

WAC 16-101-701 Standards for the production of milk and milk products. (1) With the exception of the portions identified in subsection (2) of this section, the department adopts the Grade "A" Pasteurized Milk Ordinance, 2017 Revision, United States Public Health Service/Food and Drug Administration, as additional Washington state standards for the production of milk and milk products including Grade A condensed and dry milk products and condensed and dry whey products under chapter 15.36 RCW.

(2) The department does not adopt the following portions of the Grade "A" Pasteurized Milk Ordinance, 2017 Revision:

(a) Grade "A" Pasteurized Milk Ordinance - 2017 Revision.

PMO Page No.	Excepted Portion
Page 16	<ul style="list-style-type: none"> • Section 3, Permits, paragraph 6, which begins with "The regulatory agency shall suspend..." • Section 3, Permits, paragraph 7, which begins with "Upon notification..."
Pages 28-29	<ul style="list-style-type: none"> • Section 6, The Examination of Milk and/or Milk Products, paragraph 9, which begins with "Whenever two (2) of the last four (4) consecutive..."
Page 34	<p>Section of Table 1 entitled "GRADE "A" RAW MILK AND MILK PRODUCTS FOR PASTEURIZATION, ULTRA-PASTEURIZATION, ASEPTIC PROCESSING AND PACKAGING, OR RETORT PROCESSED AFTER PACKAGING"</p> <ul style="list-style-type: none"> • Under Temperature: "Cooled to 10°C (50°F) or less within four (4) hours or less of the commencement of the first milking and to 7°C (45°F) or less within two (2) hours after the completion of milking. Provided that the blend temperature after the first milking and subsequent milkings does not exceed 10°C (50°F)." <p>Note: Milk sample submitted for testing cooled and maintained at 0°C (32°F) to 4.5°C (40°F), where sample temperature is > 4.5°C (40°F) but ≤7.0°C (45°F) and less than three (3) hours after collection has not increased in temperature;</p> <ul style="list-style-type: none"> • Under Bacterial Limits: Only the sentence..."Individual producer milk not to exceed 100,000 per mL prior to commingling with other producer milk."

PMO Page No.	Excepted Portion
Pages 34-35	Under Somatic Cell Count: "individual producer milk not to exceed 750,000 per mL ... *Goat milk 1,500,000 mL."

(b) Standards for Grade "A" Raw Milk for Pasteurization, Ultra-pasteurization, Aseptic Processing and Packaging or Retort Processed After Packaging.

PMO Page No.	Excepted Portion
Page 59	Item 18r. "Raw Milk Cooling" paragraph 1, which begins with "Raw milk for pasteurization, ultra-pasteurization, aseptic processing and packaging or retort processed after packaging shall be cooled..."
Page 59	I. "Administrative Procedures", item 1 only

(c) Standards for Grade "A" Pasteurized, Ultra-pasteurized, Aseptically Processed and Packaged Low-Acid Milk and/or Milk Products, and Retort Processed after Packaged Low-Acid Milk and/or Milk Products.

PMO Page No.	Excepted Portion
Page 119	Item 18p. "Bottling, Packaging and Container Filling", under Public Health Reason, first sentence only which begins with "Manual bottling, packaging, and container filling..."
Page 119	Item 18p. "Administrative Procedures", item number 2 only.
Page 121	Item 19p. "Capping, container closure and sealing and Dry Milk Product Storage", Administrative Procedures, item number 1 only.
Page 134	Sections 15 (Enforcement), 16 (Penalty), and 17 (Repeal and Date of Effect)

(d) Appendix E: Examples of 3-out-of-5 Compliance Enforcement Procedures.

PMO Page No.	Excepted Portion
Pages 209-210	All of Appendix E

(3) The department does adopt the following somatic cell count standards to be: Individual producer bovine cow milk not to exceed 400,000 per mL; and goat, sheep, and all other species milk not to exceed 1,000,000 per mL.

[Statutory Authority: RCW 15.36.021 and chapter 34.05 RCW. WSR 19-09-008, § 16-101-701, filed 4/5/19, effective 5/6/19; WSR 13-03-046, § 16-101-701, filed 1/10/13, effective 2/10/13. Statutory Authority: RCW 15.36.21 [15.36.021] and chapter 15.36 RCW. WSR 08-24-073, § 16-101-701, filed 12/1/08, effective 1/1/09.]