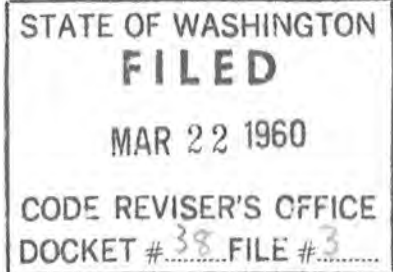


STATE OF WASHINGTON  
DEPARTMENT OF AGRICULTURE  
Fred J. Martin, Director  
DIVISION OF DAIRY AND LIVESTOCK  
Dr. H. A. Trippeer, Supervisor

Order No. 465

(Superseding Order No. 401)

Effective July 1, 1946



REGULATIONS GOVERNING THE OPERATIONS OF LICENSED TESTERS,  
WEIGHERS, SAMPLERS AND GRADERS

I, Fred J. Martin, Director of Agriculture of the State of Washington, by virtue of authority vested in me under section 10850 as amended by chapter 56, Session Laws of 1943, and section 6237 of Remington's Revised Statutes, do hereby issue the following regulations governing the operations of licensed testers, weighers, samplers and graders:

Regulation 1. It will be a violation of the rules and regulations of this department governing Babcock testing to test samples of milk or cream for other than actual purchase by the licensee or his employer, unless such samples are taken by a licensed sampler in the manner prescribed by the rules and regulations of this department. Provided, however, that the licensed tester may test individual samples of milk submitted by a patron shipping milk or cream to the milk plant or factory by whom the licensed tester is employed.

Regulation 2. Every licensed Babcock tester, weigher, sampler and grader is required to make and keep for a period of four months, in a sealed container, one or more legible carbon copies of each and every test made by him or her, properly signed with the tester's name and number of license, containers to be sealed by the inspector.

Regulation 3. When for any reason a licensed tester is obliged to leave his or her station, the employer must, before the tester leaves, provide a substitute who is duly qualified and holds a tester's license, or notify the supervisor of dairy and livestock to that effect and secure permission.

Regulation 4. All sample bottles of milk and cream and all test bottles in the centrifuge are required to be properly marked with either the shipper's name or number.

Regulation 5. Samples must be taken from every shipment of milk and cream. Daily composite samples in the case of milk or sweet cream must be taken and individual samples taken in the case of sour cream. The total period for taking composite samples shall not exceed 16 days.

Regulation 6. Each shipment must be thoroughly stirred in the cans or in the weigh tank at the time of taking the sample and the plant is required to furnish a proper stirrer or stirring device, and sample dipper, milk thief or approved automatic sampler. Proportionate samples must be taken of each shipment of milk or cream.

Regulation 7. Sample bottles must be properly stoppered. Rubber or ground glass stoppers are required in the case of composite milk samples. Sour cream samples must be kept in a glass jar with a tight lid.

Regulation 8. All composite milk and sweet cream samples must be kept protected and in a tamper-proof place between 40° and 50°F.

Regulation 9. All composite milk and sweet cream samples must be kept for 10 days after testing in protected place under lock and key and at a temperature between 40° and 50°F.

Regulation 10. All samples of sour cream must be tested daily and be kept for a period of 48 hours after testing in a protected, cool place, properly stoppered to avoid evaporation.

Regulation 11. All composite samples must be at a temperature of not less than 60°F. or more than 70°F. at time of pipetting. All samples must be thoroughly mixed before pipetting by pouring from one container to another until a uniform sample is assured.

Regulation 12. All testing equipment must at all times be properly cleaned and kept clean. All glassware must be standard and sealed as provided by law.

Regulation 13. Centrifuges must be in good working condition and maintained at a temperature of 140°F. A thermometer or thermostatic control must be provided on the centrifuge.

Regulation 14. All test bottles must be tempered in a water bath covering the entire fat column at a temperature of 135° to 140°F for not less than five minutes. Readings must be completed immediately following removal of each test bottle from the water bath. Glymol must be used for the reading of cream tests. Accurate thermometers must be provided for the water bath at all times.

Regulation 15. Cream and moisture balances must be placed on a solid, level foundation and protected from drafts and excessive moisture.

Regulation 16. A laboratory or enclosed test room must be provided in which to test milk and cream, ample light must be provided, and at all times the room kept in a clean and sanitary condition.

Regulation 17. Licensed testers' certificates must be conspicuously displayed in the laboratory.

Regulation 18. All statements must be signed by the licensed Babcock tester, or a facsimile of his name and license number.

**PENALTY:** Any person, firm or corporation violating any of these regulations shall be guilty of a violation of the law and punished as by statute provided.

(Signed)

Fred J. Martin  
Director of Agriculture

(Signed)

Dr. H. A. Trippeer, Supervisor  
Division of Dairy & Livestock

Signed at Olympia, Washington  
May 1, 1946