Oklahoma Milk Regulations

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Dairy Farm and Plant Inspection

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Chris Stogdill, Dairy and Plant Inspector
Charles Woods, Sampler

Regulations are from Several Sources
- PMO
- DMO
- Code of Federal Regulations (by reference)
- Single Service Container Fabrication
- State Statute (Ok Milk & Milk Products Act)

Inspections are Required on Several Levels
- Routine
- Confined Animal Feeding Operations
- State Surveys
- FDA- oversight & auditing

Enforcement is Based on Inspections & Lab Analysis
- Warning
- Notice of Intent
- Permit Suspension
- Permit Revocation
- Embargo

We Require Permits
- Grade A Dairies – 445
- Grade A Milk Plants – 9
  IMS Plants - 5
- Transports - 49
- Milk Haulers/Samplers - 103
- Manufacture Grade Plants - 8
  Ice Cream Plants
  Cheese Plants
- Bottle Manufacturing plants for Grade A Products - 1
- Imported Milk and Milk Products
What Do We Inspect?
- Dairy Farms
- Milk Plants
- Milk Hauler/Sampler
- Transport
- Single Service Packaging
- Dairy CAFOs
- Laboratories

What does an Inspection at a Dairy Barn Involve?
- Equipment
- Tank Room
- Milking Parlor
- Cow yard – Surroundings
- Waste Handling
- Drugs
- Water Supply

Inflation
Cleanliness

Drugs

Washing hands before sampling
Measuring Pounds of Milk

Haulers pull a representative sample of milk from each producer for laboratory analysis.

What does an Inspection at a Milk Processing Plant Involve?

- Receiving Area
- Equipment Checks
- Record Reviews
- Processing Area
- Production Area
- Vault Storage
- Warehouse & Dry Goods
- Container Manufacturing

Pressure Differential Test

Pasteurizer Thermometer Check

HTST Pasteurizer

Chart Recorder
We do Laboratory Analysis on

- Raw Milk – farm & load samples
- Retail – finished product
- Well, chill water & glycol systems

We Check Raw Milk from the Dairy Monthly for

- Bacteria
- Temperature
- Somatic Cell Counts
- Inhibitor (drug residue)

We Check Retail Milk Samples Monthly

- Bacteria
- Coliform
- Phosphatase
- Inhibitor (Drug Residues)
- Butterfat
- Temperature
- Vitamin Assays
Raw Milk is Checked At the Processing Plant when a Load is Delivered Daily for

- Drug residues
- Temperature
- Aflatoxin

The inspections we do at the dairies and plants are to insure that the products sold to the consumers are safe.

Industry Training
Certification Training for Milk Hauler/Samplers

GOT MILK?
The proper citation for this article is: