

agitation time. Some tanks may require additional agitation. *Never obtain a sample without first properly agitating the milk.*

- Use an approved, sanitized stainless-steel dipper. Rinse the dipper in milk at least twice prior to sampling. Sample well below the milk surface with the agitator running, and avoid sampling foamy areas of the milk. *Never sample from the tank outlet valve.*
- Obtain a representative sample. Fill the container approximately three-quarters full while holding it away from the bulk tank lid opening. Immediately place the sample in the cooler storage rack or floater in an ice and water mixture.
- At the first farm pickup for each load of milk, a second sample must be obtained to be used as a temperature control. The sample should be identified with the initials "TC" and all the information stated in item 3 under the **Identify the Sample Container** section in this brochure.

Milk Transfer

- Never transfer milk until it has been sampled and weighed.
- Place milk hose through the milkhouse porthole.
- Rinse and sanitize the milk tank outlet valve prior to connecting the transfer hose.
- Properly secure all equipment. With the tank agitator running, pump the milk from the tank to the truck. Turn off the agitator when the milk level reaches the agitator blades.
- Turn off the pump when the tank is empty, unhook and cap the transfer hose, and carefully place the hose in the truck. Be sure to close the hose port.
- Examine the empty tank and note any abnormalities, then rinse the tank and the milkhouse floor. Never rinse a tank with the transfer hose still hooked up.

Completing the Pickup

- Complete all record keeping, and always leave the milkhouse in good condition.

Sanitation and Bio-Security

Licensed sampler-weighers have an obligation to Kentucky dairy producers to practice sound bio-security procedures, and they are required by law to use sanitary and accurate milk hauling procedures. Be aware of and follow each producer's bio-security policies.

Hygiene and Personal Bio-Security

- Maintain a clean and neat appearance, and always use sanitary procedures.
- Sanitize footwear, or wear disposable foot coverings when appropriate.
- Limit foot travel to areas between the truck and milkhouse.
- Do not take food or tobacco into the milkhouse.
- Wash and dry your hands before handling the measurement stick or obtaining samples.

Vehicle

- Maintain a clean milk truck including the truck interior and floor mats.
- Restrict on-farm driving to areas necessary to pick up the milk.
- Seal and/or lock door and openings in order to secure the truck when it is left unattended.

This document was prepared under the authority of the Kentucky Farm Milk Handlers Law. Contact the University of Kentucky Division of Regulatory Services for a more detailed description of sampler-weigher requirements at (859) 257-2785 or visit www.uky.edu. Kentucky milk haulers are also required to possess permits issued by the Kentucky Milk Safety Branch. This agency may be contacted at (502) 564-3340 to obtain information regarding their requirements. 9-04

The College of Agriculture is an Equal Opportunity Organization.

Approved Procedures for Milk Sampler-Weighers



Division of Regulatory Services

University of Kentucky
College of Agriculture
Lexington, KY 40546-0275
(859) 257-2785
www.uky.edu

INTRODUCTION

The purpose of Regulatory Services' Milk Program is to ensure that raw farm milk produced or marketed in Kentucky is bought and sold using accurate weights and tests. To accomplish this objective, individuals and entities involved in Kentucky's modern milk marketing system are licensed and monitored by the Division of Regulatory Services. This includes milk handlers, transfer stations, laboratories, testers, and milk sampler-weighers.

This brochure provides a summary of requirements for individuals who sample and weigh milk in Kentucky and those who physically handle and transport Kentucky producers' milk samples. These requirements are established in the Kentucky Farm Milk Handlers Law (KRS 260.775 to 260.845, 260.992) and regulations. More detailed information on these requirements can be obtained from the Division of Regulatory Services.

LICENSING REQUIREMENTS: APPLICATION—EXAMINATION—LICENSE

It is unlawful for milk handlers to receive milk or issue payments for milk that is not sampled and weighed by a licensed individual. Thus, any individual who samples and weighs Kentucky producers' milk or who physically handles these producers' samples must obtain a license prior to performing these activities. The licensing process helps to establish the "sample chain of custody." If licensed individuals properly perform their function, accurate marketing of milk can be assured.

New employees engaged in activities requiring a license must first obtain a temporary license to sample and weigh by submitting a completed application with fee to the Division of Regulatory Services. The temporary license is valid for 120 days. Once the temporary license is issued, the new employee should work under the supervision of a licensed person until he/she is deemed competent. During this 120-day period, temporary license holders must attend the formal sampler-weigher's training program and score a minimum of 70% on a written exam administered at the conclusion of the program. Upon passing the exam, the applicant will be issued a License to Sample and Weigh Milk in Kentucky. All individuals should possess their license while performing milk sampling and weighing activities or while handling milk samples.

The License to Sample and Weigh Milk expires on June 30 of each year. The license must be renewed prior to July 1 by submitting a properly completed renewal application with fee to the Division of Regulatory Services.

Equipment and Supplies

Sampler-weighers should thoroughly examine their truck, equipment, and supplies at the beginning of each day. The following are needed in order to perform proper sampling and weighing procedures:

1. Properly permitted tank truck. The tank truck should be readily identified with:
 - owner's name and address,
 - permit number,
 - tank inspection sticker, and
 - properly completed wash tag.

2. Sampling equipment including:
 - insulated sample case with ample supply of ice and water (sample temperature must be maintained between 32° and 40°F (0° and 4.4°C)),
 - sample rack or floater,
 - sample containers,
 - waterproof marker,
 - sample dipper stored in approved sanitizing solution,
 - sanitizer spray bottle,
 - sanitizer test strips,
 - single-service towels, and
 - a calibrated thermometer.
3. An adequate supply of milk load or weight tickets and an ink pen to transcribe records.
4. A watch to properly time farm milk tank agitation.

Collecting Farm Bulk Milk

1. Take equipment and supplies into the milkhouse and turn on the lights.
2. Perform milk quality evaluation:
 - **Temperature:** The ideal holding temperature for bulk milk is between 34° and 36°F (1.1° to 2.2°C). Legally acceptable bulk milk may be held in a temperature range of 32° to 45°F (0° to 7.2°C). Immediately record the temperature on the milk ticket, barn card, and sample container. Each month verify the accuracy of the tank's thermometer with your calibrated thermometer, and record this verification on the producer's barn card.
 - **Odor:** Evaluate the milk for normal odor by smelling the milk through the smallest tank porthole. Normal milk smells "sweet." Check the milk for sour, malty, onion, or other "off" odors.
 - **Appearance:** Check the milk for normal appearance and color. Milk should be free from abnormalities such as off-color or signs of churning, freezing, excessive foaming, or debris.
3. Notify the producer, hauling company, and appropriate field representative of any problems.

Sampling and Weighing Milk

Always thoroughly wash and dry your hands prior to sampling or measuring milk. Check the tank agitator. If

the agitator is running, proceed to take the sample as prescribed in the **Sample the Milk** section of this brochure. If the agitator is not running, it is appropriate to measure and weigh the milk first.

Milk Measurement

- Make sure the tank's agitator is off.
- Measure milk only when it is absolutely motionless.
- Do not measure through foam.
- Wipe the measurement stick with a single-service towel, and then make the stick reading.
- Repeat until *two identical readings* are obtained.
- Convert the measurement using the bulk tank conversion chart.
- *Immediately* record the measurement and weight on the milk ticket and barn card.

Note for tube-gauge tanks: The tube must be clean. Open the valve slowly to minimize foam, and obtain the measurement by reading the bottom of the meniscus. Record the measurement and weight as described above.

Identify the Sample Container

1. Use only approved sterile containers. Never touch the inside of the container or the container's lid as this may affect the producer's milk quality test results. Dispose of containers that have been mishandled or dropped.
2. Record information on the container with a waterproof pen, and do not distort the bar code when "sticker" identifications are used.
3. Identify sample container with the following:
 - producer ID,
 - date and pickup time (including AM/PM or military time),
 - milk temperature,
 - your initials, and
 - any other pertinent information required by the milk handler.

Sample the Milk

- Properly agitate the milk. Tanks with a 1,000-gallon capacity or larger require a minimum agitation time of 10 minutes. Smaller tanks require a 5-minute