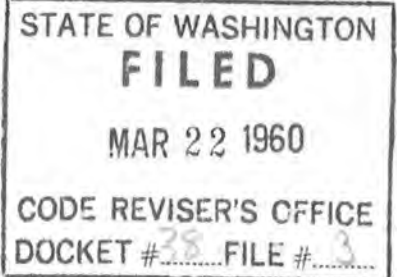


STATE OF WASHINGTON
DEPARTMENT OF AGRICULTURE
Fred J. Martin, Director
DIVISION OF DAIRY AND LIVESTOCK
H. A. Trippeer, Supervisor

Order No. 449

Effective July 1, 1946



REGULATIONS GOVERNING THE CONSTRUCTION, MAINTENANCE AND OPERATIONS OF CREAM BUYING STATIONS.

I, Fred J. Martin, Director of Agriculture of the State of Washington, by virtue of the 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 construction, maintenance and operation of cream buying stations:

For the purpose of these regulations the term "cream buying station" shall mean any building or structure wherein cream is received from the producer and/or stored, kept or handled for reshipment or transfer to a creamery for processing.

Regulation 1. Cream buying stations must be located separately from any other business, or occupation, unless separated from such business or occupation by tight walls and shall not be adjacent to any contaminating surroundings.

Regulation 2. The floors shall be concrete or similar impervious material with smooth finish, in good state of repair, and graded to drain efficiently and completely.

Regulation 3. Walls and ceilings shall be of smooth washable finish, in good state of repair, and so constructed as to exclude all vermin and insects. Walls and ceilings shall be painted a light color and kept clean at all times.

Regulation 4. Effective window area and adequate artificial light must be provided. All new constructions are to be provided with effective window space equivalent to ten per cent or more of the floor area.

Regulation 5. Adequate ventilation must be provided to prevent condensation of moisture and odors.

Regulation 6. All doors, windows and outer openings must be effectively screened for the exclusion of flies and insects and screen doors must be self-closing and kept closed when not in use.

Regulation 7. All cream buying stations are to be of adequate size to allow efficient operation and provide sufficient space for storage of cans and other equipment. All new constructions must have a minimum floor area of 14 x 16 feet.

Regulation 8. Adequate steam must be available at all times to efficiently wash and sterilize cream containers and other equipment.

Regulation 9. Two-compartment stationary wash vats of sufficient size to completely immerse a ten gallon milk can must be provided.

Regulation 10. Metal racks must be provided for storing containers off the floor.

Regulation 11. Babcock testing equipment must be provided, installed and operated in such manner as to comply with the provisions of the Washington State Dairy Act and Department of Agriculture Order No. 401.

Regulation 12. All cream being kept or stored for a period of 24 hours or longer in the cream buying station must be held at a temperature not to exceed 55°F.

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)
H. A. Trippeer, Supervisor of Dairy and
Livestock

Signed at Olympia, Washington

October 20, 1945