

Milk Processing Plant License

"Milk Processing Plant" means a place, premises, or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, aseptically processed, or prepared for distribution, except an establishment that merely receives the processed milk products and serves them or sells them at retail.

A milk processing plant must obtain an annual milk processing plant license. Under this license, a milk processing plant may choose to process (1) grade A milk and milk products, or (2) other milk products that are not classified grade A. Please note that the licenses are only valid for the physical site address noted on the Milk Processing Plant license.

The milk processing plant license covers only those products, processes, and operations specified in the license application and approved for licensing by WSDA. When a licensed processor wishes to add another type of milk product that is different than the products specified on their license, the licensee must submit to the WSDA Food Safety Program, an licensing amendment stating the type of product along with the processing steps, and a copy of the label. All milk-processing plants must obtain the necessary endorsements from WSDA in order to process products as defined for each type of milk or milk product processing. This may include the need for on-site approval of new equipment and facility design by the local Food Safety Officer (FSO). Contact the WSDA Food Safety Program for further information.

Licensed Milk Processors are not required to obtain a **"Food Processing License"** unless they also manufacture non-milk products such as non-dairy creamers, bottled water, juice drinks, etc. Only one licensing fee will be charged when a Milk Processing Plant also manufactures food products. See RCW 15.16.051 and RCW 69.07.04

Grade A Milk and Milk Products that are to be sold in interstate commerce must be participants of the **Interstate Milk shippers Program (IMS)** and meet all applicable federal requirements such as the code of federal regulations (CFR) chapter 21. Producer milk that is shipped to an IMS listed facility must meet all IMS requirements even if they also ship milk to a milk processor NOT directly involved in the IMS program. Contact the WSDA Food Safety Program for more information regarding the IMS program and requirements.

Milk and Milk Product Standards - All milk and milk products must meet quality and grade standard requirements of RCW 15.36. This includes bacteria, coliform, and somatic cell standards. Water systems used in processing also require certain microbiological testing. Antibiotics, pesticides or other drug residues may also be examined and must be used in accordance with all federal and state laws. In addition to quality standard testing, microbiological pathogenic organism testing is conducted on ready-to-eat milk and food products by WSDA. See RCW 15.36.012.

Milk Processing Assessments and Collection - A **milk processing assessment** is required to be paid by the operator of the first milk plant receiving the milk for processing. This includes milk plants producing their own milk for processing and milk

plants that receive milk from other sources. The assessment is fifty-three and one-half hundredths of one cent per hundredweight of the first milk received and processed.

All assessments shall be in addition to those collected under chapter 15.44 RCW and/or Title 142 WAC. See WAC 16-103.

Collections. Milk plant operators shall submit a report to the director on or before the twentieth day of each month with the preceding month's assessment. The report shall list the milk plant name and address, pounds of milk received at that plant including milk purchased or received from other sources, and the total amount of assessment on forms provided by the director. Entities having more than one milk plant may submit one assessment check for all milk plants and include separate reports for each milk plant.

Retail Raw Milk Requirements. Washington state law allows for intrastate (within Washington state) sale of **Grade A retail raw fluid milk sales**. Federal law prohibits interstate sales of raw milk except as raw milk for pasteurization and other processing methods. Chapter 15.36 RCW requires that raw milk and milk products intended for consumption in the raw state shall be bottled and packaged on the farm where produced. A "Milk Producer's " license is required to produce the milk. See RCW 15.36.041 and RCW 15.36.231.

Retail raw milk production and processing requires that all milking cows, goats, and other mammals must meet the **animal health requirements**. Milk and milk products from cow, goats and other mammals intended for consumption in the raw state must be from a herd, which has tested, negative within the previous twelve months for brucellosis, tuberculosis, and any other disease the director may designate by rule. Additions to the herd must be tested negative for the diseases within the previous thirty days before introduction into the herd. The state veterinarian directs all testing procedures in accordance with state and national standards for animal disease eradication. An accredited veterinarian, or another WSDA designated official, can collect and submit official samples for animal health testing requirements.

Cows, goats, and other mammals showing chronic mastitis, whether producing abnormal milk or not, shall be permanently excluded from the milking herd. Cows, goats, and other mammals producing bloody, stringy, or otherwise abnormal milk, but with only slight inflammation of the udder shall be excluded from the herd until reexamination shows that the milk has become normal. See RCW 15.36.161

Documentation of herd health and testing results must be available for review by the department for each animal that is intended to be used to produce milk for retail raw milk products. Animal health testing records of animal additions to the herd must also be maintained for review by the department. Good management practices of herd inventory and animal health record documentation help in providing the verification paperwork that the department needs to monitor public health disease concerns.

In addition, all retail raw fluid milk products must bear the following **warning label** and meet **labeling requirements**:

- **“WARNING:** *This product has not been pasteurized and may contain harmful bacteria. Pregnant women, children, the elderly and persons with lowered resistance to disease have the highest risk of harm from use of this product.”*
- The warning label type size must be consistent with the type size of other required labeling, but not less than one-sixteenth inch in height.
- The warning label must be conspicuous and in contrasting color from other labeling.
- The warning label must be prominently displayed on the container's principal display panel.
- The warning label must be clearly readable.

See WAC 16-101-800

Milk and milk product Pasteurization Equipment Review. All equipment to be used for pasteurization must be reviewed by WSDA and approved prior to use. Testing and sealing of pasteurization equipment is conducted by WSDA. Contact the WSDA Food Safety Program for detailed information.

All personnel operating pasteurizing equipment, conducting plant and/or bulk tank sampling must obtain a dairy technician license. See RCW 15.36.081.

Cheese Processing Requirements. All cheese products and processing methods are required to meet both WSDA and federal requirements. Cheese standards are defined in 21 CRF part 133. If the dairy ingredients used are not pasteurized, the cheese must be cured at a temperature of not less than 35 °F for at least 60 days. Contact the WSDA Food Safety Program for detailed information.

On Farm Processing considerations. Milk processing plant operations located on same sites as dairy farm operations require adequate separation from the milking barn and milk house operation activities to reduce potential cross contamination concerns. The milk processing plant may not be used for any activities necessary for the milk production. This includes storage of milking production equipment and use of the milk processing plant for the cleaning of milk production equipment. For on-farm operations, include information in your license application as to the location and distance of the animal house areas, milk parlor and milk house from the milk processing plant.

Milk Processor License Application Final Check List

- _____ 1. Reviewed Enclosed rules and regulations.
- _____ 2. Completed **application form**.
- _____ 3. Completed Attachment A -- **INGREDIENT/PROCESSING INFORMATION**
- _____ 4. Completed Attachments B -- **FLOOR PLAN**
- _____ 5. Completed Attachment C – **PASTEURIZER EQUIPMENT INFORMATION**
- _____ 6. Completed Attachment D – **SANITATION SCHEDULE**
- _____ 7. Completed Attachment E – **PROPOSED LABELING**
- _____ 8. Completed Attachment F – **WATER SUPPLY TYPE & TESTING REQUIREMENTS.**
- _____ 8a. Enclosed documentation verifying a potable (drinkable) water supply system (if required under Attachment F for your type of milk processing operation).
- _____ 9 . Completed Attachment G – **ANIMAL HEALTH TESTING REQUIREMENTS.**
- _____ 10. Documentation attached from a Process Authority if “product testing” is required.
- _____ 11. Proof of registration/certification with the Food & Drug Administration for low-acid and acidified foods. **Low-acid and acidified foods present potential serious health hazards and . are subject to regulations specified in Title 21 of the Code of Federal Regulations, Parts 113 & 114.**
- _____ 12. If you checked Low Acid Canning, do you have a person certified to supervise the operation of the retort?
- _____ 13. If handling or processing a Grade A milk or milk product, will you be requesting Interstate Milk Shippers listing?
Yes _____ No _____

**Forward application and attachments
with a check or money order to:
Washington State Department of Agriculture
Food Safety Program
P.O. Box 42591
Olympia, WA 98504-2591**

Please note that the processing time from the receipt of your application to the time of an inspection can take 4 – 6 weeks. It will take longer if you do not complete and attach all the documentation required for licensing. Include additional sheets as necessary.

Upon receipt of the application and review by the Olympia office, a local Food Safety Officer will contact you at the phone number provided on your application.

If you have any questions that cannot be answered by the information provided in this packet, please call the Olympia Food Safety Office at **360-902-1876**.



Washington
State Department of
Agriculture

Food Safety Program
1111 Washington Street • PO Box 42591
Olympia, WA 98504-2591
(360) 902-1875

OFFICE USE ONLY

ISSUED _____

LICENSE NO. _____

CASHIER USE ONLY

4113

APPLICATION FOR A MILK PROCESSING PLANT LICENSE

APPLICANT NAME AND MAILING ADDRESS		PHYSICAL PLANT LOCATION		
<input type="checkbox"/> OWNER	<input type="checkbox"/> MANAGER NAME <i>(Type or Print)</i>	TELEPHONE NUMBER	EMAIL ADDRESS	COUNTY
Firm operates as: <input type="checkbox"/> Individual <input type="checkbox"/> Partnership <input type="checkbox"/> Cooperative <input type="checkbox"/> Corporation				
List name and address of all partners and/or officers below:				
NAME	TITLE	ADDRESS <i>(Include city, state, zip code)</i>		

Change of Address (if different from above): _____

Name of Manager: _____

SOURCE OF MILK SUPPLY:

General Milk Market Pool

Owners Dairy Farm: List Milk Producer License number: _____

Individual Dairy Contract: List Milk Producer _____

Other: Explain _____

CHECK PRODUCTS PROCESSED OR MANUFACTURED: *(Check Grade A if applicable)*

GRADE A	MANUFACTURED
<input type="checkbox"/> Fluid Milk and Cream	<input type="checkbox"/> Condensed Milk Products
<input type="checkbox"/> Condensed Milk	<input type="checkbox"/> Evaporated Milk
<input type="checkbox"/> Evaporated Milk	<input type="checkbox"/> Cottage Cheese
<input type="checkbox"/> Cottage Cheese	<input type="checkbox"/> Dry Milk Products
<input type="checkbox"/> Dry Milk Products	<input type="checkbox"/> Frozen Desserts
<input type="checkbox"/> Other _____	<input type="checkbox"/> Mix
	<input type="checkbox"/> Butter
	<input type="checkbox"/> Cheese
	<input type="checkbox"/> Other _____

FEE:

Processor License \$250.00

License expires June 30.

MAKE CHECK PAYABLE TO: Department of Agriculture

SEND TO: Washington State Department of Agriculture
Attention: Fiscal Office
PO Box 42591, Olympia, WA 98504-2591

SIGNATURE OF OWNER OR MANAGER

DATE

NO REFUNDS after ten (10) business days

Checks returned by the bank will be charged a handling fee of \$25.00.
(RCW 62A.3.515 (a) and 62A.3.520)

ATTACHMENT A: INTENDED TYPE OF PRODUCT AND PROCESS

Sale Distribution intended for: *(circle appropriate distributions)*

- A. Interstate sales and intrastate sales
- B. Intrastate sales only

Type of Milk intended to be processed:

- A. Cow Milk
- B. Goat Milk
- C. Sheep Milk
- D. Other (describe)

Type of product and processing *(circle appropriate products/processes)*

1. Acidified – Low Acid Canned Foods

- A. Low Acid Food
(Shelf Stable processed foods, etc.)
 - 1) Retortable Pouches
 - 2) Rigid Metal Cans
 - 3) Glass Jars
 - 4) Other (describe)

2. Pasteurized Fluid Milk or Cream

- Non-flavored milk or cream
- Flavored milk or cream
- Reduced fat or cream
- Homogenized milk or cream
- Non-homogenized milk or cream
- Other (explain)

3. Cultured Products

- Yogurt
- Sour Cream
- Butter milk
- Acidophilus
- Other (explain)

4. Cottage Cheese

- 4% cottage cheese
- 2% cottage cheese
- Nonfat cottage cheese
- Dry curd cottage cheese
- Other (explain)

NOTE:

Low-Acid and "Low-acid food" means:

Food with a pH greater than 4.6. (canned milk, canned fish, vegetables) and water activity greater than 0.85.

Acidified Food - means:

A low-acid food to which acid or acid foods are added to attain a finished pH at or below 4.6.(pickles) Unless an analysis shows otherwise, WSDA considers sauce, dressing, and salsa products low-acid or acidified foods. Low-acid and acidified foods present potential serious health hazards and are subject to regulations specified in Title 21 of the Code of Federal Regulations, Parts 113 and 114.

The Federal Drug Administration (FDA) **requires** processors of Low-acid and acidified foods to:

- Register with the FDA; (no later than 10 days after first engaging in the manufacture, processing or packing of Acidified Foods or Low Acid Canned Foods.)
- File scheduled processes for each product and container size;

Receive appropriate training from an FDA approved processing school;

Maintain specific processing records; and

Use equipment that meets certain requirements.

Contacts:

Regional FDA Office
P.O. Box 3012
22201 23rd Drive SE
Bothell, WA 98021-4421
(425) 486-8788

FDA Center for Food Safety
and Applied Nutrition
LACF Registration HFS-618
200 "C" Street SW
Washington, DC 20204
(202) 205-5282

ATTACHMENT A (continued)
INGREDIENT/PROCESSING INFORMATION

5. **Dry Milk Products**
 - Grade A powder
 - Non grade powder
 - Other (explain)

6. **Condensed Milk Products**

7. **Whey Milk Products**

8. **Butter**

9. **Cheese – Pasteurized**

10. **Cheese – Aged Processed**

11. **Retail Raw Fluid Grade A Milk**

12. **Frozen dairy Desserts**
 - Ice Cream
 - Ice Cream Novelties:
 - Ice cream bars
 - Ice cream sandwiches
 - other
 - Ice Cream Mixes
 - Other (explain)

(NOTE: Non-dairy products require a Food Processor License under RCW 69.07)

13. **Other (Explain)**

ATTACHMENT A (continued) INGREDIENT/PROCESSING INFORMATION

INSTRUCTIONS: (MUST BE TYPED) Attach additional sheets as needed.

Provide the following information for each type of product you intend to process - like products and processing methods may be groups together (e.g. Chocolate milk and 2% pasteurized milk verses 2% pasteurized milk and aged cheese).

- 1) A flow diagram of each step of the process and a complete ingredient list for each product.**
- 2) Include in your flow diagram time and temperatures the product stays at for each step of the process.**

Include process details:

<u>Receiving</u>	List all Ingredients – include the source of supplier. Indicate how they are received such as frozen, refrigerated, or as dry goods.
<u>Storage</u>	Frozen, refrigerated or room temperature.
<u>Processing</u>	Describe basic preparation. Include a general flow chart or diagram.
<u>Packaging</u>	Describe packaging details such as bulk pack or retail size, and type of packaging.
<u>Distribution</u>	Frozen, refrigerated, dry goods or combination and type of transportation.

When processing potentially hazardous food products including Low Acid Canned Food (LACF) or acidified products, you are required to provide written documentation from a “Processing Authority” for each process prior to licensing. Documentation from a “Processing Authority” is not required if product(s) are “Keep Refrigerated” only products.

ATTACHMENT B: (USE INK) FLOOR PLAN

Please sketch the floor plan of your operation. Include the location of sinks, floor drains (if needed), placement of equipment, doors, restroom(s). Please indicate approximate dimensions of building and rooms.

Note: Milk processing plant operations located on same sites as dairy farm operations require adequate separation from the milking barn and milk house operation activities to reduce potential cross contamination concerns. The milk processing plant may not be used for any activities necessary for the milk production. This includes storage of milking production equipment and use of the milk processing plant for the cleaning of milk production equipment. For on-farm operations, include information as to the location and distance of the animal house areas, milk parlor and milk house from the milk processing plant.

ATTACHMENT C PASTEURIZER EQUIPMENT INFORMATION

Describe the type of pasteurization system intended to be utilized for processing. For example: list the make and model of the vat pasteurization system or High Temperature Short Time (HTST) pasteurizer system

All pasteurizing systems must be approved by WSDA prior to installation. In addition, the pasteurizing system must be tested and sealed prior to use. If you have questions about pasteurizing equipment, please contact your Food Safety Officer or the WSDA Food Safety Office for assistance.

All personnel operating pasteurizing equipment must obtain a dairy technician license. List licensed dairy technicians, including all endorsements (plant sampler, vat operator, HTST operator, etc), who will be working at your processing plant.

ATTACHMENT D SANITATION SCHEDULE

Please list sanitation schedule and procedures for clean up of facilities and equipment.

- **List** the *equipment and utensils* used for processing.
- How the *equipment and utensils* will be cleaned, sanitized and how often.

Briefly describe how:

- Walls, floors, ceilings and like surfaces will be cleaned and maintained.
- Restrooms, hand washing sinks, equipment-washing facilities will be supplied and used.

ATTACHMENT E PROPOSED LABELING

PROVIDE A TYPED PROPOSED LABEL FOR EACH TYPE OF PRODUCT you intend to process. Place below or attach a copy of the TYPED proposed label to this sheet. Your label must include the following:

1. **Name of Product** – The common or usual name of the product must be prominently displayed such as “Grade A Sour Cream”.
2. **Manufacturer and/or Distributor Name & Address** - Full business name and address must appear on the label. Required information must include your business name, address (street or a P. O. Box), City, State and Zip Code. If your business address is listed in the current phone directory then the street or P. O. Box may be omitted from the label. We recommend that you include your phone, fax or web information if desired.
3. **Ingredients** – Each ingredient and any sub-component of that ingredient must be listed in descending order of predominance by weight. When a processed food ingredient is fabricated from two or more ingredients then the sub-components must be listed in parenthesis after the ingredient. For example: If butter (which is a multi-component product) is an added ingredient to your product you will list *Butter (cream, salt, annatto)*. If flour or other types of flours such as unbleached flour are listed as an ingredient it should be listed as Wheat flour or unbleached wheat flour on your ingredient statement. Please be advised that due to their serious nature all allergens must be identified, such as: Wheat, peanuts, milk, eggs, tree nuts, soybeans, fish, crustacea (crab, shrimp, lobster), sulfites, yellow dye #5.
4. **Net weight** - Both English and metric values are required. Example: 12 FL oz (355ml).
5. **Perishable Products (Pull Date)** - Perishable packaged food products with a projected shelf life of thirty (30) days or less must state the pull date on the package label. The **pull date** must be stated in day and month, and in a style and format that is readily decipherable by consumers. Also, when products require refrigeration either before or after opening, such information must be on the label. Chapter 16-142 WAC.
6. **Nutritional Labeling** - The Nutritional Labeling and Education Act (NLEA) requires specific information regarding the nutritional value of the processed food product on the product label. Contact the United States Food and Drug Association in Bothell, WA (425) 486-8788 to obtain more information or to learn if you are exempt from this labeling requirement.
7. **Retail Raw Milk Warning label.** All Retail Raw Milk products must bear the following warning label on the packaged product.

WARNING: This product has not been pasteurized and may contain harmful bacteria. Pregnant women, children, the elderly and persons with lowered resistance to disease have the highest risk of harm from use of this product.

- The warning label type size must be consistent with the type size of other required labeling, but not less than one-sixteenth inch in height.
- The warning label must be conspicuous and in contrasting color from other labeling.

- The warning label must be prominently displayed on the container's principal display panel.
- The warning label must be clearly readable.

Product Coding and Written Recall Procedures

By regulation some products require coding and written recall procedures. It is strongly recommend that all processors have coding and recall procedures to track product and facilitate any necessary product recalls. You may contact WSDA or your Food Safety Officer for assistance.

Attachment F WATER SUPPLY TESTING REQUIREMENTS

Type of water system:

City Municipal Well Spring Other Private Water Supply

Answer the following if you are using Well, Spring or other private water supply
To determine the water supply testing requirements for your facility, please complete this questionnaire and refer to the requirements on the following pages:

Questions

YES

NO

1. Do you process bottled water or ice at your facility?

If YES, your facility must comply with the Group A Water System requirements (See 2A page 15). If you process bottled water, your facility must also meet specifications outlined in Title 21 CFR, Part 129.

If NO, go to question no. 2.

2. Is any of your facility's water supplied from a well, spring, or other private water system?

If YES, go to question no. 3.

If NO, there are no special testing requirements (See 1 page 14).

3. Does your business employ 25 or more people each day for 60 or more days per year?

If YES, your processing facility meets definition for Group A Water System (See Answer 2A- page 15).

If NO, go to question no. 4.

4. Is your processing facility located at your single-family residence, where you employ only immediate family members?

If YES, you must have your water analyzed before a processing license can be issued (See 2C- page 16).

If NO, your processing facility meets the definition for a Group B Water System (See 2B – page 16).

See next page for inorganic chemical and physical characteristic water analysis requirements.

Attachment F (continued)

WATER SUPPLY AND TESTING REQUIREMENTS

Your water supply must meet the State Department of Health (DOH) requirements for potable water. If you are on a public water supply (city or municipal water supply or water association), it meets these requirements. If you are using a well or other private water supply you must meet the State Department of Health (DOH) requirements for a Group A or Group B water system, (the A or B type will depend on the number of employees and how many days you operate). A single-family food processor using a private water system with no outside employees must meet equivalent water testing requirements required under WSDA. These requirements are further defined below by system type:

1. City, Community, and Other Municipal Water Systems:

Except for bottled water and ice processors, milk and/or food processors on any of these water supply systems do NOT need to test their water supply. If you process bottled water or ice, see 2A.

2A. Bottled water / ice processors OR milk / food processors with water supplied from a well, spring, or other private water system that employ 25 or more people each day for 60 or more days per year:

These processing facilities must comply with the Washington State Department of Health's **Group A Water System** requirements. Contact the Department of Health Division of Drinking Water for approval of the water system. Written approval from the Department of Health Division of Drinking Water is required before a milk or food processor license can be issued.

Washington State Department of Health Division of Drinking Water Contacts:

Eastern Washington Regional Office
West 1500 Fourth Avenue
Suite 305
Spokane, WA 99204
Phone: (509) 456-2457
Fax: (509) 456-2997

Southwest Washington Regional Office
2411 Pacific Avenue
P.O. Box 47823
Olympia, WA 98504-7823
Phone: (360) 664-2657
Fax: (360) 664-8058

Northwest Washington Regional Office
1511 Third Avenue, Suite 719
Mail Stop K17-12
Seattle, WA 98101
Phone: (206) 464-7670
Fax: (206) 464-7059

<p>Note: Bottled water processors must also meet requirements of the Good Manufacturing Practices for Bottled Water (Title 21 CFR, Part 129).</p>
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Attachment F (continued)

- 2B. Milk or Food processors with water supplied from a well, spring, or other private water system that employs less than 25 people each day (other than immediate family members) AND/OR operate for less than 60 days per year:**

These processing facilities meet the Washington State Department of Health's definition of a **Group B Water System**. Contact the Department of Health Division of Drinking Water or the County Health Department for approval of the water system. Written approval from the Department of Health Division of Drinking Water or the County Health Department is required before a milk or food processor license can be issued.

See "Contacts" listed above or the County Health Department Roster provided in the Application Packet Appendix.

- 2C. Milk or Food processors with water supplied from a well, spring, or other private water system that operate in a single-family residence and only employ immediate family members:**

The water systems for these milk or food processing facilities are regulated by the Department of Agriculture and must meet the Department of Health's Group B requirements for a satisfactory bacteriological analysis. These milk or food processors must submit a recent (*within one month*) satisfactory bacterial analysis report for their water supply before a processor license can be issued and every 12 months thereafter. See next page for bacteriological water analysis requirements. If the water is used as an ingredient in the processed product see 2D below.

- 2D. Water from a private water system used as an ingredient in processed food:**

If a milk or food processor uses water as an ingredient in their milk or food processing, the water supply must also meet the Department of Health's Group B inorganic chemical and physical requirements for potable water. This includes water used in brine and glazing solutions or water used to reconstitute concentrates or dehydrated products. These milk or food processors are required to submit a recent (*within one month*) satisfactory inorganic chemical and physical analysis report for their water supply before a milk or food processor's license can be issued. A satisfactory Nitrate analysis is also required every three years thereafter. **See page after questionnaire on water supply for inorganic chemical and physical characteristic water analysis requirements.**

Attachment F (continued)

Bacteriological

Water samples taken for bacteriological analysis must be sampled from the furthest end of the water distribution system. The Maximum Contaminant Level (MCL) for coliform is the presence of coliform in the water sample (WAC 246-291-320). A satisfactory bacteriological water analysis is required prior to licensing and every 12 months thereafter.

Inorganic Chemical

Water samples taken for inorganic chemical analysis (primary and secondary chemicals) must be collected at the water source or well field before treatment. Review tables below for the Maximum Contaminant Levels (MCLs) allowed for each primary and secondary chemical (WAC 246-291-330). If the water is used as an ingredient in the processed food, a satisfactory inorganic chemical water analysis is required prior to licensing.

Primary Chemicals

Substance	Primary chemical MCLs (mg/L)
Antimony	0.006
Arsenic	0.05
Barium	2.0
Beryllium	0.004
Cadmium	0.005
Chromium	0.1
Cyanide	0.2
Fluoride	4.0
Mercury	0.002
Nickel	0.1
Nitrite	1.0
Selenium	0.05
Sodium	no MCL established
Thallium	0.002

Secondary Chemicals

Substance	Secondary chemical MCLs (mg/L)
Chloride	250.0
Fluoride	2.0
Iron	0.3
Manganese	0.05
Silver	0.1
Sulfate	250.0
Zinc	5.0

Nitrate

The Maximum Contaminant Level for Nitrate is 10.0 mg/L. A satisfactory nitrate water analysis is required prior to licensing and every three years thereafter.

Physical Characteristics

If the water is used as an ingredient in the processed food, a satisfactory physical characteristic analysis is required prior to licensing. After initial satisfactory analysis, the Department of Health determines the monitoring frequency on a case-by-case basis.

Substance	MCL
Turbidity	1-0 NTU
Color	15 color units
Hardness	No MCL established
Specific Conductivity	700 umhos/cm
Total Dissolved Solids	500 mg/L

A satisfactory water analysis is required before licensing and according to the monitoring frequency thereafter, as noted above.

Attachment G ANIMAL HEALTH TESTING REQUIREMENTS

As stated in RCW 15.36.161: Cows, goats, and other mammals – Animal health requirements:

(1) All milking cows, goats, and other mammals must meet the animal health requirements established by the state veterinarian under the authority of chapter 16.36 RCW.

(2) Milk or milk products from cows, goats, and other mammals intended for consumption in the raw state must be from a herd which is tested negative within the previous twelve months for brucellosis, tuberculosis, and any other disease the director may designate by rule. Additions to the herd must be tested negative for the diseases within the previous thirty days before introduction into the herd. The state veterinarian shall direct all testing procedures in accordance with state and national standards for animal disease eradication.

ATTENTION RETAIL RAW MILK PRODUCERS/PROCESSORS:

If you are planning on processing and selling retail raw milk, the following checklist (✓) must be completed and submitted with your application.

- _____ 1. Reviewed appropriate Animal Health rules and regulations.
- _____ 2. Animal Identification System established and animal (s) identification recorded.
- _____ 3. Completed brucellosis testing. Date of testing: _____
- _____ 4. Completed tuberculosis testing. Date of testing: _____
Name of accredited veterinarian _____
- _____ 5. Check with WSDA Animal Health program for any additional testing requirements.
- _____ 6. Submitted records to WSDA, keeping a copy for your records.

I certify that the above information is correct and that I will follow the same requirements for each addition to my herd.

Signature of Applicant: _____

Title: _____

Date: _____