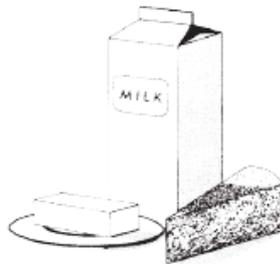


# IAFP Pocket Guide to Dairy Sanitation 2018 Update

**Pocket Guide  
to  
Dairy Sanitation**

Reprinted March 2018



# IAFP Pocket Guide to Dairy Sanitation

**Pocket Guide  
to  
Dairy Sanitation**

Reprinted March 2018



- Last review/reprint 2002
- Original publication 1980's
- Principal author:  
Robert Darrah

## Purpose:

To provide dairy plants with a basic Guide to dairy sanitation & GMPs that can be distributed to plant employees as a quick handy reference

# IAFP Pocket Guide to Dairy Sanitation

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## Revision Goal:

- To review existing guide to ensure that is in line with 21 CFR 117 GMP updates
- Keep it as a simple handy guide for employees
- Not a total rewrite !
- Not a company policy

# IAFP Pocket Guide to Dairy Sanitation

**Pocket Guide  
to  
Dairy Sanitation**

Reprinted March 2018



- Revision sub-com:  
Yvonne Masters, FSQP  
Steve Murphy, DPC/CU  
Steve Sims, FDA  
Steve Walker, FDA



## TO ALL EMPLOYEES

### Sanitation Policy

To assure that the products we offer for sale are safe, it is company policy to:

1. Operate clean and sanitary facilities that meet high standards of integrity in the protection of food.
2. Comply with or exceed all national, state, and local public health laws relative to personal health and hygiene and to sanitary procedures in food production, processing, and distribution.
3. Prevent unsanitary conditions before it becomes necessary to correct them.

**Read this Pocket Guide thoroughly.** It contains information that is absolutely essential for you to perform your job satisfactorily.

**Contact your supervisor immediately** if there is anything in this Pocket Guide that you do not completely understand.

**Keep this Pocket Guide handy** for ready reference. (Not in shirt pocket.)

**Always be alert** for things that might cause product contamination emergencies. Examples are: inadequate pasteurization; post-pasteurization contamination; spoiled or contaminated food; broken equipment such as refrigeration failure; suspicious people or activities and anything else that may threaten your product or your facility. Immediately report such items to your supervisor.

**IMPORTANT NOTE:** If you begin feeling ill, have diarrhea, nausea, stomach cramps, or fever, you are obligated to immediately report this to your supervisor.

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Prepared and Revised by the  
Dairy Quality and Safety Professional  
Development Group

Robert Darrah, Primary Author

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Prepared and Revised by the Dairy  
Quality and Safety Professional Development  
Group  
Robert Darrah, Primary Author

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**Allergen** – substance that causes an allergic response (e.g., swelling of lips, rashes, hives, nausea, wheezing, coughing, swelling of throat, or more severe symptoms). **Food allergens** of primary concern as defined by US federal regulations and international regulations, include **milk, eggs, soy, wheat, peanuts, tree-nuts, fish, and crustacean shellfish**, although others may present risks to some individuals. Canadian regulations include additional allergens such as mustard, molluscan shellfish, sesame, and sulfites (not a true allergen). EU regulations include celery, mustard, molluscan shellfish, sesame, lupin, and sulfites > 10 ppm (not a true allergen) as additional allergens. Australian and New Zealand regulations include lupin as an additional allergen.

**Allergen Cross-Contact** – the unintentional incorporation of a food allergen into a food, e.g., contamination of a food or ingredient not containing a specific allergen with an allergenic food or ingredient that is not part of the ingredient list. May occur during storage and handling or processing of allergen and non-allergen with the same equipment with out effective cleaning.

**Brushes** – A variety of brushes designed to assist you in proper cleaning the equipment and areas assigned to you should be provided. Use each brush only for its intended function. In some cases, brushes may be color-coded; floor drain brushes should be a different color from equipment brushes.

**C.I.P.** – (Clean in place) Circulating a soap or detergent solution through pipelines and large equipment using a system of pumps and sprays to automatically clean these systems. Some handwork and manual cleaning is required.

**C.O.P.** – (Clean out of place) Cleaning of equipment, typically after dismantling, either manually (appropriate brushes) and/or mechanically in “COP” tank or sink designed to circulate hot soapy water by a pump mounted on the tank base or by rapidly bubbling air through the water. Parts must be rinsed prior to being placed in a C.O.P tank. Manual/hand cleaning may be required first for some parts prior to placing in a C.O.P. tank.

**Cleaner** – Soap or detergent that breaks down and loosens soils so they can be rinsed away.

**Cleaning** – (Cleanup) Removing all traces of fats, solid materials and product, or other residues from equipment and other surfaces.

**Contaminate** – The transfer (or allowing the transfer) of impurities (adulterants, such as cleaning chemicals, lubricants, water, foreign material, toxins, bacteria, rodent filth, insects) to raw or finished product(s).

**Cross-contamination** – contamination from insanitary objects and/or practices to food, food-packing materials & other food-contact surfaces, including processing equipment, utensils, gloves (hands) & outer garments or contamination of raw product (i.e., raw milk) to pasteurized/processed product. May also include contamination of food product with cleaning solutions. Any occurrence must be reported immediately to prevent contaminated product from leaving the facility, or further contamination of other food products.

**FIFO** – First in, first out, means rotation of stored items (finished product, raw product, packaging materials, ingredients) so that the oldest items are used first.

**Finished Product** – The packaged food product in a form for human consumption.

**Germs** – A common term used for bacteria, or other microscopic (invisible to the naked eye) organisms, or microorganisms, that can sometimes cause sickness or death.

**Hazard** – any biological, chemical (including radiological), or physical agent that has the potential to cause illness or injury.

**Microorganisms** – include yeasts, molds, bacteria, viruses, protozoa, and microscopic parasites and includes species that are pathogens. The term “**Undesirable Microorganisms**” includes those microorganisms that are “pathogens,” that subject food to decomposition, that indicate that food is contaminated with filth, or that otherwise may cause food to be adulterated.

**Pathogen** – a “germ” or microorganism capable of causing illness or disease; a microorganism of public health significance. The term **Environmental Pathogen** refers to those capable of surviving and persisting in the food facility environment (e.g., through poor

sanitation) that can potentially contaminate a food product through poor sanitation practices.

**Pests** – Insects, rodents, **reptiles**, or birds.

**Potentially Hazardous Products** – Products that will support the growth of germs capable of causing disease. This includes all products consisting entirely or partly of milk or milk products. Food safety demands that food product workers observe strict sanitation and time/temperature control rules when working with these food products.

**Potable Water** – Water that is clean and safe to drink.

**Product or Food Contact Surface** – Any surface of a processing, filling or packaging machine, valves and piping, tank walls, conveyors that actually touches the product. Your hands or gloves can become contact surfaces if for some reason you touch the product or a product contact surface. Also includes any part of equipment that milk or milk products may contact through the 3D’s– Drip, Drain, or Be Drawn into.

**Sanitize** – Chemical or heat treatment to kill germs. Includes rinsing, soaking, spraying or wiping with a sanitizer solution. All items to be sanitized must first be **thoroughly cleaned**. Sanitization may also be done by heat.

**Sanitizer** – A chemical compound designed to kill germs. Some of the most common sanitizers are chlorine (e.g., liquid bleach), quaternary ammonium compounds (“quats”), iodine and acid sanitizers. Sanitizer solutions are made by mixing a small amount of the concentrated sanitizer with potable water. Sanitizers must be made according to the directions for proper strength and to prevent concentrations above “no-rinse” applications.

**Single-Service Articles** – Articles which are intended to be used one time only, such as sanitary air filters, milk product packaging, and in-line milk filters.

**Thermometer** – Dial or **digital read-out instruments used to measure temperature; glass and mercury based thermometers must not be used in processing facilities.** Thermometers must be routinely calibrated to ensure accuracy. May be used to monitor a process heating or cooling essential for control of microorganisms. Your job may or may not require you to use a thermometer.

**Utensils** – Hand tools and/or hand-held containers such as pails, strainers, scoops, stirring paddles and sanitary shovels.

## PERSONAL HEALTH & HYGIENE

Any person who, by medical examination or supervisory observation, is shown to have, or appear to have, an illness, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination by which there is a reasonable possibility of food, food-contact surfaces, or food packaging materials becoming contaminated, must be excluded from any operations which may be expected to result in such contamination until the condition is corrected, unless conditions such as open lesions, boils, and infected wounds are adequately covered (e.g., by an impermeable cover). Personnel must report such health conditions to their supervisors. Personnel are responsible for personal cleanliness and hygiene practices to prevent contamination and cross-contact.

### Do:

1. Notify your supervisor if you have been diagnosed with or have symptoms of communicable illness that may be spread through contact with food, or if you have been in close contact with someone ill (e.g., family member). Symptoms such as vomiting, diarrhea, sore throat, fever, chills, jaundice (yellowing of skin/eyes).
2. Bathe daily
3. Have clean, well-groomed hair
4. Have clean hands and fingernails
5. Have clean teeth
6. Wear clean, washable outer garments (not street clothing or footwear).
7. Wear clean shoes, boots or rubbers (no street footwear)
8. Wear suitable hair, and beard and mustache coverings
9. Wash hands and exposed portions of arms thoroughly (also sanitize where available):
  - a) Before starting work, each time entering the processing area;
  - b) After using toilet;
  - c) After eating, smoking or otherwise touching the mouth or anything that has been in the mouth;
  - d) After touching hair, nose, ears;
  - e) After working with trash, garbage, dirty utensils, hoses;

- f) After sneezing or coughing onto hands (use inside of elbow);
- g) After changing from raw to pasteurized milk surface handling;
- h) After any absence from the work area.

10. Maintain gloves, if they are used in food handling, in an intact, clean, and sanitary condition. Must be changed under any of the conditions listed in # 9.

### Do Not:

1. Work, if you are diagnosed with or have symptoms of or are a possible carrier of a communicable disease (e.g., experiencing vomiting, diarrhea, sore throat, fever, chills, jaundice (yellowing of skin/eyes) or have had close personal contact with someone diagnosed as having a communicable disease, such as a family member. These symptoms should be reported to your supervisor immediately.
2. Work in areas where product or product contact surfaces are exposed if you have infected cuts, abrasions, boils, or any condition that causes flaking of the skin. Consult with you supervisor if such conditions can be bandaged or covered to allow work in these areas.
3. Wear jewelry (follow company policy regarding wedding bands or other simple rings).
4. Carry any items in shirtpockets; ideally uniforms or work clothes should not have shirt pockets.
5. Wear fingernail polish, false fingernails, or excess makeup.
6. Eat, drink, smoke, or chew (tobacco or gum) except in an authorized area
7. Pick, scratch, groom, or otherwise handle parts of your body while preparing and packaging the product.
8. Spit, while in product-handling areas.
9. Store street clothing, personal belongings, or personally owned food and beverage products in preparation, packaging, or storage areas.
10. Wear strong cologne, perfume, or other products with strong odors.
11. Engage in any activity that may result in allergen cross-contact (allergen contaminated clothing or utensils) or cross-contamination with insanitary objects or raw product.

## RECEIVING INGREDIENTS & SUPPLIES

### I. General Instructions

- A. Inspect all inbound ingredients, product packaging supplies, single service items, laundry, including pallets and slip sheets, for evidence of damage and/or contamination, **including allergen cross-contact.**
- B. Reject or discard (check with lab):
  - 1. Out-of-condition, outdated, damaged, leaking, contaminated or soiled products.
  - 2. Items that **may** have been contaminated by water, condensation, pests, or by previous cargo on the truck.
  - 3. Refrigerated dairy ingredients warmer than 40°F (4.4°C)\* and frozen edible ingredients warmer than 0°F (-17.8°C). If a recording thermometer is mounted in the truck or packed with the product, check it to see the temperature “history” of the load.
  - 4. Canned ingredients that are leaking, badly dented, pitted with rust, or have swollen or puffy ends.

### II. Important Notes

Frozen and refrigerated items – handle them first. Get them to proper storage immediately!

**\*Refrigerated dairy is recommended to be maintained at or below 40F for quality assurance (e.g. shelf life). For regulatory purposes, the temperature storage/receiving requirements for dairy may be different (e.g., U.S. FDA Pasteurized Milk Ordinance (PMO) is 45F/ 7.2C; Canadian Food Inspection Agency (CFIA) is 42.8F/ 6C; Australia New Zealand Food Standards Code is 41°F/ 5°C). Check your local or regional regulations for dairy temperature requirements.**

## STORAGE OF PRODUCT, INGREDIENTS & SUPPLIES

### I. General Instructions

- A. Store all **dry, refrigerated, and frozen items:**
  - 1. In regular storage areas that are clean and tidy.
  - 2. In an orderly manner, at least six inches off the floor, on clean shelves, dollies, racks, or pallets. **and ideally at least 18 inches away from walls and equipment.**
  - 3. Arranged in the proper order for FIFO item rotation. Place newest items at bottom or back of older items.
  - 4. In a manner to avoid cross contamination. Items that might leak or drip must be stored below other items.
  - 5. **In a manner that prevents allergen cross-contact if allergenic ingredients are used that may contaminate ingredients, products or packaging that do not contain the allergen. Separate, well-labeled storage areas are required.**
  - 6. In clean, covered, labeled containers if they have been removed from their original containers. (follow company policy).
- B. Do not store:
  - 1. Under possible sources of contamination, such as sewer lines, water lines or refrigeration lines, where there is accumulated condensation or evidence of leakage.
  - 2. In toilet rooms, vestibules, garbage rooms, salvage areas or mechanical equipment rooms.
  - 3. Directly on the floor or against a wall.
  - 4. In overcrowded conditions.
  - 5. **Under conditions that allow refrigerated items to exceed 40°F (4.4°C)\* or for frozen items to exceed 0°F (-17.8°C).**

15. Do not taste products with any utensil used to prepare foods. Use single service plastic spoon. Do not use fingers to sample product. Tasting product as needed should only be done for authorized evaluations in authorized areas
16. Do not reuse pipes, caps, utensils that have been exposed to milk or milk products until they have been properly washed and sanitized.

## CLEANING & SANITIZING PRODUCT CONTACT ITEMS

Follow prescribed standard operating procedures (SOPs) for cleaning and sanitizing all equipment. Inspect items for cleanliness and overall condition; repair and/or replace as needed.

- I. **C.O.P. Items - Require Disassembly and Manual or C.O.P tank cleaning:**
  - A. Follow written SOPs for cleaning that generally includes:
    1. Pre-rinse with warm water
    2. Wash with manual detergent solution, made as directed in hot (e.g., 125°F/51.7°C) water using appropriate brushes and brushing action or by placing parts in a C.O.P. tank with the appropriate detergent solution, made as directed in hot (e.g., 160°F/71.1°C) water. Ensure that C.O.P tanks are not over crowded and allows circulation action.
    3. Rinse with cool water after wash
    4. Acid rinse if needed
  - B. Clean and sanitize smaller items such as valve and pump parts, gaskets and "O" rings, retainer rings, springs. Place these parts in a basket. Some parts you will be asked to leave in the sanitizer solution until reassembled into their places of use. The balance you will drain and air dry.
  - C. Store cleaned and sanitized items where they will stay sanitary.
  - D. C.O.P. tank or sink should be kept clean (manually cleaned as necessary).

## II. Large Items & Equipment(Non-C.I.P.)

- A. Remove all food, debris, and packaging and processing supplies from the work area.
- B. Breakdown all equipment for cleaning.
- C. Clean all food contact items as follows:
  1. Drain or remove excessive, visible food soil
  2. Rinse thoroughly with warm water
  3. Soap and scrub with appropriate brush or cleaning pad
  4. Rinse
  5. Soap and scrub again as needed
  6. Rinse
- D. Sanitize by spraying or pouring sanitizer solution over all surfaces. Dip small, removable parts in sanitizer solution. Do not rinse after sanitizing.
- E. Position all items so they will drain and dry completely. (Air dry.)
- F. Reassemble at beginning of next shift.
- G. Sanitize as necessary after reassembly.
- H. Apply food-grade mineral oil spray or gel lubricants only as necessary to protect equipment from sticking.

Note: Remember the purpose of cleaning is to deny the food and moisture necessary for germs to grow; re-examine the items you have cleaned to be sure they are clean and positioned to dry.

### ▲ I. Machinery Surfaces and Frame Work

- A. Clean thoroughly with hot, soapy water. Use foam cleaners as applicable.
- B. Rinse immediately with warm, clean water.
- C. Apply sanitizer solution as appropriate.
- D. Air dry.

### II. Mixing Instructions for Sanitizer Solution

Follow label directions. DO NOT use more sanitizer than called for by the directions.

### III. Testing for Strength of Sanitizer Solution

Strength of sanitizer solutions should be confirmed after preparation. Save a sample in a container provided for by lab personnel. If you are assigned to check the solutions, test papers or kits will be supplied to you along with instructions for their use.

## HOUSEKEEPING & PEST CONTROL

### I. Housekeeping

- A. Regularly remove dirt, dust, debris, insect or spider webbing, mold from floors, walls, cracks, fixtures and equipment.
- B. Use and store cleaning and maintenance materials so they cannot contaminate food, utensils, packaging supplies and food contact items.
- C. Hold recyclable materials and dispose of trash and garbage so they will not contaminate products or ingredients, attract pests, or contribute to insanitary conditions. (Suitable bins or containers for recyclable materials should be furnished by the company and positioned to prevent any chance of cross contamination.)
  1. Keep trash containers covered, clean, and in good repair.
  2. Empty containers when necessary to prevent overflowing or otherwise becoming a nuisance, or at least daily. DO NOT allow trash and garbage to accumulate at work stations or other places inside the facility.
  3. DO NOT allow outside trash and garbage storage to attract pests. Keep dumpsters tightly covered and locked if necessary.

### II. Pest Control

- A. Keep outside doors and windows closed or screened. **Report obvious gaps or openings that might allow pests to enter the facility.**
- B. Inspect incoming ingredients and materials as well as delivery vehicles.
- C. Keep trash and garbage in covered, appropriate containers.
- D. Report any signs of pest activity to your supervisor, **including actual pests, droppings, or damage.**

- E. **Keep exterior areas free from debris, standing water or other pest harborage sites.**
- F. Cleanup and remove any signs of pest activity.
- G. Use and store pesticides so they do not contaminate product utensils, packaging supplies, contact items. Must be locked in a separate area.
- H. Only trained and licensed personnel shall apply pesticides.

## REGULATORY INSPECTIONS

### I. General

- A. Officials who visit your facility to inspect your sanitation and food procedures may represent the federal, state, county, or city.
- B. Inspectors may legally inspect your facility at any reasonable time of day.

### II. What to Do

- A. Be courteous.
- B. Do not keep the inspector waiting.
- C. Do not answer questions asked by the inspector. Instead, politely refer him/her to your supervisor. Do not volunteer information to the inspector.
- D. Immediately take the inspector to your supervisor.

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## Pocket Guide to Dairy Sanitation

A handy pocket reference for employees working in the dairy industry containing guidelines for keeping facilities and products sanitary.

**Format:** Pocket Guide

**Cost:** \$0.75 members and government agencies / \$1.50 non-member (Minimum order of 10)

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# IAFP Pocket Guide to Dairy Sanitation 2018 Update

**Pocket Guide  
to  
Dairy Sanitation**

Reprinted March 2018



# Dairy Practices Council®

**49<sup>th</sup> Annual Conference**  
**November 7 - 9, 2018**  
**McKinney, Texas**



# Objectives of DPC Guidelines

- Develop & distribute educational guidelines
- Guidelines are designed to improve sanitation & production practices in the production of milk & dairy products:
  - fall under 6 Task Forces
  - developed & updated by TF members & others
  - peer reviewed
  - final review by “Key Sanitarians”
- DPC cooperates with other organizations with similar goals



## Dairy Practices Council Guidelines

### Addressing Dairy Procedures & Policies from Cow to Cup!

The Dairy Practices Council Guideline development and update process is unique and requires several levels of peer review. The first step starts with a **Task Force** subcommittee made up of individuals from industry, regulatory and educational institutions interested in and knowledgeable about the subject to be addressed. "White copy" drafts are circulated until all members of the subcommittee are satisfied with the content. The final "white copy" may be further distributed to the entire Task Force; DPC Executive Board; state and federal regulators; educational and industry members; and anyone else the DPC Executive Vice President and Task Force Director feels would add strength to the review. Following final "white copy" review and corrections, the next step requires a "yellow cover" draft to be circulated to representatives of participating Regulatory Agencies referred to as "Key Sanitarians." Key Sanitarians may suggest changes and insert footnotes if their state standards and regulations differ from the text. After final review and editing, the Guideline is distributed in the distinctive DPC "green cover" to DPC members and made available for purchase to others. These guidelines represent our state of the knowledge at the time they are written. Currently, DPC Guidelines are primarily distributed electronically in pdf format without colored covers, but the process and designation of the steps remains the same.

#### DPC GL DEVELOPMENT - TASK FORCES:

- TF I: FARM BUILDINGS & EQUIPMENT
- TF II: PLANT EQUIPMENT & PROCEDURES
- TF III: LABORATORY & QC PROCEDURES
- TF IV: REGULATORY ISSUES & HACCP
- TF V: MILKING SYSTEMS & PROCEDURES.
- TF VI: SMALL RUMINANTS

*Become a Member, Join a Task Force,  
Help Us Write and Keep Our GLs Current!*

**A FULL LISTING OF DPC GUIDELINES CAN  
BE FOUND AND ORDERED ON-LINE AT:**

<https://www.dairypc.org>

<https://www.dairypc.org/catalog/guidelines>

## DPC Guidelines

### For the Dairy Farm:

- DPC 1 Planning Dairy Freestall Barns
- DPC 2 Effective Installation, Cleaning and Sanitizing of Milking Systems
- DPC 4 Installation, Cleaning & Sanitizing of Large Parlor Milking Systems
- DPC 7 Sampling Fluid Milk
- DPC 9 Fundamentals of Cleaning & Sanitizing Farm Milk Handling Equipment
- DPC 11 Sediment Testing/Producing Clean Milk
- DPC 15 Milking Center Wastewater
- DPC 17 Preventing/Testing for Added Water
- DPC 18 Field Person's Guide to Troubleshooting High Somatic Cell Counts
- DPC 21 Raw Milk Quality Tests
- DPC 22 Control of Antibacterial Drugs in Milk
- DPC 24 Troubleshooting Bacteria in Raw Milk
- DPC 28 Troubleshooting Residual Equip. Films.
- DPC 30 Potable Water on Dairy Farms
- DPC 36 Dairy Farm Inspection
- DPC 37 Planning Dairy Stall Barns
- DPC 38 Preventing Off-Flavors in Milk
- DPC 40 Controlling Milk Volume & Fat Losses
- DPC 41 Milkrooms and Bulk Tank Installations
- DPC 42 Stray Voltage on Dairy Farms
- DPC 43 Farm Tank Calibration and Checking
- DPC 44 Mech. Ventilation of Tie-Stall Barns
- DPC 46 Dairy Odor Management
- DPC 49 Pre- & Post-Milking Teat Disinfectants
- DPC 50 Farm Bulk Milk Collection Procedures
- DPC 54 Selection of Elevated Milking Parlors / Construction Materials for Parlors
- DPC 58 Sizing Dairy Farm Water Heaters
- DPC 79 Non-Electric Dairy Farms
- DPC 85 Six Steps to Success (Spanish available)
- DPC 87 Low-Budget Milking Parlors Retro-Fitted in Old Tie-Stall Barns
- DPC 88 Facilities for Special Needs Animals
- DPC 90 On-Farm/Small-Scale Dairy Processing
- DPC 97 Direct Loading Milk to Milk Tankers
- DPC 98 Milking Procedures for Dairy Cattle
- DPC 101 Farmer's Guide to High SCC in Cattle
- DPC 102 Installation, Cleaning and Sanitizing of Tie Barn Milking Systems
- DPC 106 Farm Anaerobic Digesters 100+ Quest.
- DPC 108 Proper Cooling of Milk on Dairy Farms
- DPC 109 Automatic Milking Systems- Questions Dairymen Need to Ask
- DPC 110 Guidelines for Managing Compost Bedded-Pack Barns

## DPC Guidelines

### For the Dairy Plant & QA Programs:

- DPC 7 Sampling Fluid Milk
- DPC 8 GMPs for Dairy Processing Plants
- DPC 10 Maintaining Fluid Milk Shelf Life
- DPC 11 Sediment Testing/Producing Clean Milk
- DPC 13 Environmental Air Control in Plants
- DPC 14 Clean Room Technology
- DPC 17 Preventing/Testing for Added Water
- DPC 21 Raw Milk Quality Tests
- DPC 25 Cleaning/Sanitation Bulk Milk Tankers
- DPC 29 Cleaning/Sanitizing in Fluid Milk Plants
- DPC 34 Butterfat Testing of Various Products
- DPC 35 Dairy Plant Waste Management
- DPC 38 Preventing Off-Flavors in Milk
- DPC 40 Controlling Milk Volume Fat Losses
- DPC 51 Instrumental Component Testing
- DPC 60 Troubleshooting Microbial Defects
- DPC 62 Resources for Dairy Equipment Construction Evaluation
- DPC 80 Food Allergen Awareness Dairy Plants
- DPC 90 On-Farm Small-Scale Dairy Processing
- DPC 91 HACCP: SSOP's and Prerequisites
- DPC 92 HACCP Principles & Plans (92-95)
- DPC 103 Approving Milk and Milk Product Plants for Extended Runs
- DPC 111 Setup of a QC Lab and QC Program
- DPC 112 Greening of the Dairy Lab

### Specific to Small Ruminants (Goats, Sheep):

- DPC 70 Small Ruminant Milking Systems
- DPC 71 Farmers Guide to SCC in Sheep
- DPC 72 Farmers Guide to SCC in Goats
- DPC 73 Layout of Dairy Milkhouses for Small Ruminant Operations
- DPC 75 Direct Microscopic Examination of Milk from Small Ruminants
- DPC 76 Out-Of-Season Breeding for Goats
- DPC 78 Biosecurity for Sheep and Goat Dairies

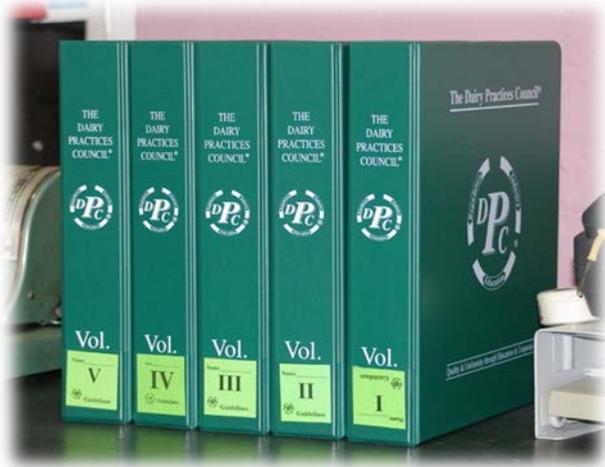
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Help Us Write and Keep Our GLs Current!*

**A FULL LISTING OF DPC GUIDELINES CAN  
BE FOUND AND ORDERED ON-LINE AT:**

<https://www.dairypc.org>

<https://www.dairypc.org/catalog/guidelines>

# Guideline Sets & Sales



<https://www.dairypc.org/catalog/guidelines>

# DPC Membership

- Membership:
  - Sustaining  
Platinum. Gold, Silver, Bronze
  - Educational / Cooperative Extension
  - Regulatory State Agriculture & Health;  
FDA & USDA
  - Individual Members
- Supporting members support the operations of the DPC
  - Membership helps pay the bills
  - Active participation - GL development



# Conference Sponsors

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## DAIRY BAR

Cabot Creamery/

Agri-Mark Coop.

Sorrento Lactalis

Perry's Ice Cream

Upstate Niagara Coop.

## Chocolate

The Hershey Co.



# DPC Annual Conference

- 3 day conference takes place each Fall.
- Usually starts the day after election day in November
- General sessions, workshops, tours
- Task Forces work sessions
  - meet concurrently and provide a forum where topics of common interest can be shared with the members & other attendees



# Dairy Practices Council®

[dairypc@dairypc.org](mailto:dairypc@dairypc.org)

49<sup>th</sup> Annual Conference

November 7 - 9, 2018

McKinney, Texas

