Texas Milk & Dairy Program

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Milk & Dairy Rules and Regulations

- Health & Safety Code 435 Dairy Products
- Health & Safety Code 440 Frozen Dessert Manufacturing Licensing Act
- Texas Administrative Code Chapter 217 Milk and Dairy
- Pasteurized Milk Ordinance (PMO)
Milk Inspection Group

- There are two inspection groups in Texas, a West side and an East side.
- The West side currently has 10 Milk Inspectors.
- The East side currently has 11 Milk Inspectors.
- Each inspector is assigned a variety of Milk and Dairy Facilities that range from farms to big Milk Plant Facilities.
- Each facility has its own inspection and sampling schedule depending on facility type.
The Milk PSQA Group consisted of Sanitarians, administrative staff, Laboratory Evaluation Officers (LEO’s), and State Rating Officers (SRO’s).

Sanitarians: Handles rule and policy development, enforcement actions, legislative activities, and overall quality assurance of the Milk & Dairy Program.

LEO’s: Travel throughout the state to certify Laboratories to run routine and Appendix N milk samples.

SRO’s: Standardized by FDA to survey dairies and milk plants and make sure they meet the qualifications to ship their milk outside of Texas.
All 50 states participate in the Interstate Milk Shippers Program. As well as countries around the world.

This program helps assure the safest possible milk supply is provided.

This program involves the Texas Milk Inspectors, Dairies, Processing Plants, Laboratory personnel, and State Rating Officers.

Each facility is surveyed once every other year by a State Rating Officer and must pass with at least 90%.

The Laboratory Officers assure the labs are in compliance with the IMS rules.

If a facility does not pass the survey, they are removed from the National IMS list and cannot sell their product outside of Texas.
Inspection Flow

- Inspection
- PSQA
- Compliance (NAI)
- Violations
- Data Entry (RAS)
- Tabulate Data
- Data Entry (RAS)
- Legislature
- Regions
- ERC
- LBB Performance Measures
- Internal Hearing
- SOHA
Texas Milk and Dairy Program

- Texas currently has 21 Milk and Dairy Inspectors that cover the state.
- Currently there is 445 Licensed Producer Dairies, 45 licensed Raw for Retail Facilities, 120 Licensed Milk Plants, 113 Frozen Dessert Plants, 57 Licensed Cheese Plants, and 30 Single Service Facilities.
These dairies produce milk that goes for pasteurization.

Most dairies follow the Pasteurized Milk Ordinance and are IMS listed.

Each facility is inspected at least once every six months and additional inspections are done if a violation is found.

During any consecutive six months, at least four samples of raw milk from each facility must be collected and examined.

Milk is tested for Standard Plate Count, Somatic Cell Count, Growth Inhibitors, Added Water, and Aflatoxin.

Enforcement action could be taken on physical inspection or sample violations.
Licensed Frozen Dessert Manufacturers

- More than 75 percent of these facilities are considered small manufactures based on their size and volume of product produced.
- Each facility is inspected at least once every three months and additional inspections are done if a violation is found. Some of the facilities are seasonal and are inspected as such.
- During any consecutive six months, at least four samples of frozen desserts from each facility must be collected and examined.
- Current tests performed on Frozen Dessert Facilities are Coliform and Bacteria.
- Limits are: Coliform no more than 40/ml and Bacteria (SPC) no more than 50,000/ml.
Most Milk Plant’s are IMS listed which allows them to ship their product outside of Texas.

Aseptic Milk Plants are inspected at least once every 6 months and pasteurization plants are inspected at least once every 3 months. The pasteurization equipment has to be tested quarterly and every time a Texas industry Seal has to be broken.

During any consecutive six months, at least four samples of each product from each facility must be collected and examined.

There are over 300 different products that are tested from the Milk Plants for Standard Plate Count, Coliform, Phosphatase, Growth Inhibitors, and Added Water.

Enforcement actions could be taken on inspections or sample violations.
Milk for Manufacturing (Cheese)

- We license Cheese Plants that produce pasteurized cheese or raw cheese.
- The raw cheese must be aged at least 60 days (Texas does not allow unpasteurized soft cheese).
- These facilities are inspected at least once every 3 months.
- We do not test the actual product for routine samples.
- We do test the raw milk used for Standard Plate Count, Growth Inhibitors, Added Water, and Aflatoxin which has to come from a permitted producer dairy.
These dairies are permitted to sell raw milk and milk products to the consumer currently on the farm.

The dairies are inspected at least 2 times every 6 months.

A minimum of one sample of each raw milk or raw milk product is collected every 6 weeks.

Samples are tested for Standard Plate Count, Coliform, Somatic Cell Count, Growth Inhibitors, Added Water, Aflatoxin, and PATHOGENS.

Our Raw for Retail Program is the smallest part of the program but is the most time consuming in regards to resources.

We are in the process of opening the Raw for Retail rules.
Single Service Facilities

- Single Service facilities are licensed to make the packaging for milk and or milk products.
- We have facilities that range from making the cardboard cartons, the yogurt cups, caps to plastic milk jugs.
- Two of these facilities start with raw logs to make the paperstock for cardboard cartons.
- We inspect these facilities at least every three months.
- Samples are collected at least 4 times every 6 months and are tested for Standard Plate Count and Coliform.
From Beginning to End

- Milking
  - Cooling
  - Hauling
  - Lab analysis
    - Separator
    - Homogenizer
    - Pasteurization
    - Bottling
  - Grocery Store Delivery
FY 15’ Activities

- 1st Quarter- Inspection Total: 7,709  Enforcement Total: 140
- 2nd Quarter- Inspection Total: 7,330 Enforcement Total: 103
- 3rd Quarter- Inspection Total: 6,756 Enforcement Total: 89
- 4th Quarter- Inspection Total: 7,394 Enforcement Total: 165

- Grand Totals- Inspections: 29,189  Enforcement: 497
Additional Program Activities

- Vitamin Testing - Each Milk Plant in Texas has to have their Vitamin Analysis done once a year.
- Water Testing - The inspectors routinely test the water systems at all facilities. This ranges from wells, to sweet water tanks. The water is tested for Total Coliform.
- Milk Tankers - Each Texas Milk Tanker is inspected at least every other year to be allowed to transport milk. There are currently 1,118 Texas Licensed Milk Tankers.
- Certified Samplers - The Milk Inspectors can certify Milk personnel to properly collect milk samples. Each sampler has to be reevaluated every 2 years. There are currently, 1,324 certified samplers.
Challenges We are Facing

- Frozen Desserts - adding pathogen testing and what the means to the frozen dessert program.
- FSMA Food Safety Moderation Act - Retraining inspectors to look for the changes as well as help the Milk industry understand all the additions and changes to the rules.
- Animal herd health - Working with Animal Health Commission to assure that herd health is monitored.
- Raw for Retail rule changes - Opening up the rule and adding the needed changes to better regulate the current program.
- Legislative sessions and raw milk bills - anticipating the different bills that would affect the Texas Milk and Dairy Program.
Thank You!