

Table of Contents

02.04.05 – Rules Governing Manufacture Grade Milk

000. Legal Authority.	2
001. Title And Scope.	2
002. Written Interpretations.	2
003. Administrative Appeal.	2
004. Incorporation By Reference.	2
005. Office -- Office Hours -- Mailing Address And Street Address.	2
006. Public Records Act Compliance.	3
007. -- 009. (Reserved)	3
010. Definitions.	3
011. Raw Milk Or Cream.	4
012. -- 049. (Reserved)	5
050. Quality Requirements For Milk For Manufacturing Purposes.	5
051. -- 059. (Reserved)	6
060. Bacterial Estimate Classification.	6
061. -- 069. (Reserved)	7
070. Rejected Milk.	7
071. -- 079. (Reserved)	7
080. Excluded Milk.	7
081. -- 099. (Reserved)	7
100. Records Of Tests.	7
101. Field Service.	7
102. Somatic Cell Count.	8
103. Drug Residue Level.	8
104. Radionuclides.	10
105. Pesticides And Herbicides.	10
106. Added Water.	10
107. -- 149. (Reserved)	10
150. Farm Requirements Of Milk For Manufacturing.	10
151. -- 159. (Reserved)	12
160. Dairy Farm Certification.	12
161. -- 349. (Reserved)	13
350. Standards For Bulk Milk Haulers.	13
351. -- 399. (Reserved)	14
400. Standards Of Identity, Labeling, And Quality Standards For Ice Cream And Frozen Dairy Products And Desserts.	14
401. -- 499. (Reserved)	15
500. Standards For Butter.	15
501. Standards For Whey Butter.	15
502. -- 599. (Reserved)	19
600. New Dairy Products.	19
601. -- 999. (Reserved)	20

**IDAPA 02
TITLE 04
CHAPTER 05**

02.04.05 – RULES GOVERNING MANUFACTURE GRADE MILK

000. LEGAL AUTHORITY.

This chapter is adopted under the legal authority of Title 37, Chapters 43 and 12, Idaho Code. (4-11-15)

001. TITLE AND SCOPE.

01. Title. The title of this chapter is “Rules Governing Manufacture Grade Milk.” (4-11-15)

02. Scope. This chapter has the following scope: These rules shall govern requirements for milk for manufacturing purposes and its production and processing. The official citation of this chapter is IDAPA 02.04.05.000 et. seq. For example, this Section’s citation is IDAPA 02.04.05.001. (4-8-94)

002. WRITTEN INTERPRETATIONS.

There are no written interpretations of these rules. (4-8-94)

003. ADMINISTRATIVE APPEAL.

There is no provision for administrative appeals before the Department of Agriculture under this chapter. (4-8-94)

004. INCORPORATION BY REFERENCE.

The following documents are incorporated by reference, and copies of the documents may be obtained from the Idaho State Department of Agriculture central office at 2270 Old Penitentiary Road, Boise, Idaho, 83712. (4-11-15)

01. Standard Methods for the Examination of Dairy Products (Standard Methods). (17th Edition, June 1, 2004) published by the American Public Health Association. (4-11-15)

02. Official Methods of Analysis of AOAC International (OMA), 19th Edition, 2012. (4-11-15)

03. United States Sediment Standards for Milk and Milk Products (September 1, 1977) (USDA AMS Dairy Division). This document is available online at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004474>. (4-11-15)

04. United States Standards for Grades of Butter (August 31, 1989) (USDA AMS Dairy Division). This document is available online at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELDEV3004470>. (4-11-15)

05. Appendix D “Standards for Water Sources” of the Grade “A” Pasteurized Milk Ordinance. The Grade “A” Pasteurized Milk Ordinance, 2013 revision, published by the U. S. Department of Health and Human Services, Public Health Service, Food and Drug Administration. (4-11-15)

005. OFFICE -- OFFICE HOURS -- MAILING ADDRESS AND STREET ADDRESS.

01. Office. The central office of the Idaho State Department of Agriculture is located at 2270 Old Penitentiary Road, Boise, Idaho 83712. (4-11-15)

02. Office Hours. Office hours are 8 a.m. to 5 p.m., Mountain Time, Monday through Friday, except holidays designated by the state of Idaho. (4-11-15)

03. Mailing Address. The mailing address for the central office is Idaho State Department of Agriculture, PO Box 790, Boise, Idaho 83701. (4-11-15)

04. Telephone Number. The telephone number of the central office is (208) 332-8500. (4-11-15)

05. Fax Number. The fax number of the central office is (208) 334-2170. (4-11-15)

006. PUBLIC RECORDS ACT COMPLIANCE.

These rules are public records and are available for inspection and copying at the Idaho State Department of Agriculture. (4-11-15)

007. -- 009. (RESERVED)

010. DEFINITIONS.

The following definitions shall apply in the interpretation and enforcement of this chapter: (4-11-15)

01. 3-A Sanitary Standards. The standards for dairy equipment formulated by the 3-A Sanitary Standards, Inc. (3-A SSI). 3-A SSI is comprised of equipment fabricators, Dairy Processors, and regulatory sanitarians, which include state milk regulatory officials, USDA Agricultural Marketing Service Dairy Programs, the US. Public Health Service, the Food and Drug Administration, academic representatives, and others. (4-11-15)

02. Acceptable Milk. Milk that qualifies as to appearance and odor and that is classified No. 1 or No. 2 for sediment content. (4-8-94)

03. Atmosphere Relatively Free From Mold. No more than ten (10) mold colonies per cubic foot of air as determined in Standard Methods. (4-8-94)

04. Bulk Milk Hauler or Bulk Milk Sampler. A person licensed by the Department who is qualified and trained for the grading or sampling of raw milk in accordance with the quality standards and procedures of these rules and the Universal Sample. (4-11-15)

05. Butter. Butter is the product made by gathering the fat of fresh or ripened milk or cream into a mass, which also contains a small portion of other milk constituents, with or without salt or a harmless coloring matter. Butter shall be clean and non-rancid and shall contain not less than eighty percent (80%) of butterfat. (4-11-15)

06. C-I-P or Cleaned-in-Place. The procedure by which sanitary pipelines or pieces of dairy equipment are mechanically cleaned in place by circulation. (4-8-94)

07. Commingled Milk. Milk that has left the Dairy Farm and has been mixed with other individual Producer milk in a Transportation Tank or at a Dairy Plant. (4-11-15)

08. Dairy Farm or Farm. A place or premise certified by the Department where one (1) or more milking cows, sheep, goats, or water buffalo are kept, and from which all or a portion of the milk produced thereon is delivered, sold, or offered for sale to a Dairy Plant. (4-11-15)

09. Dairy Certification. Certification by an Inspector or Approved Fieldman that a Producer's herd, milking facility and housing, milking procedure, cooling, milkhouse or milkroom, utensils and equipment and water supply have been found to meet the applicable requirements of Section 150 for the production of milk to be used for manufacturing purposes. (4-11-15)

10. Dairy Plant or Dairy Processor. Any place, premise, or establishment licensed by the Department where milk or dairy products are transported, graded, received or handled for processing or manufacturing and/or prepared for distribution. (4-11-15)

11. Dairy Products. Butter, cheese (natural or processed), dry whole milk, nonfat dry milk, dry buttermilk, dry whey, evaporated milk (whole or skim), condensed whole milk and condensed skim milk (plain or sweetened), and such other products, for human consumption, as may be otherwise designated. (4-8-94)

12. Department. The Idaho State Department of Agriculture. (4-11-15)

13. Director. The Director of the Idaho State Department of Agriculture or his designee. (4-11-15)

080. **14. Excluded Milk.** All of a Producer's milk excluded from the market by the provisions of Section (4-8-94)
- 15. Farm Tank.** A tank used to cool, store or cool, and store milk prior to transportation to the processing plant. (4-11-15)
- 16. Fieldman.** A person qualified and trained in the sanitary methods of production and handling of milk as set forth herein, and generally employed by a Dairy Plant for the purpose of making Dairy Farm surveys and doing quality control work. (4-11-15)
- 17. Fieldman, Approved.** A Fieldman qualified, trained, and approved by the Department to perform Dairy Farm inspections and raw milk grading or sampling. (4-11-15)
- 18. Inspector.** A qualified, trained person employed by the Department to perform Dairy Farm or Dairy Plant inspections and raw milk grading or sampling. (4-11-15)
- 19. License.** A license issued under this section by the Department of Agriculture. (4-8-94)
- 20. Milk.** The lacteal secretion practically free from colostrum obtained by the complete milking of one (1) or more healthy cows, goats, sheep, or water buffalo for manufacturing purposes. (4-11-15)
- 21. Milk for Manufacturing Purposes.** Milk produced from a Department certified Dairy Farm for processing and manufacturing into products for human consumption but not subject to Grade A or comparable requirements. (4-11-15)
- 22. Probational Milk.** Milk classified No. 3 for sediment content. (4-8-94)
- 23. Producer.** The person or persons who exercise control over the production of the milk delivered to a Dairy Plant. (4-11-15)
- 24. Rejected Milk.** Milk rejected from the market according to the provisions of Section 070. (4-8-94)
- 25. Sanitizing Treatment.** Application of any effective method or sanitizing agent to clean surface for the destruction of pathogens and other organisms as far as is practicable. The sanitizing agents used shall comply with the Standard Methods. (4-11-15)
- 26. Transportation Tank.** A tank used to transport milk or supply milk from a Dairy Farm to a Dairy Plant. (4-11-15)
- 27. Universal Sample.** A single milk sample taken for the purpose of chemical, biochemical, or bacterial analyses typically used for regulatory purposes. (4-11-15)
- 28. Whey Butter.** The food product made by gathering the fat of fresh or ripened whey cream separated from cheese whey formed into a mass, with or without added cream obtained from milk, which also contains a small portion of other whey or milk constituents, with or without the addition of salt or a harmless coloring matter. Whey butter shall be clean and non-rancid and shall contain not less than eighty percent (80%) butter fat. Whey butter shall be made from pasteurized whey cream or cream. (4-11-15)
- 29. Whey Cream.** The milk fat that is separated from whey. (4-11-15)
- 011. RAW MILK OR CREAM.**
All raw milk or cream for manufacturing purposes from all sources shall be based on the following quality specifications. (7-1-93)
- 01. Raw Milk.** The appearance and odor of acceptable raw milk shall be normal, fresh, and sweet and free from objectionable feed and other off odors that would adversely affect the finished dairy product. (4-11-15)

- 02. Milk or Cream.** Milk or cream is unacceptable which: (7-1-93)
- a.** Is other than the lacteal secretion obtained by the complete milking of one (1) or more healthy cows, goats, sheep, or water buffalo properly kept and fed; (4-11-15)
 - b.** Contains added water; (7-1-93)
 - c.** Contains colostrum, is ropy, bloody or gives any indication of having come from diseased or injured udders; (7-1-93)
 - d.** Contains filth, is contaminated with flies, earwigs or other insects, dirt, oil, economic poisons, pesticides or other foreign matter which renders it unfit for human consumption; (7-1-93)
 - e.** Tests positive for antibiotics or inhibitors as tested by the accepted methods of the Standard Methods or by tests approved by the Department; (4-11-15)
 - f.** Has more than seventeen one hundredths of one percent (.17%) acid calculated as lactic and does not meet the criteria in Subsection 011.01; (4-11-15)
 - g.** In the case of cream, is rancid, putrid, or actively foaming; (7-1-93)
 - h.** In the case of cream, contains more than eight tenths of one percent (.8%) acid calculated as lactic; (7-1-93)
 - i.** Is more than three (3) days or seventy-two (72) hours old when picked up at the Dairy Farm; (4-11-15)
 - j.** Does not meet the quality standards as set forth in these rules. (7-1-93)

012. -- 049. (RESERVED)

050. QUALITY REQUIREMENTS FOR MILK FOR MANUFACTURING PURPOSES.

01. Basis. The quality classification of raw milk for manufacturing purposes from each Producer shall be based on an organoleptic examination for appearance and odor, a drug residue test and quality control tests for sediment content, bacterial estimate and somatic cell count. (4-8-94)

a. At least once each month the Bulk Milk Haulers shall bring in not less than a two (2) ounce sample of mixed milk from a Producer's Farm Tank. The sample shall be taken in accordance with recommended procedures outlined in the Standard Methods. (4-11-15)

02. Appearance and Odor. The appearance of acceptable raw milk shall be normal and free of excessive coarse sediment when examined visually or by an acceptable test procedure. The milk shall not show any abnormal condition (including but not limited to curdles, ropy, bloody or mastitic condition), as indicated by sight or other test procedures. The odor shall be fresh and sweet. The milk shall be free from objectionable feed and other off-odors that would adversely affect the finished dairy product. (4-8-94)

03. Sediment Content Classification. Milk shall be classified for sediment content, regardless of the results of the appearance and odor examination described in Subsection 050.02. The USDA Sediment Standard is as follows. (4-8-94)

- a.** No. 1 (acceptable) - not to exceed five tenths (.5) milligram or equivalent. (4-11-15)
- b.** No. 2 (acceptable) - not to exceed one and five tenths (1.5) milligram or equivalent. (4-11-15)
- c.** No. 3 (probational, not over ten (10) days) - not to exceed two and five tenths (2.5) milligram or equivalent. (4-11-15)

d. No. 4 (reject) - over two and five tenths (2.5) milligram or equivalent. (4-11-15)

04. Method of Testing. Methods for determining the sediment content of the milk of individual Producers shall be those described in the Standard Methods. Sediment content shall be based on comparison with applicable charts of the United States Sediment Standards for Milk and Milk Products as incorporated by reference. (4-11-15)

05. Frequency of Test. At least once each month, at irregular intervals, the milk from each Producer shall be tested as follows: (4-8-94)

a. Milk in Cans. One (1) or more cans of milk selected at random from each Producer. (4-8-94)

b. Milk in Farm Tanks. A sample shall be taken from each Farm Tank. (4-11-15)

06. Acceptance or Rejection of Milk. If the sediment disc is classified as No. 1, No. 2, or No. 3, the Producer's milk may be accepted. If the sediment disc is classified No. 4 the milk shall be rejected; provided, that if the shipment of milk is commingled with other milk in a Transport Tank the next shipment shall not be accepted until its quality has been determined at the Dairy Farm before being picked up; however, if the person making the test is unable to get to the farm before the next shipment it may be accepted but no further shipments shall be accepted unless the milk meets the requirements of No. 3 or better. In the case of milk classified as No. 3 or No. 4, if in cans, all cans shall be tested. Producers in No. 3 or No. 4 (milk cans or bulk) shall be notified immediately and shall be furnished applicable sediment discs and the next shipment shall be tested. (4-11-15)

07. Retests. On test of the next shipment (if in cans, all cans shall be tested) milk classified as No. 1, No. 2, or No. 3, may be accepted, but No. 4 milk shall be rejected. Retests of bulk milk classified as No. 4 shall be made at the Dairy Farm before pickup. The Producers of No. 3 or No. 4 milk shall be notified immediately, furnished applicable sediment discs and the next shipment tested. This procedure of retesting successive shipments and accepting probational (No. 3) milk and rejecting No. 4 milk may be continued for not to exceed ten (10) calendar days. If at the end of this time all of the Producer's milk does not meet the acceptable sediment content classification (No. 1 or No. 2) the milk shall be excluded from market. (4-11-15)

051. -- 059. (RESERVED)

060. BACTERIAL ESTIMATE CLASSIFICATION.

A laboratory examination to determine the bacterial estimate shall be made on each Producer's milk at least once each month at irregular intervals. Samples shall be analyzed at a laboratory approved by the Department. (4-11-15)

01. Methods of Testing. Milk shall be tested for bacterial estimate by using one (1) of the following methods or any other method approved by Standard Methods or a test approved by the Department: (4-11-15)

a. BactoScan FC. (4-11-15)

b. Direct microscopic clump count. (4-8-94)

c. Standard plate count. (4-8-94)

d. Plate loop count. (4-8-94)

e. Petrifilm aerobic count. (4-8-94)

f. Spiral plate count. (4-8-94)

02. Bacterial Estimate Procedures. Whenever the bacterial estimate indicates the presence of more than two hundred thousand (200,000) bacteria per milliliter, the following procedures shall be applied: (4-11-15)

a. The Producer shall be notified with a warning of the excessive bacterial estimate. (4-8-94)

b. Whenever two (2) of the last four (4) consecutive bacterial estimates exceed two hundred thousand (200,000) per milliliter, the Department shall be notified and a written warning notice given to the Producer. The notice shall be in effect so long as two (2) of the last four (4) consecutive samples exceed two hundred thousand (200,000) per milliliter (4-11-15)

c. An additional sample shall be taken after a lapse of three (3) days but within twenty one (21) days of the notice required in Subsection 060.02.b. If this sample also exceeds two hundred thousand (200,000) per milliliter, subsequent milkings shall be excluded from the market until satisfactory compliance is obtained. Shipment may be resumed and a temporary status assigned to the Producer by the Department when an additional sample of herd milk is tested and found satisfactory. The Producer shall be assigned a full reinstatement status when three (3) out of four (4) consecutive bacterial estimate test do not exceed two hundred thousand (200,000) per milliliter. (4-11-15)

061. -- 069. (RESERVED)

070. REJECTED MILK.

A plant shall reject specific milk from a Producer if the milk fails to meet the requirements for appearance and odor, if it is classified No. 4 for sediment content, or if it tests positive for drug residue. All reject milk shall be identified with a reject tag and/or colored with harmless food coloring. (4-8-94)

071. -- 079. (RESERVED)

080. EXCLUDED MILK.

A Dairy Plant shall not accept milk from a Producer if: (4-11-15)

01. Probational Sediment Content. The milk has been in a probational (No. 3) sediment content classification for more than ten (10) calendar days. (4-8-94)

02. Exceeding Maximum Bacteria. Three (3) of the last five (5) milk samples have exceeded the maximum bacteria estimate of two hundred thousand (200,000) per milliliter (4-11-15)

03. Insanitary Conditions. If the milk is produced in unclean conditions such as, but not limited to, unclean milk contact surfaces, unclean conditions in the parlor or milk room, poor milking procedures, or poor animal housing conditions. (4-11-15)

04. Maximum Somatic Cell Count. Three (3) of the last five (5) milk samples have exceeded the maximum somatic cell count level of seven hundred fifty thousand (750,000) per milliliter or one million (1,000,000) per milliliter for goat or sheep milk. (4-11-15)

05. Positive Drug Test. The Producer's milk shipments to either the Grade A or the manufacturing grade milk market currently are not permitted due to a positive drug residue test. (4-8-94)

081. -- 099. (RESERVED)

100. RECORDS OF TESTS.

Accurate records of the results of the milk quality and drug residue tests for each Producer shall be kept on file for a period of not less than twelve (12) months. The records shall be available for examination by the Department. (4-11-15)

101. FIELD SERVICE.

A representative of the Dairy Plant shall arrange to promptly visit the Dairy Farm of each Producer whose milk tests positive for drug residue, exceeds the maximum somatic cell count level, or does not meet the requirements for acceptable milk. The purpose of the visit shall be to inspect the milking equipment and facilities and to offer assistance to improve the quality of the Producer's milk and eliminate any potential causes of drug residues. A representative of the Dairy Plant should routinely visit each Producer as often as necessary to assist and encourage the

production of high quality milk. (4-11-15)

102. SOMATIC CELL COUNT.

01. Level of Somatic Cells. A laboratory examination to determine the level of somatic cells shall be made on each Producer's milk at least four (4) times in each six (6) month period at irregular intervals. Samples shall be analyzed at a laboratory and by a method approved by the Department. (4-11-15)

02. Procedures. Whenever the confirmatory somatic cell count indicates the presence of more than seven hundred fifty thousand (750,000) somatic cells per milliliter, (one million (1,000,000) per milliliter for goat and sheep) the following procedures shall be applied: (4-11-15)

a. The producer shall be notified with a warning of the excessive somatic cell count. (4-8-94)

b. Whenever two (2) of the last four (4) consecutive somatic cell counts exceed seven hundred fifty thousand (750,000) per milliliter, (one million (1,000,000) per milliliter for goat and sheep) the Department shall be notified and a written warning notice given to the Producer. The notice shall be in effect so long as two (2) of the last four (4) consecutive samples exceed seven hundred fifty thousand (750,000) per milliliter, (one million (1,000,000) per milliliter for goat and sheep). (4-11-15)

c. An additional sample shall be taken after a lapse of three (3) days but within twenty-one (21) days of the notice required in Subsection 102.02.b. If this sample also exceeds seven hundred fifty thousand (750,000) per milliliter, (one million (1,000,000) per milliliter for goat and sheep) subsequent milkings shall be excluded from the market until satisfactory compliance is obtained. Shipment may be resumed and a temporary status assigned to the producer by the Department when an additional sample of herd milk is tested and found satisfactory. The Producer shall be assigned a full reinstatement status when three (3) out of four (4) consecutive somatic cell count tests do not exceed seven hundred fifty thousand (750,000) per milliliter, (one million (1,000,000) per milliliter for goat and sheep). (4-11-15)

103. DRUG RESIDUE LEVEL.

01. Dairy Plant's Sampling and Testing Responsibilities. All milk shipped for processing or intended to be processed on the Dairy Farm where it was produced shall be sampled and tested, prior to processing, for beta lactam drug residue or other drugs as determined by the Department. Collection, handling and testing of samples shall be done according to procedures established by the Department. (4-11-15)

a. When so specified by the US. Food and Drug Administration (FDA), all milk shipped for processing, or intended to be processed on the Dairy Farm where it was produced, shall be sampled and tested, prior to processing, for other drug residues under a random drug sampling program. A random drug sampling program may be conducted at a frequency determined by the Department. (4-11-15)

b. When the Commissioner of the FDA determines that a potential problem exists with an animal drug residue or other contaminant in the milk supply, a sampling and testing program shall be conducted, as determined by the FDA. (4-11-15)

c. Dairy Plants shall analyze samples for beta lactams and other drug residues by methods evaluated by OMA and accepted by the FDA as effective in determining compliance with established "safe levels" or tolerances. "Safe levels" and tolerances for particular drugs are established and amended by the FDA. (4-11-15)

d. Individual Producer sampling. (4-11-15)

i. Bulk Milk. A milk sample for beta lactam drug residue testing shall be taken at each farm and shall include milk from each Dairy Farm Tank. (4-11-15)

ii. Can Milk. A milk sample for beta lactam drug residue testing shall be performed separately at the receiving Dairy Plant for each can milk Producer included in a delivery, and shall be representative of all milk received from the Producer. (4-11-15)

- iii. Producer Dairy Plant. For those Producers who also have a licensed Dairy Plant, a milk sample for beta lactam drug residue testing shall be performed on each batch of milk to be processed. (4-11-15)
 - e. Load sampling and testing. (4-8-94)
 - i. Bulk milk. A load sample shall be taken from the Transport Tank after its arrival at the Dairy Plant and prior to further commingling. (4-8-94)
 - ii. Can milk. A load sample representing all of the milk received on a shipment shall be formed at the plant, using a sampling procedure that includes milk from every can on the vehicle. (4-8-94)
 - iii. Producer Dairy Plant. A load sample shall be tested at the Dairy Plant using a sampling procedure that includes all milk produced and received. (4-11-15)
 - f. Sample and record retention. A load sample that tests positive for drug residue shall be retained according to guidelines established by the Department. The records of all sample test results shall be retained for a period of not less than twelve (12) months. (4-11-15)
 - g. Dairy Plant follow-up. (4-11-15)
 - i. When a load sample or individual Producer sample tests positive for drug residue, Dairy Plant personnel shall notify the Department immediately, of the positive test result and of the intended disposition of the shipment of milk containing the drug residue. All milk testing positive for drug residue shall be disposed of in a manner that removes it from the human or animal food chain, except when acceptably reconditioned under FDA compliance policy guidelines. (4-11-15)
 - ii. Each individual Producer sample represented in the positive-testing load sample shall be individually tested as directed by the Department to determine the Producer of the milk sample testing positive for drug residue. Identification of the Producer responsible for producing the milk testing positive for drug residue, and details of the final disposition of the shipment of milk containing the drug residue, shall be reported immediately to the Department. (4-11-15)
 - iii. Milk shipment from the Producer identified as the source of milk testing positive for drug residue shall cease immediately and may resume only after a sample from a subsequent milking does not test positive for drug residue. (4-8-94)
- 02. Department's Monitoring and Surveillance Responsibilities.** The Department shall monitor the Dairy Plant's drug residue program by conducting unannounced on-site inspections to observe testing and sampling procedures and to collect samples for comparison drug residue testing. In addition, the Department shall review industry records for compliance with these rules. The review shall seek to determine that: (4-11-15)
- a. Each Producer is included in a routine, effective drug residue milk monitoring program utilizing AOAC-evaluated and FDA-approved methods to test samples for the presence of drug residue; (4-8-94)
 - b. The Department receives prompt notification from industry personnel of each occurrence of a sample testing positive for drug residue, and of the identity of each Producer identified as a source of milk testing positive for drug residue; (4-11-15)
 - c. The Department receives prompt notification from industry personnel of the intended and final disposition of milk testing positive for drug residue, and that disposal of the load is conducted in a manner that removes it from the human or animal food chain, except when acceptably reconditioned under FDA compliance policy guidelines; and (4-11-15)
 - d. Milk shipment from a Producer identified as a source of milk testing positive for drug residue completely and immediately ceases until a milk sample taken from the dairy herd does not test positive for drug residue. (4-8-94)

03. Enforcement. If a Producer ships milk testing positive for drug residue three (3) times within a twelve (12) month period, the Department may initiate procedures to suspend the Producer's milk shipping privileges. (4-11-15)

104. RADIONUCLIDES.

Composite milk samples from selected areas within in the state of Idaho should be tested for biologically significant radionuclides at a frequency which the FDA determines to be adequate to protect the consumer. (4-11-15)

105. PESTICIDES AND HERBICIDES.

Composite milk samples should be tested for pesticides and herbicides at a frequency the FDA determines is adequate to protect the consumer. The test results from the samples shall not exceed established FDA limits. (4-11-15)

106. ADDED WATER.

Milk samples from each Producer should be tested for added water at a frequency the Department determines is adequate to prevent the addition of water to the milk. (4-11-15)

107. -- 149. (RESERVED)

150. FARM REQUIREMENTS OF MILK FOR MANUFACTURING.

01. Health of Herd. (4-8-94)

a. General Health. All animals in the herd shall be maintained in a healthy condition and shall be properly fed and kept. (4-8-94)

b. Tuberculin Test. The cows and water buffalo shall be located in a Modified Accredited Area, an Accredited Free State, or an Accredited Free Herd as determined by the US. Department of Agriculture (USDA). The goats shall be located in States meeting the current USDA Uniform Methods and Rules and for Bovine Tuberculosis Eradication or an Accredited Free Goat Herd. If the animals are not located in such areas, they shall be tested annually under the jurisdiction of the aforesaid program. All additions to the herd shall be from an area or from herds meeting those same requirements. (4-11-15)

c. Brucellosis Test. The cows shall be located in States meeting Class B status, or Certified-Free Herds, or shall be involved in a milk ring test program or state of Idaho blood testing program. All additions to the herd shall be from an area or from herds meeting these same requirements. (4-11-15)

d. Abnormal Milk. Milk from animals known to be infected with mastitis or milk containing residues of antibiotics or others drugs, or milk containing pesticides or other chemical residues in excess of the established limits shall not be sold or offered for sale for human consumption. The milk shall be disposed of in a method approved by the Department. (4-11-15)

02. Milking and Facility Housing. (4-8-94)

a. A milking barn or milking parlor of adequate size and arrangement shall be provided to permit normal sanitary milking operations. It shall be well lighted and ventilated, and the floors and gutters in the milking area shall be constructed of concrete or other impervious material. The facility shall be kept clean, the manure removed daily and stored to prevent access of animals to accumulation thereof; and no swine or fowl shall be permitted in any part of the milking area. (4-11-15)

b. If milk is exposed during straining or transferring in the milking areas it shall be protected from falling particles from areas above milk facility. (4-8-94)

c. The yard or loafing area shall be of ample size to prevent overcrowding, shall be drained to prevent forming of standing water pools, insofar as practicable, and shall be kept clean. (4-8-94)

03. Milking Procedure. (4-8-94)

a. The udders and flanks of all milking animals shall be kept clean. The udders and teats shall be washed or wiped immediately before milking with a clean, damp cloth or paper towel moistened with a sanitizing solution and wiped dry, or by any other sanitary method. (4-11-15)

b. The milker's outer clothing shall be clean and his hands clean and dry. No person with an infected cut or open sores on their hands or arms shall milk animals, or handle milk or milk containers, utensils or equipment. (4-11-15)

c. Animals that secrete abnormal milk shall be milked last or with separate equipment. This milk shall be excluded from the supply as required in Subsection 150.01.d. (4-11-15)

d. Milk stools, surcingles and antikickers shall be kept clean and properly stored. Dusty operations should not be conducted immediately before or during milking. Strong flavored feeds should only be fed after milking. (4-8-94)

04. Cooling. (4-8-94)

a. Milk in cans shall be cooled immediately after milking to forty-five (45) degrees Fahrenheit or lower unless delivered to the Dairy Plant within two (2) hours after milking. The devices, such as cooler, tank, or refrigerated unit to cool milk can or canned milk, shall be kept clean. (4-11-15)

b. Milk in Dairy Farm Tanks shall be cooled to forty (40) degrees Fahrenheit or lower within two (2) hours after the first milking and maintained at forty-five (45) degrees Fahrenheit. or lower until transferred to the Transport Tank. (4-11-15)

05. Milkhouse or Milkroom. (4-8-94)

a. A milkhouse or milkroom conveniently located and properly constructed, lighted, and ventilated shall be provided for handling and cooling milk and for washing, handling, and storing the utensils and equipment. Other products shall not be handled in the milkroom which would be likely to contaminate milk, or otherwise create a public health hazard. (4-8-94)

b. It shall be equipped with wash and rinse vat, utensil rack, milk cooling facilities and have an adequate supply of hot water available for cleaning milking equipment. If a part of the barn or other building, it shall be partitioned, screened, and sealed to prevent the entrance of dust, flies, or other contamination. A milking parlor used strictly as a milking facility in combination with a milkhouse or milkroom, when properly equipped, arranged and maintained, need not be partitioned. Concentrates and feed, if stored in the building, shall be kept in a tightly covered box or bin. The floor of the building shall be of concrete or other impervious material and graded to provide proper drainage. The walls and ceilings shall be constructed of smooth easily cleaned material. All outside doors shall open outward and be self-closing, unless they are provided with tight-fitting screen doors that open outward or unless other effective means are provided to prevent the entrance of flies. (4-8-94)

c. If a Dairy Farm Tank is used, it shall be properly located in the milkhouse or milkroom for access to all areas for cleaning and servicing. It shall not be located over a floor drain or under a ventilator. (4-11-15)

d. A small platform or slab constructed of concrete or other impervious material shall be provided outside the milkhouse, properly centered under a suitable port opening in the wall for milkhouse connections. The opening shall be fitted with a tight, self-closing door. The truck approach to the milkhouse or milkroom shall be properly graded and surfaced to prevent mud or pooling of water at point of loading. (4-8-94)

e. The milkhouse or milkroom shall be kept clean and free of trash. Animals and fowl shall not be allowed access to the milkhouse or milkroom at anytime. (4-8-94)

06. Farm Chemicals and Animal Drugs. (4-8-94)

a. Animal biologics and other drugs intended for treatment of animals, and insecticides approved for

use in dairy operations, shall be properly labeled and used in accordance with label instructions, and shall be stored in a manner which will prevent accidental contact with milk and milk contact surfaces. (4-8-94)

b. Only drugs that are approved by the FDA or biologics approved by the USDA for use in dairy animals that are properly labeled according to FDA or USDA regulations shall be administered to such animals. (4-8-94)

c. When drug storage is located in the milkroom, milkhouse, or milking area, the drugs shall be segregated in such a way so that drugs labeled for use in lactating dairy animals are separated from drugs labeled for use in non-lactating dairy animals. (4-8-94)

d. Herbicides, fertilizers, pesticides, and insecticides that are not approved for use in dairy operations shall not be stored in the milkhouse, milkroom, or milking area. (4-8-94)

07. Utensils and Equipment. (4-8-94)

a. Utensils, milk cans, milking machines (including pipeline systems), and other equipment used in the handling of milk shall be maintained in good condition, shall be free from rust, open seams, milkstone, or any insanitary condition, and shall be washed, rinsed, and drained after each milking, stored in suitable facilities, and sanitized immediately before use with at least fifty (50) parts per million chlorine solution or its equivalent. New or replacement can lids shall be umbrella type. All new utensils and equipment shall comply with applicable 3-A Sanitary Standards. (4-11-15)

b. Dairy Farm Tanks shall meet 3-A Sanitary Standards for construction at the time of installation and shall be installed in accordance with regulations of the Department. (4-11-15)

c. Single service articles shall be properly stored and shall not be reused. (4-8-94)

08. Water Supply. The Dairy Farm water supply shall meet the requirements in Appendix D of the Pasteurized Milk Ordinance as incorporated herein by reference. A source that does not conform with the construction requirements of Appendix D, but is tested annually by an approved laboratory and found to be safe and of sanitary quality, shall be satisfactory: provided any new sources of water supply or any farm water supply requiring repairs or reconstruction or any source from which tested samples have been found unsatisfactory shall meet the construction requirements of the Department. (4-11-15)

09. Sewage Disposal. House, milkhouse or milkroom and toilet wastes shall be disposed of in a manner that will not pollute the soil surface, contaminate any water supply, or be exposed to insects. (4-8-94)

10. Qualifications for Dairy Farm Certification. Dairy Farm certification requires satisfactory compliance with the requirements in Section 150. (4-11-15)

151. -- 159. (RESERVED)

160. DAIRY FARM CERTIFICATION.

No milk for manufacturing purposes produced on an uncertified Dairy Farm shall be bought or sold for human consumption. (4-8-94)

01. Initial Inspection. Certified Dairy Farms shall be inspected at least annually after initial certification to determine eligibility for recertification. The inspection criteria for recertification shall be the same as that for initial certification. (4-11-15)

02. Inspection. Each Dairy Farm shall be inspected by an Inspector or Approved Fieldman. When evidence indicates that it is advisable to do so, the Department may require an examination of the herd by a licensed veterinarian. If the Dairy Farm meets the applicable requirements for Dairy Farm certification described in Section 150, as indicated by the Farm Certification Report Form, the Dairy Farm shall be certified as described in Subsection 160.03. If the Dairy Farm does not meet the requirements for certification, the Dairy Farm shall be reinspected within

thirty (30) days after the initial inspection. If the Dairy Farm then meets the requirements for certification, the Dairy Farm shall be certified. If the Dairy Farm does not meet the requirements for certification, the Dairy Farm shall not be certified, and the Producer's authorization to sell milk for human consumption from that Dairy Farm shall be withheld by the Department until such time as the Dairy Farm qualifies for certification. Repeat violations on any item may cause a Dairy Farm to lose certification. Provided that, if the Inspector determines during any of these inspections that corrections on the Dairy Farm will require some capital investment, a reasonable extension of the prescribed time limits may be granted by the Department. (4-11-15)

03. Certification. An Inspector or Approved Fieldman shall certify Dairy Farms that meet the requirements of Section 150, as applicable, based upon the inspection criteria described in Subsection 160.02. The scoring criteria approved by the Department shall be utilized in determining compliance with the provisions of Section 150. Dairy Farm certification shall authorize the sale from that Dairy Farm of milk for manufacturing purposes that meets the quality standards. (4-11-15)

04. Probationary Period. If at any time an Inspector or Approved Fieldman determines that a certified Dairy Farm does not meet the requirements for certification, the Department may allow a reasonable probationary period for the Producer to bring the Dairy Farm within the requirements for certification. If at the end of this time the Dairy Farm does not meet the requirements for certification, the Department may revoke the Dairy Farm certification. (4-11-15)

05. Reinstatement. If, after a period of withholding, probation, or revocation of Dairy Farm certification, a Producer makes the necessary corrections at the Dairy Farm, the Producer may apply for reinspection. When conditions have been corrected, the Dairy Farm shall be reinspected by an inspector or Approved Fieldman. When the Inspector or Approved Fieldman determines that requirements for certification have been met, the Dairy Farm shall be certified. (4-11-15)

161. -- 349. (RESERVED)

350. STANDARDS FOR BULK MILK HAULERS.

01. Permits. All Bulk Milk Haulers must possess a permit issued by the Department. The permit shall cost twenty-five dollars (\$25) and will be issued to the applicant after a training session on proper procedures and successfully passing an examination administered by the Department. (4-11-15)

a. No permit will be issued unless a score of seventy percent (70%) or better is made on the examination. (7-1-93)

b. A training and refresher course conducted by the Department will be given in each area of the state of Idaho once each year. (4-11-15)

c. Every holder of a permit must attend a training and refresher course every third year. (4-8-94)

d. Each new Bulk Milk Hauler shall apply to the Department for a permit. The bulk milk hauling company shall provide basic instructions on bulk milk protocols, including milk sample collection, pick-up procedures, and safety measures. A permit will be issued upon satisfactory completion of a special training and licensing session held by the Department. (4-11-15)

e. A substitute Bulk Milk Hauler in case of emergency can haul milk for three (3) days without a permit provided the Department has been notified and the substitute Bulk Milk Hauler is provided instruction on approved milk pickup and delivery requirements by the bulk milk hauling company. At the end of three (3) days the substitute Bulk Milk Hauler must apply for a permit. (4-11-15)

02. Adulteration. If the truck is left unattended, Bulk Milk Haulers shall affix a seal or lock on all Transportation Tank ports, covers, and doors to protect the milk from possible adulteration. (4-11-15)

03. Authorization. No Bulk Milk Hauler shall grade, measure or sample his own milk without written authorization from the Dairy Plant receiving the milk. (4-11-15)

- 04. Permit Revocation.** The permit may be revoked if: (7-11-93)
- a.** The Bulk Milk Hauler fails to grade milk in a Dairy Farm Tank to its odor and appearance and fails to reject all milk that is abnormal in odor or flavor or that contains visible garget or other extraneous matter. (4-11-15)
 - b.** The Bulk Milk Hauler does not accurately take and record the temperature of milk or if he fails to reject the milk in excess of forty-five (45) degrees F. (4-11-15)
 - c.** The Bulk Milk Hauler fails to wash his hands before he proceeds to measure and sample the milk. (4-11-15)
 - d.** The Bulk Milk Hauler fails to follow acceptable procedures in measuring the amount of milk in the Farm Tank or if he does not, immediately after taking the reading convert the reading to pounds or gallons using the chart of the Farm Tank manufacturer and record it on duplicate forms, with one (1) copy to be posted in the milk house and one (1) transmitted to the Dairy Plant. (4-11-15)
 - e.** The Bulk Milk Hauler fails to agitate the milk for at least five (5) minutes in Farm Tanks less than one thousand (1,000) gallons and ten minutes in Farm Tanks over one thousand (1,000) gallons before taking a sample or if he withdraws any part of the milk from the Farm Tank before the sample is taken. (4-11-15)
 - f.** The Bulk Milk Hauler does not take a sample for component testing and/or milk quality analysis in an approved manner or sufficient size in an approved container properly labeled, and that the sample has been cooled and maintained between thirty-two (32) degrees Fahrenheit to forty (40) degrees Fahrenheit. (4-11-15)
 - g.** The Bulk Milk Hauler rinses the bulk Farm Tank before disconnecting and capping the hose. (4-11-15)
 - h.** The Bulk Milk Hauler siphons milk from milk cans, water troughs or other containers other than the Farm Tank. Milk poured into the bulk Farm Tank from other than regular milking machine pails will not be allowed. (4-11-15)

351. -- 399. (RESERVED)

400. STANDARDS OF IDENTITY, LABELING, AND QUALITY STANDARDS FOR ICE CREAM AND FROZEN DAIRY PRODUCTS AND DESSERTS.

- 01. Definitions.** The standards of identity for ice cream and frozen custards, frozen yogurt, frozen yogurt dessert mix, frozen yogurt dairy products, frozen dairy dessert, ice milk, sherbet and water ices are as defined by the Food and Drug Administration, United States Department of Health Education and Welfare, in Title 21, Part 135, of the Code of Federal Regulations. (4-11-15)
- 02. Labeling.** Each of the products identified in Subsections 400.02 through 400.10 shall be labeled as provided in Section 37-1202, Idaho Code. In addition, each container shall bear an identifiable code so as to identify the lot and/or date in which the product was manufactured. (7-11-93)
- 03. Quality Standards.** The following quality standards must be met: (4-11-15)
- a.** Coliform Standard. Compliance with the coliform standard shall be deemed to have been met if the coliform count does not exceed ten (10) colonies per gram in two (2) of the last four (4) consecutive samples. No enforcement action shall be taken if the last sample is within the standard. (4-11-15)
 - b.** Bacteria Standard. Compliance with the bacteria standard shall be deemed to have been met if the bacteria count per gram does not exceed twenty thousand (20,000) bacteria per gram in two (2) of the last four (4) consecutive samples. Whenever the dairy product is cultured, the bacteria test, using the standard plate count or equivalent method would not be applicable. (4-11-15)

c. Frequency of Tests. During any consecutive six (6) months, at least four (4) samples of ice cream and frozen dairy products and deserts shall be collected and tested. If the test or tests exceed the coliform or bacteria limit three (3) out of five (5) consecutive tests, the dairy product cannot be sold for human consumption. For the dairy product to be eligible for human consumption, a subsequent sample must meet the quality standards. (4-11-15)

04. Licensed Manufacturers. All frozen dessert mixes except nondairy frozen dessert shall be secured from a licensed manufacturer and shall be manufactured into a semifrozen state without adulteration. Freezing device salvage shall not be reused as a mix. (7-1-93)

05. Violations. The Director shall issue and enforce a written stop sale order to the owner or custodian of any quantity of frozen desserts or frozen novelties which are in violation of Title 37 Chapters 3, 5, and 12, Idaho Code, or these rules. Disposition of products not in compliance shall be at the discretion of the Director. (4-11-15)

401. -- 499. (RESERVED)

500. STANDARDS FOR BUTTER.

01. Grading. Butter grading shall be performed in accordance with the United States Standards for grades of butter as incorporated by reference. (4-11-15)

02. Quality Standards. The following quality standards must be met: (4-11-15)

a. Coliform Standard. Compliance with the coliform standard shall be deemed to have been met if the coliform count does not exceed ten (10) colonies per gram in two (2) of the last four (4) consecutive samples. (4-11-15)

b. Bacteria Standard. Compliance with the bacteria standard shall be deemed to have been met if the bacteria count per gram does not exceed twenty thousand (20,000) bacteria per gram in two (2) of the last four (4) consecutive samples. Whenever the butter is cultured, the bacteria test using the standard plate count or equivalent method would not be applicable. (4-11-15)

c. Frequency of Tests. During any consecutive six (6) months, at least four (4) samples of butter shall be collected and tested. If the test or tests exceed the coliform or bacteria limit three (3) out of five (5) consecutive tests, the butter cannot be sold for human consumption. For the butter to be eligible for human consumption, a subsequent sample must meet the quality standards. (4-11-15)

501. STANDARDS FOR WHEY BUTTER.

01. Basis for Determining the Acceptability of Whey Butter. The acceptability of whey butter is determined on the basis of classifying first the flavor characteristics and then the characteristics in body, color and salt. Flavor is the basic quality factor in grading whey butter and is determined organoleptically by taste and smell. The flavor characteristic is identified and together with its relative intensity, is rated according to the applicable classification. When more than one flavor characteristic is discernible in a sample of whey butter, the flavor classification of the sample shall be established on the basis of the flavor that carries the lowest rating. Body, color and salt characteristics are then noted and any defects are disrated in accordance with the established classification. Acceptability for the sample is then established in accordance with the flavor classification, subject to disratings for body, color and salt. When the disratings for body, color and salt exceed the permitted amount or if the flavor is not acceptable, the whey butter will not be allowed to be sold or distributed within the state of Idaho unless the packages are labeled as provided. (7-1-93)

02. Specifications for Acceptability of Whey Butter. Whey butter shall be free of foreign materials and visible mold. It shall possess a fine and highly pleasing whey butter flavor. May possess any of the following flavors to a slight degree: flat, malty, musty, neutralized, scorched, utensil, stale, and woody. May possess the following flavors to a definite degree: cooked, aged, bitter, coarse-acid, smothered, storage and old cream. May possess feed flavor to a pronounced degree. The permitted total disratings in body, color and salt characteristics are limited to one and one-half (1 1/2). (7-1-93)

03. Whey Butter Label Requirements. It is hereby declared to be unlawful to sell or offer for sale any whey butter within the state of Idaho unless the wrappers and containers in which said butter is packaged are conspicuously labeled as herein provided: (7-1-93)

a. The name of the product shall be whey butter or whey cream butter or “Butter made from whey cream.” (7-1-93)

b. The name of the product shall be placed on the principal display panel(s) and shall be of uniform type and prominence. (7-1-93)

c. The manufacturer identification number shall be conspicuously placed on each wrapper and container of whey butter. (7-1-93)

d. Labels of whey butter sold or distributed within Idaho shall be approved by the Department. (4-11-15)

04. Quality Standards. The following quality standards must be met: (4-11-15)

a. Coliform Standard. Compliance with the coliform standard shall be deemed to have been met if the coliform count does not exceed ten (10) colonies per gram in two (2) of the last four (4) consecutive samples. (4-11-15)

b. Bacteria Standard. Compliance with the bacteria standard shall be deemed to have been met if the bacteria count per gram does not exceed twenty thousand (20,000) bacteria per gram in two (2) of the last four (4) consecutive samples. Whenever the whey butter is cultured, the bacteria test using the standard plate count or equivalent method would not be applicable. (4-11-15)

c. Frequency of Tests. During any consecutive six (6) months, at least four (4) samples of whey butter shall be collected and tested. If the test or tests exceed the coliform or bacteria limit three (3) out of five (5) consecutive tests, the Butter cannot be sold for human consumption. For the whey butter to be eligible for human consumption, a subsequent sample must meet the quality standards. (4-11-15)

05. Enforcement. Whey butter which fails to meet flavor or body, color and salt requirements as defined in Section 500 may be sold or distributed within the state of Idaho, provided the word, “undergrade” is placed on the principal display panel(s) immediately preceding or following the product name and is of uniform type size and prominence. (4-11-15)

06. Table I -- Classification of Flavor Characteristics.

Identified Flavors	Acceptable	Unacceptable
Flat	S	D
Malty	S	D
Musty	S	D
Neutralized	S	D
Scorched	S	D
Utensil	S	D
Cooked	D	P
Aged	D	P
Bitter	D	P

Identified Flavors	Acceptable	Unacceptable
Smothered	D	P
Storage	D	P
Old Cream	D	P
Feed	P	-
Acid	D	P
Weed	S	D

(4-11-15)

07. **Table II -- Characteristics and Disratings in Body, Color, and Salt.**

Characteristics	Body Disratings		
	S	D	P
Crumbly	1/2	1	
Gummy	1/2	1	
Leaky		1/2	1
Mealy or grainy		1/2	1
Short		1/2	1
Weak	1/2	1	
Sticky	1/2	1	
Ragged boring	1	2	

S -- Slight; D -- Definite; P -- Pronounced (7-1-93)

08. **Explanation of Terms with Respect to Flavor, Intensity, and Characteristics:** (7-1-93)

- a. Slight: Detected only upon critical examination. (7-1-93)
- b. Definite: Detectable but not intense. (7-1-93)
- c. Pronounced: Readily detectable and intense. (7-1-93)
- d. Aged: Characterized by lack of freshness. (7-1-93)
- e. Bitter: Astringent, similar to taste of quinine and produces a puckery sensation. (7-1-93)
- f. Coarse-acid: Lacks a delicate flavor or aroma and is associated with an acid condition but there is no indication of sourness. (7-1-93)
- g. Cooked (fine): Smooth, nutty-like character resembling a custard flavor. (7-1-93)
- h. Feed: Aromatic flavor characteristic of feeds eaten by cows. (7-1-93)
- i. Flat: Lacks natural butter flavor. (7-1-93)

- j.** Malty: A distinctive, harsh flavor suggestive of malt. (7-1-93)
- k.** Musty: Suggestive of the aroma of a damp vegetable cellar. (7-1-93)
- l.** Neutralizer: Suggestive of a bicarbonate of soda flavor or the flavor of similar compounds. (7-1-93)
- m.** Old Cream: Aged cream characterized by lack of freshness and imparts a rough aftertaste on the tongue. (7-1-93)
- n.** Scorched: A more intensified flavor than cooked (coarse) and imparts a harsh aftertaste. (7-1-93)
- o.** Sour: Characterized by an acid flavor and aroma. (7-1-93)
- p.** Smothered: Suggestive of improperly cooled cream. (7-1-93)
- q.** Storage: Characterized by a lack of freshness and more intensified than “aged” flavor. (7-1-93)
- r.** Utensil: A flavor suggestive of unclean cans, utensils and equipment. (7-1-93)
- s.** Weed: Aromatic flavor characteristic of the weeds eaten by cows. (7-1-93)
- 09. With Respect to Body:** (7-1-93)
- a.** Crumbly: When a “crumbly” body is present the particles lack cohesion. The intensity is described as “slight” when the trier plug tends to break and the butter lacks plasticity; and “definite” when the butter breaks roughly or crumbles. (7-1-93)
- b.** Gummy: Gummy-bodied-butter does not melt readily and is inclined to stick to the roof of the mouth. The intensity is described as “slight” when the butter tends to become chewy and “definite” when it imparts a gum-like impression in the mouth. (7-1-93)
- c.** Leaky: A “leaky” body is present when on visual examination there are beads of moisture on the surface of the trier plug and on the back of the trier or when slight pressure is applied to the butter on the trier plug. The intensity is described as “slight” when the droplets or beads of moisture are barely visible and about the size of a pinhead; “definite” when the moisture drops are somewhat larger or the droplets are more numerous and tend to run together; and “pronounced” when the leaky condition is so evident that drops of water drip from the trier plug. (7-1-93)
- d.** Mealy or grainy: A “mealy” or “grainy” condition imparts a granular consistency when the butter is melted on the tongue. The intensity is described as “slight” when the mealiness or graininess is barely detectable on the tongue and “definite” when the mealiness or graininess is readily detectable. (7-1-93)
- e.** Ragged boring: A “ragged boring” body, in contrast to solid boring, is when a sticky-crumbly condition is presented to such a degree that a full trier of butter cannot be drawn. The intensity is described as “slight” when there is a considerable adherence “definite” when it is practically impossible to draw a full plug of the butter. (7-1-93)
- f.** Short: The texture is short-grained, lacks plasticity and tends toward brittleness. The intensity is described as “slight” when the butter lacks pliability and tends to be brittle; and “definite” when sharp and distinct breaks form as pressure is applied against the plug. (7-1-93)
- g.** Sticky: When a “sticky” condition is present, the butter adheres to the trier as a smear and possesses excessive adhesion. The intensity is described as “slight” when the smear is present only on a portion of the back of the trier and “definite” when the trier becomes smeary throughout its length. (7-1-93)
- h.** Weak: A “weak” body lacks firmness and tends to be spongy. The intensity is described as “slight”

when the plug of butter, under slight pressure, tends to depress and is not firm and compact; and “definite” when the plug of butter, under slight pressure, tends to depress easily and definitely lacks firmness and compactness. (7-1-93)

10. With Respect to Color: (7-1-93)

a. Mottled: “Mottles” appear as a dappled condition with spots of lighter and deeper shades of yellow. The intensity is described as “slight” when the small spots of different shades of yellow, irregular in shape, are barely discernible on the plug of butter and “definite” when the mottles are readily discernible on the plug of butter. (7-1-93)

b. Specks: “Specks” usually appear in butter as small white or yellow spots, however, the latter may be of variable size. The intensity is described as “slight” when the spots are few in number and “definite” when they are noticeable in large numbers. (7-1-93)

c. Streaked: “Streaked” color appears as light colored portions surrounded by more highly colored portions. The intensity is described as “slight” when only a few are present and “definite” when they are more numerous on the trier plug. (7-1-93)

d. Wavy: “Wavy” color in butter is unevenness in the color that appears as waves of different shades of yellow. The intensity is described as “slight” when the waves are barely discernible and “definite” when they are readily noticeable on the trier plug. (4-11-15)

11. With Respect to Salt: (7-1-93)

a. Sharp: “Sharp” salt is characterized by taste sensations suggestive of salt. The intensity is described as “slight” when the salt taste predominates in flavor; and “definite” when the salt taste distinctly predominates in flavor. (7-1-93)

b. Gritty: A “gritty” salt condition is detected by the gritty feel of the grains of undissolved salt, imparting a sand-like feeling on the tongue. The intensity is described as “slight” when only a few grains of undissolved salt are detected and “definite” when the condition is more readily noticeable. (7-1-93)

502. -- 599. (RESERVED)

600. NEW DAIRY PRODUCTS.

01. General. Upon request of any interested person, the Director may establish a temporary definition and standard for a new dairy product provided, all the following conditions exist: (4-11-15)

a. Research in the uses of milk and the products or by products of milk has developed a new dairy product for which no definition or standard is prescribed. (7-1-93)

b. The new dairy product cannot be produced or marketed because no definition in standard is prescribed for it. (4-11-15)

c. The public interest would be served by the dairy product. (4-11-15)

d. The quality, wholesomeness and manufacturing requirements of the dairy product are at least equal to established standards for similar dairy products. (7-1-93)

e. The dairy product is labeled in accordance to guidelines for a food product and approved by the Department. (4-11-15)

02. Permits. The Director may issue a special permit to the manufacturer/distributor for the production and sale of a new dairy product(s). The fee for this permit shall be twenty five dollars (\$25) per dairy product. Such manufacturer/distributor shall be subject to the provisions of Title 37 Idaho Code and regulations adopted pursuant thereto applicable to Dairy Plants and milk products. (4-11-15)

03. Expiration. After two (2) years from the date a temporary permit has been issued for a new dairy product(s), the Department shall promulgate rules to establish definitions and standards for the new, nonstandardized dairy product(s). (4-11-15)

601. -- 999. (RESERVED)

Subject Index

- A**
Added Water In Milk Samples 10
- B**
Bacterial Estimate Classification 6
Bacterial Estimate Procedures 6
Methods of Testing 6
- D**
Dairy Farm Certification 12
Certification 13
Initial Inspection 12
Inspection 12
Probationary Period 13
Reinstatement 13
Definitions, IDAPA 02.04.05 3
3-A Sanitary Standards 3
Acceptable Milk 3
Atmosphere Relatively Free From
Mold 3
Bulk Milk Hauler or Bulk Milk
Sampler 3
Butter 3
C-I-P or Cleaned-in-Place 3
Commingled Milk 3
Dairy Certification 3
Dairy Farm or Farm 3
Dairy Plant or Dairy Processor 3
Dairy Products 3
Department 3
Director 3
Excluded Milk 4
Farm Tank 4
Fieldman 4
Fieldman, Approved 4
Inspector 4
License 4
Milk 4
Milk for Manufacturing
Purposes 4
Probational Milk 4
Producer 4
Rejected Milk 4
Sanitizing Treatment 4
Transportation Tank 4
Universal Sample 4
Whey Butter 4
Whey Cream 4
Drug Residue Level 8
Dairy Plant's Sampling & Testing
Responsibilities 8
Department's Monitoring &
Surveillance
Responsibilities 9
Enforcement 10
- E**
Excluded Milk 7
- Exceeding Maximum Bacteria 7
Insanitary Conditions 7
Maximum Somatic Cell Count 7
Positive Drug Test 7
Probational Sediment Content 7
- F**
Farm Requirements Of Milk For
Manufacturing
Cooling 11
Farm Chemicals & Animal
Drugs 11
Health of Herd 10
Milkhouse or Milkroom 11
Milking & Facility Housing 10
Milking Procedure 10
Qualifications for Dairy Farm
Certification 12
Sewage Disposal 12
Utensils & Equipment 12
Water Supply 12
Field Service 7
- I**
Incorporation By Reference 2
Appendix D "Standards for Water
Sources" of the Grade "A"
Pasteurized Milk Ordinance 2
Official Methods of Analysis of
AOAC International (OMA),
19th Edition, 2012 2
Standard Methods for the
Examination of Dairy Products
(Standard Methods) (17th
Edition, June 1, 2004) published
by the American Public Health
Association 2
United States Sediment Standards
for Milk and Milk Products
(September 1, 1977) (USDA
AMS Dairy Division) 2
United States Standards for Grades
of Butter (August 31, 1989)
(USDA AMS Dairy
Division) 2
- N**
New Dairy Products 19
Expiration 20
General 19
Permits 19
- O**
Office -- Office Hours -- Mailing
Address And Street Address 2
Fax Number 2
Mailing Address 2
Office 2
- Office Hours 2
Telephone Number 2
- P**
Pesticides & Herbicides 10
Public Records Act Compliance 3
- Q**
Quality Requirements For Milk For
Manufacturing Purposes 5
Acceptance or Rejection of
Milk 6
Appearance & Odor 5
Basis 5
Frequency of Test 6
Method of Testing 6
Retests 6
Sediment Content
Classification 5
- R**
Radionuclides 10
Raw Milk Or Cream 4
Milk or Cream 5
Raw Milk 4
Records Of Tests 7
Rejected Milk 7
- S**
Somatic Cell Count 8
Level of Somatic Cells 8
Procedures 8
Standards For Bulk Milk Haulers 13
Adulteration 13
Authorization 13
Permit Revocation 14
Permits 13
Standards For Butter 15
Grading 15
Quality Standards 15, 16
Standards For Whey Butter 15
Basis for Determining the
Acceptability of Whey
Butter 15
Enforcement 16
Explanation of Terms with Respect
to Flavor, Intensity, and
Characteristics 17
Specifications for Acceptability of
Whey Butter 15
Table I -- Classification of Flavor
Characteristics 16
Table II -- Characteristics and
Disratings in Body, Color, and
Salt 17
Whey Butter Label
Requirements 16
With Respect to Body 18

With Respect to Color 19
With Respect to Salt 19
Standards Of Identity, Labeling, &
Quality Standards For Ice Cream &
Frozen Dairy Products &
Desserts 14
Definitions 14
Labeling 14
Licensed Manufacturers 15
Quality Standards 14
Violations 15