is produced during a period of medication and for a period following the last treatment sufficient to ensure the milk is free from adulteration by medication; or

(c) that contains inhibitory substances.

(3) No producer shall sell or offer for sale milk that Quality of milk

(a) is not sweet and clean;

(b) has an objectionable odour or flavour;

(c) shows evidence of being watery, flaky, stringy, bloody, thick, adulterated or unsanitary;

(d) shows evidence of coagulation of casein; or

(e) contains any foreign substance including insects and vermin.

(4) No person shall sell or offer for sale milk to which water in any form has been added or from which any part of the milk fat has been removed. Diluted milk

(5) No person shall Feeding

(a) give to any milking cow any food other than clean wholesome food;

(b) give any food to a cow of a kind or at any time or in a manner that causes her milk

(i) to give off an objectionable odour, or

(ii) to have a taste or appearance other than that of normal milk.

Cleanliness

(6) Cows being milked must be kept clean at all times, and without limiting the generality of the foregoing,

(a) flanks, udders and tails of milk cows must be kept clean and free of accumulations of mud and manure at all times and clipped;

(b) calves and other animals of the same species as used for milking which are penned or housed directly in front of or behind milking cows must be separated from the milking cows by a walkway of at least 4 ft. in width;

(c) all walkways must be kept clean and free from accumulations of manure and refuse at all times; and

(d) immediately before the time of each milking of a cow, teats and udders must be washed with a single service paper towel moistened in a disinfecting solution, and immediately dried with a single service paper towel. Cloth towels must not be used. (EC735/88)

FREE STALL HOUSING

Free stalls

8. (1) Notwithstanding the foregoing, free stall areas must, to the satisfaction of the inspector,

(a) have floors constructed of concrete or other impervious material which is free from cracks or holes and in good repair or have a floor constructed of slats with manure disposal in a pit below which is designed so that the stall area is free of odours from the pit;

(b) have sufficient drainage;

(c) be ventilated so as to maintain the area free of excess moisture and odours;

(d) have at least a 90 per cent stall to cow ratio, and stalls must be well constructed and maintained in good repair;

(e) be free from an accumulation of manure;

(f) have stalls separated from the floor area by a curb of at least 8 ins. or 20 cm;

(g) be provided with sufficient bedding; and

(h) have stall partitions constructed of wood or steel and maintained in good repair at all times.

Idem

(2) In the case of loose housing stabling

(a) the floor area may be cement, asphalt or a packed earthen material;

(b) a manure pack under cows is permitted;

(c) sufficient bedding is to be distributed daily to provide a clean dry rest area for cows; and

(d) the area housing the cows must have the manure accumulation removed at least once yearly. (EC735/88)

MILKING PARLOURS

Milking parlours, requirements

9. (1) Milking parlours must

(a) have floors, ramps and cow platforms constructed of concrete or other impervious material. The lower 15 cm or 6 ins. of wall above the floor shall be constructed of the same material;

(b) have interior walls and ceilings constructed of materials which are structurally strong and maintained in a clean condition at all times. Wood or a material of comparative strength is acceptable;

(c) have the operator alley floor and cow platform adequately sloped to properly trapped and covered floor drains, each having a minimum diameter of 10 cm or 4 ins.;

(d) have an operator's alley width of at least 1.2 m or 4 ft.;

(e) have self-closing cattle entrance and exit doors capable of being opened by the operator;

(f) have adequate lighting sufficient for the operator to have good visibility of the udders of the cow;

(g) be ventilated sufficiently so as to be free of odours and condensation;

(h) have a functional water hose connected to an outlet with sufficient pressure, a nozzle and cleaning materials to maintain the parlour in a clean and sanitary condition;

(i) have a wall rack for water hose storage and sufficient cupboard space for the safe storage of cleaning materials used in the parlour; and

(j) have adequate fly control.

Floor drains

(2) All floor drains must be kept clean and sanitary at all times.

Milk handling equipment

(3) All milk handling equipment must

(a) meet 3A or equivalent standards in effect at the time of installation;

(b) be adequately cleaned and maintained in a sanitary condition. (EC735/88)

MILKHOUSE

Milkhouse

10. (1) Every producer of milk must provide a milkhouse.

Location

(2) A milkhouse may be attached to, adjacent to or part of the main dairy barn or milk parlour and must have at least one outside entrance.

Ventilation

(3) Every milkhouse must be properly ventilated.

Use

(4) A milkhouse must be used only for the cooling and storing of milk and the washing, sanitizing and storing of milking equipment and

utensils. Items not directly connected with the handling and storage of milk must not be stored in a milkhouse.

Requirements

(5) Every milkhouse must be

(a) at least 168 sq. ft. in size (excluding vestibule area) or larger if necessary and designed to accommodate all necessary equipment and provide all necessary working space, and the bulk tank shall have at least 90 cm or 3 ft. clearance on the outlet side, the pouring side, and the sink side and at least 60 cm or 2 ft. clearance on any remaining side or sides as the case may be;

(b) located, constructed and maintained so as to prevent any objectionable odours from entering the milkhouse directly from a milking parlour, dairy barn, stable, or any other source;

(c) completely separated from any other area of the dairy barn or stable by means of at least one tight fitting, solid, self-closing door closing to a door jamb;

(d) properly insulated and provided with facilities and sufficient air circulation to prevent condensation and to maintain a comfortable working temperature at all times;

(e) provided with adequate light for the sinks, working area and bulk tank interior to permit proper cleaning and sanitizing. Lights and light fixtures are not permitted to be located directly above the farm bulk tank;

(f) equipped with a hose port not more than 15 cm or 6 ins. in diameter constructed with a self-closing cover to prevent the entry into the milkhouse of insects, rodents or small animals and located at least 15 cm or 6 ins. above the milkhouse floor, or the outside ground level, whichever is higher and have the hose port located in such a way as to provide easy access to the farm bulk tank with a maximum of 9 m of 30 ft. of milk transfer hose;

(g) if constructed, renovated or remodelled after 1988, provided with an approved electrical outlet on the outside of the exterior wall through which the hose port enters for the milk tank truck pump motor, and controlled by an approved switch located on the inside wall of the milkhouse where it can be readily accessible to the operator of the tank truck; and

(h) if constructed, renovated or remodelled after 1988, provided with a window which permits the tank truck operator to readily observe the tanker pump compartment from the inside of the milkhouse.

Doors

(6) Self-closing doors between the milkhouse and any other part of the dairy barn and stable shall be operable at all times.

Idem

(7) Other rooms adjacent to, or entering the milkhouse directly shall be equipped with at least one self-closing door except in the case of

lavatories adjacent to or entering the milkhouse directly in which case two self-closing doors and a vestibule area is required. Vestibule areas must be ventilated.

Apron

(8) A concrete or asphalt slab, at least 4 ft. by 4 ft. by 6 ins. must be provided outside the milkhouse below the hose port outlet, and must be maintained in good repair. This apron may be connected to the milkhouse entry door by a concrete or asphalt walkway.

Equipment, hygiene requirements

(9) Each milkhouse must have

(a) an adequate supply of potable hot and cold running water under pressure;

(b) a stainless steel sink or sinks, designed for the equipment, in the case of clean-in-place (C.I.P.) systems and, where mixing taps are not provided in the C.I.P. system, a second utility sink with mixing taps;

(c) a one-compartment stainless steel sink with mixing taps in the case of a manual wash system;

(d) wash sinks connected directly to a properly trapped floor drain;

(e) a hose and nozzle connected to or capable of being connected to a source of water under pressure for rinsing out the farm bulk tank;

(f) a non-corrodible wall rack for storage of the water hose;

(g) a suitable means of applying bactericidal treatment to all milk contact surfaces;

(h) non-corrodible metal racks maintained in a clean and sanitary condition for the storage and draining of milking equipment. Where non-corrodible metal racks are not used, the surface shall not be constructed of a porous material;

(i) sufficient cupboards to store cleaning supplies, milk filters, milking equipment, spare parts, and related items. Insecticides and other toxic products must not be stored in a milkhouse;

(j) an approved dispenser containing sanitary single service paper towels;

(k) a covered garbage receptacle;

(l) sufficient space between the top of the bulk milk tank and the ceiling of the milkhouse to permit removal of the bulk tank measuring rod;

(m) a floor with a smooth surface constructed of concrete or similar impervious material, properly reinforced and constructed to prevent random cracking or heaving, and maintained in a state of good repair, which slopes adequately to a properly designed and trapped floor drain which is readily accessible, with a removable cover having a minimum diameter of at least 10 cm or 4 ins.; and

(n) walls constructed of concrete or similar durable material extending at least 15 cm or 6 ins. above floor level.

Exhausts

(10) Gas or oil fired hot water heaters must be exhausted to the exterior of the milkhouse.

Surfaces

(11) Interior walls and ceilings of the milkhouse must be covered with a readily cleanable, paintable surface, impervious to moisture.

Seams

(12) All seams and joints in the interior wall and ceiling covering must be tight and prevent the passage of dust, insects, flies and rodents to the milkhouse.

Floors

(13) Milkhouse floors must be maintained in a clean and sanitary condition at all times to the satisfaction of an inspector.

Walls

(14) Interior walls and ceilings of a milkhouse must be cleaned and painted as often as deemed necessary by an inspector.

Drains

(15) Trapped floor drains must not be located within 60 cm or 2 ft. of the outlet valve of a farm bulk tank, nor under the farm bulk tank.

Ventilation

(16) Where a ventilation fan is installed in a milkhouse, it must be an intake unit installed on an outside wall and located where there is a supply of fresh air at all times.

Furnaces

(17) Furnaces providing heat for the milkhouse, dairy barn or other buildings or rooms are not permitted in a milkhouse.

Screens

(18) All exterior openings in the milkhouse shall be equipped with insect screens or other suitable appliances which will effectively keep out insects and vermin.

Wash-up

(19) Lavatory and wash-up stations must be maintained in a clean and sanitary condition and must not open directly into a milkhouse. Shower stalls are not permitted in milkhouses, vestibules, or milking parlours or in any area which opens directly into a milkhouse, milking parlour or vestibule.

Vacuum pumps

(20) Vacuum pumps located in the milkhouse, vestibule or breezeway must be exhausted to the outside.

Idem

(21) Where a vacuum pump room exists, it must be separate from the milkroom and must be kept free of refuse, dust and oil.

Idem

(22) Vacuum pumps are not permitted in milkhouse vestibules or breezeways constructed after 1988.

Drainage

(23) Every milkhouse shall be in a location that insures good drainage and freedom from contamination.

(24) Properly designed and trapped floor drains with removable covers must be — Floor drains

(a) operable at all times; and

(b) capable of draining any liquids from the floor to a location at least 23 m or 75 ft. away from the milkhouse.

Condensation

(25) A milkhouse must have walls and ceilings insulated to prevent condensation of moisture upon the inside walls and ceiling except such condensation as is caused by steam or hot water used in the milkhouse.

(26) Every milkhouse must be free of flies, insects and rodents. — Flies

(27) Windows, window ledges, intake fans and shelves must be free from accumulations of dust, dirt and debris to the satisfaction of an inspector. — Dirt

(28) No animals are permitted to enter a milkhouse. — Animals

(29) Colostrum milk must not be stored in a milkhouse and where colostrum milk is stored in a dairy barn, it shall be stored in covered containers. (EC735/88) — Storage

MILKING EQUIPMENT

11. (1) No person shall use milking equipment or utensils that are not — Cleaning of equipment

(a) immediately after each use,

(i) rinsed with tempered potable water, and

(ii) thoroughly cleaned to remove all dirt and milk deposits;

(b) immediately before each use, sanitized with an approved dairy equipment sanitizer and thoroughly drained.

(2) The following procedures must be used in the cleaning and sanitizing of milk handling equipment: — Sanitization

(a) immediately after each milking, all milking equipment and milk pipelines must be rinsed thoroughly with tempered potable water continually discarding the rinse water near the downstream end of the solution return line until the discarded effluent is clear;

(b) an approved dairy equipment cleaning compound in solution shall be used in an adequate supply of potable hot water in order for the equipment to be cleaned. Where cleaned by cleaned-in-place method, the wash water temperature at the end of the cycle must be not less than 46 degrees C. Specific cleaning recommendations will supersede this requirement if the manufacturer recommends that the cleaner be used at temperatures other than as stated above;

(c) an approved dairy equipment acid rinse must be used after the wash cycle, as often as required or according to the manufacturer’s specific recommendations;

(d) immediately prior to the next milking, the equipment must be rinsed with clean water to which an approved dairy sanitizing agent has been added. All parts of equipment coming in contact with the sanitizing solution must be thoroughly drained before commencing the milking operation.

Manual cleaning

(3) All milk handling equipment not cleanable by the cleaned-in-place method must be cleaned manually and rinsed with an approved dairy equipment acid rinse as often as necessary. The equipment must be sanitized with an approved dairy equipment sanitizer immediately before milking, and thoroughly drained.

Equipment and utensils

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

Idem

(5) A producer must not use utensils and milk handling equipment that are not in good condition and state of repair.

Idem

(6) Every producer must provide equipment and materials necessary to rinse, clean and sanitize milking equipment and utensils.

Materials

(7) A producer must not use milking equipment or utensils for the production, handling, storage or transportation of milk or milking equipment or utensils made of materials that

(a) adversely affect the flavour of milk that comes into contact with them;

(b) have rough surfaces, or surfaces not easily cleaned;

(c) have joints not flush with the surfaces; or

(d) have open seams, cracks, or exposed threads.

Personal hygiene

(8) No person shall milk a cow or handle utensils or milking equipment that comes in contact with milk except a person who is

(a) in good health and free from communicable diseases; and

(b) personally clean at each time of milking and of handling milk and utensils.

Storage

(9) All utensils and milk handling equipment, when not in use, must be stored on a rack referred to in clause 10(9)(h).

Idem

(10) All parts of a milking machine not permanently attached, when not in use shall be stored under sanitary conditions in the milkhouse.

Standards

(11) The design, fabrication, installation and the materials used as product contact surfaces in milking and milk handling equipment shall conform to 3A standards.

(12) Milk handling, production, and storage equipment or utensils must not be used for purposes other than the production, handling, and storage of milk or its constituents. Use

(13) If, in the opinion of an inspector, a piece of equipment is not satisfactory for producing, handling or storing milk, or its constituents, or is beyond repair, it shall be condemned, and must be replaced with equipment that is satisfactory to the inspector. (EC735/88) Replacement

COOLING OF MILK

12. (1) Every producer of milk shall provide equipment in the milkhouse Cooling facilities
(a) capable of cooling milk to a temperature below 4 degrees C; and
(b) a farm bulk tank capable of holding the milk temperature below 4 degrees C until the time of pickup of the milk.

(2) Every producer of milk shall provide sufficient cooling and storage space, in the form of one farm bulk tank, to contain all milk produced between pickups. Bulk tank

(3) All milk must be cooled within one half hour to a temperature not exceeding 10 degrees C and further cooled within the next one half hour to a temperature not exceeding 4 degrees C while it is in the farm bulk tank. Storage temperature

(4) No producer shall permit milk to be removed from a farm bulk tank to a tank truck unless the temperature of the milk is below 4 degrees C. Removal

(5) Every producer shall have his milk ready for pickup by the tank truck operator with the exception of the periods between 5 a.m. and 8 a.m. and 5 p.m. and 8 p.m. each day. (EC735/88) Pickup

FARM BULK TANKS

13. (1) Where a farm bulk tank is installed on a producer's premises, the farm bulk tank must be located in a milkhouse. Location

(2) A farm bulk tank located in a milkhouse shall be at least 13 cm or 6 in. above the floor of the milkroom, but in the case of a tank with a rounded bottom the lowest part of the tank may not be less than 9 cm or 4 in. *Idem*

(3) A farm bulk tank must be completely emptied once every two consecutive days in the case of Class I milk and once every three consecutive days in the case of industrial milk. Emptying

(4) Every producer must clean his farm bulk tank, each time it is emptied and before it is used again by means of an approved dairy Cleaning

equipment cleaning compound capable of removing dirt and milk deposits and shall rinse the tank with a solution containing an effective approved dairy sanitizer immediately prior to use.

Use

(5) A farm bulk tank shall be used only for the cooling and holding of milk.

Installation

(6) No person shall install a farm bulk tank, nor shall a dairy manufacturing plant or purchasing agency of milk accept milk from a producer who has installed a farm bulk tank, until approval has been received from an inspector.

Standards

(7) A farm bulk tank shall conform to 3A standards for farm bulk tanks.

Requirements

(8) Each farm bulk tank must

(a) be of sufficient size to hold at least four milkings at peak production of the herd with which it is used;

(b) have a dip stick and conversion charts bearing the same serial number as the farm bulk tank, or a measuring device by which the volume of milk in the tank may be accurately determined;

(c) have all legs readily adjustable;

(d) be equipped with a method for sealing any two legs which are on opposite sides, but not directly across from each other;

(e) have a manual or automatic controlled agitator capable of stirring milk in the tank; and

(f) have the outlet valve facing the hose port.

Agitation

(9) Farm bulk tanks with a capacity of 1500 gallons (6800 l) or less must have mechanical agitation capable of restoring uniformity of all milk constituents throughout the tank in 5 minutes of starting without splashing or churning the milk. For farm bulk tanks in excess of 1500 gallons, the time permitted to perform this function is increased to 10 minutes.

Idem

(10) Air agitation of farm bulk tanks is not permitted.

Thermometer

(11) Farm bulk tanks must be equipped with an indicating thermometer with scale divisions of at least 1/16 of an inch for each 2 degrees F or 2 mm for each change of 1 degree C within a range of temperature from 32 degrees F to 120 degrees F (0 degrees C to 100 degrees C) and so located as to register accurately the milk temperature when the tank contains 20 per cent of its capacity. This thermometer must be accurate to within 1 degree C or 2 degrees F.

Measuring devices

(12) No person shall use a measuring device or conversion chart other than those measuring devices or conversion charts which may be approved by an inspector.

Condensers

(13) Air cooled condensers shall have access to outside air in order to facilitate efficient cooling and to disperse heat during operation.

Use of devices

(14) No person shall use a measuring device to determine the volume of milk in a farm bulk tank except a measuring device that determines the volume as in Column I, within a tolerance of the volume set opposite thereto in Column II, as follows:

Column I	Column II
Under 660 litres	1.3 litres
660 l - 1320 l	1.8 l
1320 l - 1980 l	2.2 l
1980 l - 2640 l	2.6 l
2640 l - 3301 l	3.1 l
3301 l - 3961 l	3.5 l

Charts

(15) Every producer who has a farm bulk tank must maintain, in good condition near the farm bulk tank in the milkhouse, a chart showing the number of litres of milk for each reading of the measuring device used to determine the volume of milk in the tank and showing the number of litres for each graduation of the measuring device.

Serial numbers

(16) No person may use a measuring device or chart other than a measuring device or chart having the same manufacturer's serial number as the serial number of the farm bulk tank. (EC735/88)

TANK TRUCKS

Transportation

14. (1) No person shall transport milk from a farm bulk tank except in a properly equipped tank truck.

Hoses

(2) No person shall transfer milk from a farm bulk tank except by means of a hose not exceeding 30 ft. or 9 m in length, which shall be made from an acceptable food grade material, and be free of couplings and additional lengths of hose for the collection of milk from any farm bulk tank or for dispersal of the milk contained in the tank truck.

Equipment

(3) No person shall operate a tank truck for the transportation of milk except a tank truck equipped with

(a) equipment in good condition including tank, hose, pump components, covers, gaskets, vent rubbers and hose compartment door gaskets;
(b) an insulated dust-tight cabinet constructed of stainless steel for the holding of milk hose, a pump and other equipment used in transferring milk to or from the tank truck;
(c) an insulated milk sample storage case for holding all samples at 0 degrees C to 4 degrees C until such samples are transferred to a designated sample storage depot;
(d) a dust tight area for the holding of storage cases;
(e) a milk transfer hose that has smooth surfaces, and
(i) is readily cleaned, non-toxic and does not affect the flavour of the milk that comes in contact with the hose, and
(ii) spray-ball equipment for cleaning by means of the continuous circulation of a cleaning fluid over all surfaces that come in contact with milk.

Washing, milk

(4) After unloading the last load of milk in each 24 hour period, the operator of a tank truck shall wash and sanitize, or cause to be washed and sanitized the milk tank, hose, pump and fittings.

Idem other products

(4.1) Where a tank truck is used for the purpose of transporting other approved products, the operator shall wash and sanitize, or cause to be washed and sanitized, the milk tank, hose, pump and fittings immediately following the delivery of the approved product.

Inspection

(5) Tank trucks may be inspected at any time by an inspector.

Idem

(6) Tank trucks not conforming to these regulations may be deemed unfit for milk transportation by an inspector.

Use

(7) Tank trucks shall only be used for the purpose of transporting milk and milk products or such other products as approved in writing by the Department. (EC735/88; 866/95)

TANK TRUCK OPERATORS

Duties

15. (1) Persons issued with milk grader's certificates and tank truck operator's licenses shall follow practices and procedures for the grading and collection and transportation of milk as outlined by the Department, and
(a) shall be neat and clean in appearance and habits;
(b) shall keep on hand at all times under clean and sanitary conditions, sterilized containers for the procurement of samples of milk and such other equipment as the Department may direct;
(c) procure aseptic samples as directed by the Department; and

(d) record the necessary information on the sample container as directed by the Department.

Rejection of milk

(2) A tank truck operator must, before transferring any milk from a farm bulk tank to a tank truck, examine the milk in the tank for temperature, flavour, odours and foreign matter, and where he finds that the milk examined would not meet the standards outlined in the regulations, he shall not transfer any of the milk from the farm bulk tank to the tank truck, but must

(a) take an aseptic sample of the milk;

(b) submit that sample to the Department indicating the reason why the milk was rejected; and

(c) indicate in writing to the producer the reason for the rejection.

Transfer of milk

(3) No tank truck operator shall transfer milk from a farm bulk tank

(a) without determining the volume of milk in the tank;

(b) if the temperature of the milk is above 4 degrees C;

(c) between the hours of 5 a.m. and 8 a.m. and 5 p.m. and 8 p.m. on any day unless there is agreement between the producer and the tank truck operator; or

(d) if the milk in the tank has been placed under detention or the producer has been prohibited from shipping milk by the Department.

Agitation

(4) If the agitator of the bulk tank is in motion at the time of arrival the agitator must be stopped and the tank truck operator must wait until all movement of milk has ceased before a measurement is taken.

Report

(5) The operator of a tank truck immediately after he determines the volume of the milk in the tank must make a report to the producer showing

(a) the date;

(b) the volume of the milk in the tank;

(c) the reading of the gauge rod or other measuring device;

(d) the temperature of the milk; and

(e) the signature of the tank truck operator.

Starting agitator

(6) Immediately after determining the volume of milk in the tank, the tank truck operator shall start the agitator.

Sampling

(7) After the agitator has been in operation for at least five minutes and as much longer as may be necessary for the milk to be thoroughly mixed, the tank truck operator shall procure as many samples as may be required by the Department, the volume of each being at least 30 ml.

Containers

(8) Each sample of milk taken shall be in a container approved by the Department.

Idem

(9) Immediately after procuring the sample, the sample must be placed in an insulated sample case capable of maintaining the sample temperature between 0 degrees C and 4 degrees C until such sample is delivered to a designated sample depot.

Rinsing tank

(10) A tank truck operator shall, after transferring the milk from the farm bulk tank to the tank truck, rinse the farm bulk tank with cold or lukewarm water after the tank truck hose has been removed from the tank.

Cleaning

(11) Every operator of a tank truck shall maintain in a clean condition all surfaces of the tank truck that do not come in contact with the milk.

Hoseports

(12) The tank truck operator must use the hoseport at all premises so equipped.

Transfer requirements

(13) The tank truck operator shall not transfer milk from a farm bulk tank to a tank truck if the milk in the farm bulk tank cannot be properly agitated or measured. (EC735/88)

TANK TRUCK WASH STATIONS

Wash stations

16. (1) Every dairy and dairy manufacturing plant receiving bulk milk shall be equipped with or shall have readily available a tank truck wash station.

Equipment

(2) Every tank truck wash station must

(a) have a clear space sufficient for cleaning and sanitizing the tank on a tank truck;

(b) have a floor,

(i) capable of supporting tank trucks without sagging or heaving,

(ii) with a smooth surface that is impermeable to liquids,

(iii) that has a slope to a drain of at least 1/4 in. to 1 ft. or 1 cm to 50 cm;

(c) have a properly designed and trapped floor drain that can be maintained in a clean and sanitary manner with a removable cover. The diameter of the drain shall be at least 6 in. or 13 cm and shall be capable of draining any liquids from the floor;

(d) have under pressure an adequate supply of potable hot and cold water;

(e) have an adequate supply of approved dairy equipment detergent cleaners and sanitizers required for cleaning and sanitizing tank trucks;

(f) have a sink with two compartments;

(g) have a pump with sufficient capacity and pressure to thoroughly clean all surfaces that come in contact with milk;

(h) have a return pump with a capacity equal to or greater than the capacity of the pump mentioned in clause (g) to remove the cleaning solution; and

(i) have adequate means of sanitizing all surfaces that come in contact with milk. (EC735/88)

DAIRY AND DAIRY MANUFACTURING PLANTS

General standards

17. (1) The location of every dairy or dairy manufacturing plant and all equipment and operations conducted shall be satisfactory to the Department. The area shall be free from any objectionable conditions including smoke, fumes, dust, odours, flies and other conditions of a nature which might injuriously affect the quality of the milk or milk products, and there shall be ready access to and from every building for efficient operation of the plant. A dairy or dairy manufacturing plant shall not be located within 30 metres of buildings or compounds which house or hold livestock or other animals.

Construction

(2) The buildings housing every dairy or dairy manufacturing plant shall be of substantial construction, both exterior and interior, be of adequate size for the operations involved, free from excessive dust, readily cleaned, and well lighted, properly ventilated, have adequate drainage, and proper equipment placement.

Screens

(3) All outside openings in every dairy or dairy manufacturing plant shall be effectively screened or otherwise protected against the entrance of flies and rodents and such additional precautions for the control of flies and rodents shall be provided as may be necessary or as the inspector may direct.

Idem

(4) Window and door screens shall be tight fitting and shall be equipped with self-closing devices.

Idem

(5) All wall openings through which cases, cans or similar objects are passed in rapid succession shall be equipped with flaps, fans or similar devices to exclude flies.

Idem

(6) Such additional precautions or methods for the control of flies as may be reasonably necessary and as the Department may require shall be provided.

Lighting

(7) Every room in which the processing or handling of milk is conducted, or in which equipment is operated shall be adequately lighted by natural or artificial light.

Idem

(8) Protected lighting is required in so far as the inspector deems necessary.

Ventilation

(9) Every room shall be adequately ventilated so as to prevent water or condensation forming on walls, ceilings and equipment.

Floors

(10) The floors of every room in which milk is handled, processed or stored shall be constructed of concrete, tile, brick or other impervious material and the surface shall be smooth, readily cleaned, sloped to convenient floor drains and free from joints and depressions in which water or dirt may collect, and the joints between walls and floors must be covered.

Idem

(11) Floors shall be kept clean and free from materials and equipment not regularly used or associated with the processing of milk.

Hand wash stations

(12) Hand wash stations having hot and cold running water and bactericidal soap shall be located in the processing and packaging areas in such a manner as to provide convenient usage by employees.

Idem

(13) Hand dip of a bactericidal nature shall be provided for convenient employee usage in packaging and processing areas where the inspector deems necessary.

Drains

(14) Suitably designed and trapped floor drains of sufficient size with removable covers, and so located as to rapidly remove drainage, shall be provided.

Surfaces

(15) The walls and ceiling of rooms in which milk is handled or processed shall have smooth surfaces of impervious and washable material, light in color and must be kept clean.

Toilets

(16) Dairy and dairy manufacturing plants shall be provided with adequate toilet facilities and so located as to be readily accessible to all employees.

Idem

(17) Lavatories shall not open directly into the processing or product storage areas and must be equipped with bactericidal soap, hot and cold running water, sink, paper towers, covered waste receptacle, full length self-closing door and be kept clean, sanitary and properly ventilated at all times. Signage respecting hand washing shall be posted in all lavatories.

Use

(18) No person shall dwell on, sleep in, or otherwise use or permit to be used in any domestic way, any dairy or dairy manufacturing plant.

Waste

(19) Waste and drainage from the operation of any dairy or dairy manufacturing plant must be disposed of in a sanitary manner satisfactory to an inspector.

Refuse

(20) Refuse must not be permitted to accumulate in a dairy or a dairy manufacturing plant or near the premises except in properly covered

containers or receptacles which shall be cleaned and sanitized as often as an inspector deems necessary.

Inspections

(21) All dairies and dairy manufacturing plants licensed under these regulations shall be subject to such inspections as the Department deems necessary.

Equipment

(22) The equipment and containers used in the movement, processing or storage of milk shall be so constructed to meet 3A standards and kept in such repair as to facilitate cleaning and sanitizing and any surface of such equipment and container with which milk comes in contact shall be of smooth non-corrodible metal or vitreous material free from accumulation of milk solids and other foreign substances, self draining and readily accessible for cleaning and every joint in such equipment or container shall be made flush with the surface or otherwise constructed so as to avoid open seams.

Materials

(23) Any equipment used for processing or storing of milk must be constructed of such material and so maintained as not to affect adversely the quality or taste of the milk.

Covers

(24) Tight fitting covers shall be provided for the equipment which requires covers, and shall be so arranged as to prevent the entrance of drainage water, condensation, dust or other foreign materials from the outside into the milk.

Tanks

(25) Milk receiving tanks must be so placed, constructed and protected as to prevent contamination of the milk.

Piping

(26) Milk piping and connections shall meet the following requirements:

(a) the piping and connections shall be of such size and material that they may be readily cleaned;

(b) the piping and connections shall be smooth, free from corrosion and all joints shall be welded flush and ground to a smooth finish;

(c) the length of piping shall be reduced to a minimum;

(d) C.I.P. Systems shall be fully isolated from processing lines and equipment while dairy products are being processed.

Holding facilities

(27) Adequate holding facilities must be provided in a processing plant for raw milk.

Valves

(28) Every inlet and outlet valve and pipe connection to pasteurizing equipment or pasteurized product holding tanks or vats shall meet the following requirements:

(a) all valves and pipelines used in inlet and outlet connections on pasteurizers or holding tanks or vats shall be metal not affected by

milk to the extent of corroding or pitting the material and shall not affect the flavour of milk by electrolysis or by other means;

(b) every surface in contact with the milk shall be smooth and free from pits, cracks, crevices, open seams or threads;

(c) passages shall be constructed to prevent pocketing;

(d) all H.T.S.T. pasteurizing apparatus shall be opened as often as necessary for cleaning, or as the inspector deems necessary. Valves and pipe fittings which are not cleaned-in-place shall be taken down daily for cleaning, and after each such cleaning shall be stored in such a manner as to protect them from contamination;

(e) every container and any equipment, piping or valves used for handling or processing milk shall be thoroughly cleaned after each use and effectively sanitized immediately before use;

(f) every inlet valve and connection shall be so constructed and located as to prevent leakage or shortcircuiting of unpasteurized milk into the pasteurized product, or into a pasteurizer or holding vat other than that being filled;

(g) every pipeline between any inlet valve and pasteurizer or holding vat shall be as short as possible;

(h) every outlet valve shall be so constructed as to have the valve seat either flush with the interior wall of the vat or so closely coupled that all milk in the valve pocket is within the influence of the agitation created by the stirring equipment. Every outlet valve shall prevent leakage past the valve seat into the milk outlet and all product within the close coupled area shall be no colder than 0.55 degrees C less than the milk temperature in the centre of the pasteurizing vat at any time during the holding period;

(i) valves shall be provided with necessary stops and guides to ensure proper operation.

Filters

(29) Milk shall be clarified, filtered or strained before pasteurization only and no filters other than metal screens shall be placed on the outlet side of the pasteurizer or be used on milk after pasteurization.

Vat covers

(30) In the case of vat pasteurization, the vat cover shall be kept closed during the holding period until the milk is removed, except in case of emergency.

Insulation

(31) Pasteurization and holding vats must be adequately insulated to prevent heat loss.

Construction

(32) Pasteurizing vat covers must be constructed so as to prevent the entrance of surface drainage, and

(a) all openings in the cover must be protected by raised edges;

(b) the cover itself must have overlapping edges;

(c) there must be condensation diverting aprons, as close to the vat as possible, on all pipes, thermometers, and other equipment extending into the vat, unless a water tight joint is used; and
(d) the vat covers are to be kept closed during operation.

Leak protection

(33) Inlet and outlet valves on pasteurizing vats must be of the leak protector type designed to prevent leakage past the seat in every closed position. Leak protector inlet valves may be used when the piping is so arranged that only one vat can be connected to the inlet line at one time and such piping is disconnected during the holding and emptying periods.

Connections

(34) Inlet and outlet connections other than through closed coupled valves must not enter or leave the pasteurizer below the level of milk.

Slope

(35) The pipeline between the inlet valve and the vat must slope to assure free drainage.

Vents

(36) When the inlet line enters the pasteurizing vat above the milk level and is submerged in the milk, the inlet line must be provided with an automatic air-relief or vent located at the valve, or by drilling a hole at least 1/8 inch in diameter in the fill pipe, below the vat cover, but above the maximum milk level.

Location

(37) Inlet valves on pasteurizing vats must not be located in the vertical pipeline, unless they can be so installed that one groove in the system is at the lowest level of the valve.

Slope

(38) The pipeline between the inlet valve and the vat must slope to assure free drainage on a pasteurizing vat.

Outlet valves

(39) The outlet valves must be closed during filling, heating and holding, and the inlet valves must be closed during holding and emptying periods on pasteurizing vats.

Temperature

(40) Each vat in which milk is pasteurized must be provided with means of heating the airspace above the milk to 3 degrees C higher than the minimum legal pasteurizing temperature during the entire holding period. Airspace heating is not required if the pasteurizing and airspace temperatures are higher than 3 degrees C above the minimum pasteurization temperature. When steam is used to heat the airspace, it must be of culinary quality.

Thermometers

(41) There must be an airspace thermometer on all pasteurization vats to indicate the air space temperature. The bottom of the thermometer bulb must be at least 1 inch above the surface of the milk. The air space

thermometer shall be graduated in 1 degree C divisions with an accuracy of plus or minus 0.5 degrees C.

Records

(42) The temperature shown by the airspace thermometer during pasteurization shall be recorded on the recording thermometer chart each time the pasteurizer is in operation.

Idem

(43) The indicating and recording thermometers on a pasteurizing vat must read not less than the required pasteurization temperature during the entire holding period.

Idem

(44) The recording thermometer must never read higher than the indicating thermometer.

Idem

(45) Each time the pasteurizing vat is used, the operator must check the temperature shown by the recording thermometer against the temperature shown by the indicating thermometer, and note such a check on the recording thermometer chart.

Covers

(46) No batch of milk shall be pasteurized unless the bulbs of both indicating and recording thermometers are covered.

Pasteurization

(47) Pasteurizing vats must be operated so that every particle of milk undergoes the process of pasteurization.

Adding milk

(48) No milk shall be added to the vat after the start of the holding period.

Thermometers

(49) Both indicating and recording thermometers of satisfactory type shall be installed and used on each pasteurizing unit.

Bulbs

(50) The bulbs of the indicating and recording thermometers shall be placed as close together as practicable and at the point of lowest temperature in the pasteurizer and must agree within 1 degree F or 0.55 degrees C of each other.

Accuracy

(51) The indicating thermometer shall be easily read and accurate within 1 degree C with scale divisions of 2 mm for each degree between 60 degrees C and 65.5 degrees C when used in vat pasteurizers and between 60 degrees C and 82 degrees C when used in high temperature short time pasteurizers.

Idem

(52) Recording thermometers shall be moisture proof and easily read, with scale divisions of not less than 2 mm for each 1 degree C, between 60 degrees C and 62.7 degrees C and 82 degrees C in the case of high temperature short time pasteurizers, and the smallest time scale division shall not exceed 10 minutes and every chart shall be graduated for and shall make one revolution in 12 hours.

Charts

(53) No recording chart shall be used for a period which will interfere with the clarity of the record or which results in overlapping of the graphs.

Information recorded

(54) The person in charge of the recorder must sign every chart and shall see that the following information is recorded thereon:

(a) the date of each operation of the pasteurizer;

(b) the product being pasteurized; and

(c) a record of the indicating thermometer at some time corresponding with a marked point in the pasteurizing cycle.

Idem

(55) Where more than one recording thermometer is in use, the charts shall be numbered in such a manner as to indicate the recording thermometer which was used for such chart.

Charts

(56) Charts shall be kept for three months after the date thereof and must be made available to an inspector upon request.

Variation in temperature

(57) The operation of the pasteurizer shall be such that the variation in temperature between the hottest and coldest of the milk shall not exceed 1 degree F or 0.55 degrees C.

Idem

(58) The temperature of the pasteurized milk shall not be reduced to lower than 48.8 degrees C before passing through the cooling equipment.

Cooling

(59) Milk shall be cooled to 4 degrees C immediately after pasteurization and held at or below this temperature until packaged.

Idem

(60) Regenerative heater coolers shall be so constructed and maintained as to prevent access of the unpasteurized milk into the pasteurized milk.

Use of solder

(61) Solder shall not be used on the metal separating the pasteurized milk from the unpasteurized milk.

Pressure gauges

(62) All high temperature short time pasteurization units shall be equipped with outlets for temporary installation of pressure gauges if such gauges are not permanently installed.

Packaging

(63) All pasteurized product must be packaged only at the processing establishment where pasteurization takes place, and in accordance with the following conditions:

(a) packaging shall be done by equipment which can be readily cleaned and which does not contaminate the product during the operation;

(b) the equipment and the operation shall be such that a uniform mixture of the pasteurized product is added to each package; and

(c) no unpasteurized milk product shall be packaged or come in direct contact with packaging equipment used for pasteurized products.

Cold storage

(64) Adequate refrigerated storage rooms for dairy products shall be provided and operated at temperatures necessary to preserve the quality of dairy products, and

(a) the construction of such rooms shall be such that the storage space can be kept clean, free of odours and in a sanitary condition at all times;

(b) all refrigerated storage rooms shall be equipped with adequately protected lighting and properly designed and trapped drains with removable covers which are to be kept clean and sanitary; and

(c) refrigerated storage rooms in a dairy or dairy manufacturing plant shall contain no equipment or products which may contribute to abnormal conditions or in any manner contaminate dairy products or ingredients stored in the same area.

Repasteurization

(65) Any milk which has been contaminated subsequent to pasteurization may be repasteurized, however, milk which has come in contact with contaminated machinery shall not be used.

Sterilization

(66) If any milk accidentally passes through equipment without proper treatment such equipment must be sanitized before it is used again.

Sanitization

(67) Any equipment used for pasteurization and subsequent handling of the milk shall be sanitized immediately prior to use using a procedure approved by the Department.

Contamination

(68) No piping, pumps or equipment which come in contact with pasteurized milk shall be used in the handling of unpasteurized milk or other contaminated material nor shall any connection be permitted between unpasteurized and pasteurized milk.

Unpasteurized milk

(69) No unpasteurized milk or milk product shall be packaged in any dairy or dairy manufacturing plant for any purpose.

Disinfection of containers

(70) All equipment which comes in contact with or is used in handling of milk shall be thoroughly cleaned and subjected to effective sanitation prior to use.

Packaging materials

(71) During storage and when in use, the interior and any surface thereof of all packaging materials exposed to pasteurized milk or milk products shall be protected against sources of contamination and shall be kept in a clean, dry storage.

(72) All vehicles or conveyances used for the transportation of or delivery of milk or milk products shall be constructed and maintained as to protect the product from temperature changes and contamination. Vehicles

(73) Every such vehicle or such conveyance shall be kept clean and shall not be used for transporting anything likely to cause contamination of the milk or milk products. *Idem*

(74) All persons in a dairy or dairy manufacturing plant must be clean in habits, wear clean washable outer garments and wear head covering as required by the Department. Personal hygiene

(75) Outer garments including footwear worn in the processing areas of a dairy or dairy manufacturing plant shall not be worn or used outside the plant. An area separate from the processing area must be set aside and designated as an employee's change room. Clothing

(76) No person shall smoke or use tobacco in any form in the processing, packaging or storage areas of any dairy or dairy manufacturing plant. (EC735/88; 94/92) Smoking

LABELLING OF CONTAINERS

18. (1) Every container used for the sale or distribution of Class I milk or dairy products shall have imprinted on the container or a label affixed to the container stating: Labelling

(a) the name and address of the processing plant or the registration number of the processing plant or a code acceptable to the Department;

(b) the product contained therein; and

(c) all additives.

(2) No person shall sell, offer for sale, or distribute Class I milk or dairy products in a container that has not been labelled in accordance with subsection (1). *Idem*

(3) No person shall sell, offer for sale or distribute Class I milk or dairy products in a container other than the product stated on the container. *Idem*

(4) No person shall sell, offer for sale or distribute Class I milk in a container other than a container approved by the Department. (EC735/88) Container

ADDITIVES

Additives

19. (1) No person shall add to a Class I milk product any substance other than

(a) flavouring as approved by the Department;
(b) lactic acid cultures;
(c) milk solids; or
(d) vitamins as approved by the Department.

Stabilizing agent

(2) Notwithstanding subsection (1), a stabilizing agent may be added to

(a) blend cream;
(b) table cream; and
(c) whipping cream. (EC735/88)

MILK TESTING EQUIPMENT

Methods of analysis

20. (1) Milk samples shall be analyzed for butterfat content for producer payment by the Department using

(a) electronic instrument methods;
(b) Mojonnier methods; or
(c) Babcock methods.

Accuracy

(2) Payment analyses shall be accurate to plus or minus one gram of butterfat per litre. (EC735/88)

MILK QUALITY STANDARDS

Violation

21. (1) In this section "violation" means a failure to comply with the requirements of this section in a pay period during any twelve month period.

Analysis

(2) The Department shall analyze the milk of every milk producer and, where examination reveals the milk examined does not meet the standards set out in these regulations, shall inform the milk producer.

Quality standards

(3) No milk producer shall sell or offer for sale

(a) milk containing in excess of 50,000 colonies of bacteria per millilitre;
(b) milk with a somatic cell count in excess of 500,000 cells per millilitre on two successive monthly analyses;
(c) milk that has been adulterated with water; or
(d) milk that contains inhibitors.

Penalty for violation of somatic cell standards

(4) A milk producer whose milk has exceeded the somatic cell count standard of 500,000 cells per millilitre on two successive monthly

analyses shall be penalized by the purchasing agency through deductions as follows:

(a) first violation ..... $3.00 per hl
(b) second violation ..... 5.00 per hl
(c) third violation ..... 7.50 per hl
(d) fourth and subsequent violation ..... 10.00 per hl

plus prohibition from selling or offering for sale any milk produced on the premises for a minimum period of seven days.

Industrial milk transitional provision

(5) In relation to a milk producer who has the status of an industrial milk producer on December 31, 1995 subsection (4) shall have effect until July 31, 1996 as if for the reference to 500,000 cells per millilitre there were substituted a reference to 750,000 cells per millilitre, and the purchasing agency shall deduct two cents per litre from his total milk shipments for the second month of violation.

Notice

(6) The purchasing agency shall notify a milk producer that he is being penalized under subsection (4), (5), (8.1), (8.2) or (8.3).

Test for bacterial content

(7) All milk producers shall have their milk analyzed for bacteria content by the Department as often as deemed necessary by the Department but at least once in each official test period, namely, the first to the fifteenth day and the sixteenth to the last day of each month.

Form of analyses

(8) The analyses shall include testing for somatic cells, adulteration, inhibitors and such other analyses as the Department considers necessary.

Penalty for violation of bacteria standards

(8.1) A milk producer whose milk has exceeded the bacteria standard in clause (3)(a) on two successive analyses in an official test period shall be penalized by the purchasing agency through deductions as follows:

(a) first violation ..... $5.00 per hl
(b) second violation ..... 7.50 per hl
(c) third violation ..... 10.00 per hl
(d) fourth and subsequent violation ..... 15.00 per hl

plus prohibition from selling or offering for sale any milk produced on the premises for a minimum period of seven days.

Penalty for violation of inhibitor standard

(8.2) A milk producer whose milk is found to contain inhibitors during an official test period shall be penalized by the purchasing agency on all his milk shipments in that official test period as follows:

(a) first violation ..... 4 cents per litre
(b) second violation ..... 6 cents per litre
(c) third violation ..... 9 cents per litre
(d) fourth and subsequent violation ..... 12 cents per litre

Milk, containing water

(8.3) A milk producer whose milk is found to contain added water during an official test period, shall be penalized by the purchasing agency by reducing the volume of milk eligible for payment, the reduction to be calculated by multiplying the percentage of added water by the volume of milk in the shipment tested, and shall be penalized further on all his milk shipments in that official test period, as follows:

(a) if, pertaining to the particular producer's milk, there have been no other instances of added water within the previous twelve months	warning letter
(b) if, pertaining to the particular producer's milk, there has been at least one other instance of added water within the previous twelve months	a deduction of the payment for milk of 2 cents per litre.

Standards facilities, etc.

(9) All milk producers are responsible for ensuring their farm, facilities, dairy animals and production procedures meet the standards as outlined in these regulations.

Penalty

(10) A milk producer who fails to comply with the regulations respecting farm facilities, dairy animals and production procedures, may be penalized by the purchaser of his milk or may be prohibited by the Department from selling milk until such time as the farm facilities, dairy animals and production procedures meet the standards outlined in these regulations.

Inspection

(11) Dairy farms will be subject to regular inspections, by the department, as often as considered necessary by the Department.

Prohibition of sales

(12) A milk producer who is in violation of the Act and these regulations or who has sold or offered for sale milk which does not meet the standards outlined in these regulations may, upon notice from the Department, be prohibited from making further shipments or sales of milk until such time that evidence is furnished to the satisfaction of the Department that the milk of the producer and the facilities in which the milk is produced meet the standards as set out in the Act and these regulations.

Notice

(13) The Department will advise the producer and the purchasing agency when a producer has been prohibited from shipping milk or when a producer's milk has been placed under detention by the Department.

Idem

(14) It is the responsibility of the purchasing agency to advise the transporter when the Department prohibits a producer from shipping milk or when a producer's milk has been placed under detention.

Compliance

(15) No person shall supply, sell or offer for sale milk except in accordance with these regulations.

Examination of milk at dairy manufacturing plant

(16) It shall be the responsibility of the dairy or dairy manufacturing plant, before transferring any milk from a tank truck to the dairy or dairy manufacturing plant, to examine the milk on the tank truck for temperature, flavour, odour, abnormalities, and foreign matter and, before manufacture, processing or mixing with other milk, to examine the milk from the tank truck for the presence of inhibitors and accept or reject the milk on the basis of the examinations. (EC735/88; 182/90; 94/92; 866/95)

PROCESSED CLASS I MILK STANDARDS

Processed milk standards

22. (1) All processed Class I milk and eggnog offered for sale or sold must

(a) be properly pasteurized;

(b) be stored, held for sale or displayed at a temperature not greater than 4 degrees C;

(c) be transported at a temperature not greater than 4 degrees C;

(d) be packaged in containers that meet the approval of the Department; and

(e) be stored, transported, distributed, displayed or held for sale under clean and sanitary conditions.

Idem

(2) No processed Class I milk or eggnog shall be offered for sale or sold if an initial analysis conducted on fresh, refrigerated samples less than 48 hours in age determines

(a) that it contains in excess of 3000 colonies of bacteria per millilitre;

(b) that it contains in excess of 100 coliform organisms per 100 millilitres;

(c) a phosphatase concentration in excess of 3 Lovibond blue units per 0.5 millilitres; or

(d) that it has been adulterated by water.

Idem

(3) No processed Class I milk or eggnog shall be offered for sale or sold if samples, continually refrigerated at 4 degrees C, fail to pass organoleptic evaluation analysis conducted by the Department before the expiry of the best before date imprinted on the package.

Idem

(4) No processed Class I milk or eggnog shall be offered for sale or sold if after incubation of fresh, refrigerated samples less than 48 hours in age, for seven days at 7 degrees C, the bacteria content is in excess of 100,000 colonies per millilitre.

Violation

(5) Failure of a Class I milk processor to meet the standards outlined in the regulations may result in suspension or cancellation of the Class I milk processor license. (EC735/88; 94/92)

DAIRY PRODUCTS STANDARDS

Grades for dairy products

23. (1) The grades, grade names and standards for the grading, packing, marking and inspection of dairy products which are prescribed by the Dairy Products Regulations (SOR/79-840) made under the *Agricultural Products Standards, Canada Act* R.S.C. 1985, Chap. A-7 are established as the applicable grades, grade names and standards for the purposes of the Act and the regulations.

Construction

(2) The said regulations shall be read subject to such changes as are necessary to make them applicable to dairy products manufactured and sold in intraprovincial trade.

Compliance

(3) No person shall manufacture, sell or supply a dairy product in the province unless it

(a) complies with the standards prescribed under subsection (1); and

(b) has been produced and graded by an inspector in accordance with the conditions prescribed under subsection (1) and in an establishment registered under the regulations referred to in subsection (1) and licensed by the Department.

Whey butter

(4) Whey butter shall contain

(a) not less than eighty per cent by weight of milk fat; and

(b) no fat or oil other than that of milk.

Use of name

(5) No person shall use the name and address of the original processor or manufacturer on rewrapped print butter without having received consent in writing from the original processor or manufacturer and from the Department.

Cultured milk products

(6) No cultured milk product shall be sold or offered for sale that

(a) contains in excess of 5 coliform colonies per gram;

(b) contains in excess of 10 yeast and molds per gram; or

(c) has a phosphatase concentration in excess of 3 Lovibond blue units per 0.5 gram.

Cheese

(7) Subject to subsection (6), no cheese, including cheese curd, shall be sold or offered for sale that

(a) contains in excess of 100 Escherichia Coli per gram; or
(b) contains in excess of 100 Staphylococcus Aureus per gram.

Butter

(8) No butter shall be sold or offered for sale that
(a) contains more than 10 yeast and molds per gram; or
(b) contains more than 10 coliform colonies per gram.

Ice cream

(9) No ice cream or ice milk shall be sold or offered for sale that
(a) contains in excess of 10,000 colonies of bacteria per gram; or
(b) contains in excess of 5 coliform colonies per gram.

Yogourt

(10) The following types of yogourt may be manufactured:
(a) pasteurized yogourt in which the heat treatment is given after culturing and in which the culture organisms are non-viable; and
(b) pasteurized yogourt to which the heat treatment is given before the culture is added and in which the culture organisms remain viable.

Storage, etc.

(11) All dairy products must be stored, transported, distributed, displayed and held for sale under clean and sanitary conditions. (EC735/88; 94/92)

FARM SEPARATED CREAM STANDARDS

Farm separated cream

24. (1) The grades of farm separated cream and qualifications of grade shall be as follows:
(a) first grade is cream which is clean in flavour and of a uniform consistency with an acidity of not more than 0.30 per cent lactic acid at the time of grading at the creamery where it is to be processed and shall contain not less than 25 per cent butterfat;
(b) second grade is cream that does not meet the requirements specified for first grade or which is bitter, stale, musty, metallic, fermented or otherwise unclean in flavour and may, at the discretion of the plant manager or inspector, be rejected for use in processing into a dairy product.

Penalty

(2) A penalty of not less than 3 cents per pound or 6.6 cents per kilogram of butterfat shall be deducted from the first grade cream price for payment of second grade cream by any creamery, dairy or dairy manufacturing plant. (EC735/88)

MARGARINE AND BUTTER MARGARINE BLEND

Margarine

25. (1) No margarine shall be offered for sale or sold unless it meets the following standards:
(a) each type of margarine shall have the per cent water content and the per cent fat content, by weight, clearly marked on the package;

(b) margarine shall contain no butterfat except that which is normally found in skim milk which shall not exceed 0.03 per cent of butterfat;

(c) margarine shall not contain any preservative except common salt and benzoic acid and its salts in an amount not in excess of 1/10 of 1 per cent by weight;

(d) margarine shall not have a tint or shade containing more than 1 6/10 degrees and less than 10 1/2 degrees of yellow, or of yellow and red collectively, measured in terms of the Lovibond tintometre scale or the equivalent of such measurement.

Advertisements

(2) No person shall make a misleading claim with respect to margarine or butter margarine blends, either by word or design, in an advertisement or on a package in which margarine or butter margarine blend is contained.

Idem

(3) No advertisement respecting margarine and no package containing margarine

(a) shall state or imply that margarine has a relation to any dairy product; or

(b) shall depict a dairy scene. (EC735/88; 94/92)

IMITATION OR SUBSTITUTE DAIRY PRODUCTS

Imitation or substitute dairy products

26. (1) For the purposes of the regulations, the following is designated as an imitation or a substitute dairy product:

Any food substance, of whatever origin, source or composition, other than a dairy product, which is an imitation of or represented to be for the same use as a dairy product and which

(a) is manufactured wholly or in part from any fat or oil other than that of milk;

(b) is manufactured from milk fat and non-dairy solids not fat; or

(c) contains non-dairy solids not fat and no fat or oil at all,

but, excluding margarine, butter margarine blend, coffee whiteners, dessert toppings and infant formulae.

Prohibition of sale, etc.

(2) No person shall manufacture, possess, offer for sale, sell, display, label or advertise an imitation or substitute dairy product.

Labelling, etc.

(3) No person shall label or advertise, margarines, butter margarine blends, coffee whiteners, dessert toppings or infant formulae so as to resemble the name of a dairy product or depict a dairy scene. (EC735/88)

GENERAL

Analysis methods

27. (1) All analysis of milk and milk products will be determined by methods outlined in the most recent edition of Standards Methods for the Examination of Dairy Products or the most recent edition of the official methods of analysis of the Association of Analytical Chemists.

Pasteurization

(2) No person shall sell, offer for sale, distribute or supply to any person, milk or milk products that has not undergone the process of pasteurization.

Pathogenic bacteria

(3) No person shall sell, offer for sale, distribute or supply to any person, milk or milk products that contains any pathogenic bacteria or any foreign substance.

Reconstituted milk

(4) No person shall manufacture, process, distribute or sell reconstituted milk.

Communicable disease

(5) No person infected with any communicable disease, or who is a carrier of such a disease, shall work in the production, transportation, processing or distribution of milk or milk products.

Powers of inspectors

(6) An inspector or other official authorized under the Act and the regulations shall have the authority to detain, prohibit the sale, or order the disposal of any milk or milk product that does not meet the requirements of the Act and the regulations. (EC735/88; 94/92)

SCHEDULE

FORMS

1. The form of the license for
(a) Class I milk processors;
(b) dairy manufacturing plant operators;
(c) combined Class I milk processors and dairy manufacturing plant operators;
(d) butter-margarine blend manufacturers;
(e) distributors of Class I milk products and transporters of bulk milk, shall be as follows:

Province of Prince Edward Island
Department of Agriculture and Forestry

LICENSE

Pursuant to the *Dairy Industry Act* and Regulations and, subject to the provisions thereof,
.....is hereby authorized to .....
.....
in the Province of Prince Edward Island.

This license is non-transferable and expires on the .. . . . . day of . . . . . ., 20.....

Dated Charlottetown, Prince Edward Island, this . . . . . .day of . . . . . ., 20....

.....
SIGNED
(on behalf of the Department of Agriculture and Forestry)

2. The form of the license for a tank truck operator shall be as follows:

Province of Prince Edward Island
Department of Agriculture and Forestry

LICENSE

Pursuant to the Dairy Industry Act and Regulations and, subject to the provisions thereof,

.....
is hereby authorized to operate a tank truck in the Province of Prince Edward Island.

This license is non-transferable and expires on the .. . . . . day of . . . . . , 20. . .
Dated Charlottetown, Prince Edward Island, this . . . . . .day of . . . . . ., 20. . .

.....
SIGNED
(on behalf of the Department of Agriculture and Forestry)

3. The form of a milk and cream tester's certificate shall be as follows:

Province of Prince Edward Island
Department of Agriculture and Forestry

MILK AND CREAM TESTER'S CERTIFICATE

This is to certify that .....
is qualified as a milk and cream tester under the provisions of the *Dairy Industry Act* and Regulations.

This license is non-transferable.

Dated Charlottetown, Prince Edward Island, this . . . . . .day of . . . . . ., 20. . .

.....
SIGNED
(on behalf of the Department of Agriculture and Forestry)

4. The form of a milk grader's certificate shall be as follows:

Province of Prince Edward Island
Department of Agriculture and Forestry

MILK GRADER'S CERTIFICATE

This is to certify that .....
is qualified as a milk grader under the provisions of the *Dairy Industry Act* and Regulations.

This license is non-transferable.

Dated Charlottetown, Prince Edward Island, this . . . . . .day of . . . . . ., 20. . .

.....
SIGNED
(on behalf of the Department of Agriculture and Forestry)

5. The form of a provisional milk grader's certificate shall be as follows:

Province of Prince Edward Island
Department of Agriculture and Forestry

PROVISIONAL MILK GRADER'S CERTIFICATE

This is to certify that .....
is qualified as a provisional milk grader under the provisions of the *Dairy Industry Act a*nd Regulations.

This license is non-transferable and expires on the .. . . . . day of . . . ., 20. . .

.....
SIGNED
(on behalf of the Department of Agriculture and Forestry)