

House Agriculture & Rural Affairs Committee
Testimony of Paul Hoge, Program Specialist, PA Department of Agriculture
February 10, 2011

Good Morning Chairman Maher, Chairman Petrarca and distinguished Members of the House Agriculture & Rural Affairs Committee. It is my pleasure to speak with you this morning regarding PDA's role in helping to assure that milk - Pennsylvania's officially designated state beverage - is produced and processed according to the highest standards of safety, sanitation, and quality.

The great majority of Pennsylvania's 7500 dairy farms market their milk as Grade "A" Milk for Pasteurization. Grade "A" certification is required for fluid milk products as well as dairy products such as yogurt, sour cream, and non-fat dry milk that are marketed across state lines, to the military or interstate carriers. These Grade "A" farms are regulated under the Grade "A" Pasteurized Milk Ordinance, a set of regulations related to both farms and plants dating back to the 1930s and the formation of the National Conference on Interstate Milk Shipments. It is the most recent 2009 edition of this ordinance that we are working to adopt as Pennsylvania's updated Milk Sanitation Regulation, Chapter 59a.

Our dairy producers market their milk for pasteurization either to one of 16 dairy cooperatives, or possibly directly to one of over 40 independent dairy processors that market milk and milk products within the Commonwealth. The Department issues permits to these marketing organizations for a group of dairy farms that are inspected as a group and referred to as a Bulk Tank Unit. The Dairy Marketing Services Cooperative, for example, maintains 29 bulk tank unit permits for the approximately 2000 Pennsylvania dairy farms that market their milk as members of the cooperative.

In regard to the regulations that apply to dairy farms marketing Grade "A" milk, the Pasteurized Milk Ordinance includes standards for milk for pasteurization that require samples of each producer's bulk tank milk to be tested at least 4 times in every 6 months in an officially certified laboratory. Individual bulk tank samples are collected at the time of farm pick-up by one of approximately 1,700 licensed and certified weigher/samplers. The certified laboratories test these official samples for the Standard Plate Count (or total bacterial count), the Somatic Cell Count, and for the presence of drug residues. These laboratory tests of the producer's bulk milk tank sample provide a measure of the total bacterial count, the levels of leucocytes or white blood cells in the milk, and the presence of residues of the beta lactam antibiotics measured by tests that will detect these residues in the parts per billion levels. Producer compliance with the regulatory limits of these tests correlate with the proper equipment cleaning procedures, mastitis control practices, milk refrigeration performance, and the proper administration of antibiotics that are required to produce safe, high quality milk products. Many milk markets employ an additional quality assessment known as the Preliminary Incubation test to assess the quality of their producer's milk. Although the Preliminary Incubation test is not an official regulatory test, it is considered beneficial in revealing bacterial contamination earlier than detected by the official standard plate count.

I would like to add at this juncture that the majority of the Cooperatives and independent milk handlers encourage producers to market milk that far exceeds the regulatory limits that may apply for these tests. Milk processors understand that they will not improve upon the quality of the raw milk as it leaves the farm and that important attributes such as dairy product shelf-life and cheese yield are directly proportional to the quality of the incoming milk ingredient. A dairy producer with an average size herd who earns a \$.20/cwt quality premium may easily earn an extra \$ 5,000 in annual income by making milk quality a priority. Last year, the Land O' Lakes Cooperative paid its producers an extra \$ 500,000 per month in quality premium payments through their quality programs.

In addition to the monthly laboratory testing that I have discussed, the Department licenses and certifies approximately 140 dairy farm inspectors who complete required inspections of our dairy farms at a minimum frequency of once each six months. Our Certified Industry Inspectors work with producers in meeting the dairy farm sanitation requirements that include cleaning and sanitizing of dairy equipment, the proper construction of milk handling equipment, the potability of farm water supplies, milk protection, the general cleanliness of the dairy farm environment, and farm drug storage and labeling requirements. Considering the size of Pennsylvania's dairy farming industry and the disproportionately small number of PDA Milk Sanitarians, the Certified Industry Inspectors are very important in helping to assure that our dairy farms meet Grade "A" standards. Their work is assessed each six months by the Department's Milk Sanitarians during records reviews and joint farm inspections. Additionally, PDA employees who are certified as Milk Sanitation Rating Officers by the Food and Drug Administration must re-certify each bulk tank unit as a Grade "A" milk supply each two years. Most dairy producers recognize the rating officer's inspection as "the Federal inspection". Since the Grade "A" rating is completed by inspecting a representative and random sampling of the farms within a particular bulk tank unit, producers recognize that their farm may or may not be selected for inspection during the Grade "A" recertification of their bulk tank unit. A Bulk Tank Unit must achieve a 90 or better Sanitation Compliance Rating each two years in order for the milk to be received in Grade "A" plants.

The process of assuring a safe milk supply continues after milk is collected from farms and prior to unloading at the receiving destination. Current provisions for both milk for pasteurization and milk for manufacturing now specify that every bulk tanker load of commingled producer milk must be tested for the presence of beta lactam residues at the receiving destination and prior to receiving the milk. Currently, our Department's Laboratory Division certifies the use of highly sensitive beta-lactam screening test kits at each of 58 receiving locations throughout the Commonwealth. When a tanker load tests positive for the presence of a beta lactam residue, the entire load is disposed of and the producer that is determined to have caused the violation is financially responsible for the load. During the period from October 1, 2008 through September 30, 2009, there were 3,311,437 bulk milk pick-up tankers tested across the United States and 861 of these were reported positive (0.026%). This testing helped to assure that out of the 45,601 samples of pasteurized fluid milk tested, none were positive (0%).

In Pennsylvania, our dairy producers supply milk to more than 40 Grade A fluid milk processors and 8 manufactured dairy products plants. Additionally, the Department permits approximately 40 producer/processors (juggers) and approximately 73 smaller sized cheese manufacturers. These plants and the milk that they process give Pennsylvania a leading role in dairy products production – enabling us to

rank 4th in the overall production of frozen desserts, 4th in the production of Italian Cheeses, 2nd in butter production, and 1st in the production of confectionary products. Last year ,in fact, Pennsylvania dairy producers supplied ½ billion pounds of milk to the West Hershey Foods plant – or about 1.4 million pounds per day to meet the firm’s milk chocolate production requirements.

Regardless of the product(s) being produced, the plant’s pasteurization systems are considered the principle Critical Control Point in a dairy plant’s Hazard Analysis and Critical Control Points (HACCP) food safety program. The Pasteurized Milk Ordinance defines pasteurization as the only practical, commercial measure, which if properly applied to all milk, will destroy all milkborne disease organisms. The design and fail-safe operation of a dairy plant pasteurization system is one of the key areas that our Department’s Milk Sanitarians focus upon during their dairy plant inspections. The Pasteurized Milk Ordinance specifies approximately 25 tests that are to be completed on a plant pasteurization system on a quarterly basis. In addition to these pasteurization system requirements, our quarterly regulatory plant inspections focus upon issues like equipment cleaning and sanitizing, the construction and sanitary repair of equipment, milk cooling requirements, and protecting milk and milk products from post-pasteurization contamination. Additionally, Milk Sanitarians collect samples of most dairy products on a monthly basis so that the products can be examined in a certified laboratory for the Standard Plate Count, the Coliform Count, the presence of antibiotics, and the presence of residual phosphates. This last test provides a laboratory confirmation of the proper pasteurization of the product being examined. Our Department’s Laboratory Division oversees the accuracy of the 13 commercial laboratories that complete this testing through on site evaluations each 2 years and an annual split sampling program for the analysts involved.

Finally, with respect to Grade “A” plants, each must also be recertified under the Interstate Milk Shippers Program every two years in order to maintain their listing as a processor of Grade “A” dairy products.

I hope that these comments provide the Committee a basic understanding of the rather complex regulatory system for milk and milk products within Pennsylvania. If there are areas of my comments that are not clear to you, I will be happy to clarify your questions in the time remaining.

Thank you.

Interstate Milk Shipper Name/City	<u>Product Codes</u>
B.L. CREAM CO PITTSBURGH	10
BEAR LAKE COOP(BTU)-CORRY SAGERTOWN	1
BEAR LAKE COOPERATIVE SAGERTOWN	1
BONGRAIN CHEESE USA NEW HOLLAND	1,4,8
CARL COLTERYAHN DY INC PITTSBURGH	1,2,4,8,10,18,21
CARL COLTERYAHN DY(BTU) PITTSBURGH	1
CENTRAL PA MILK MKTG COOP REEDSVILLE	31,32
CENTRAL PA MILK MKTG COOP(BTU#01) REEDSVILLE	31
CLOUSE TRUCKING INC (TR) CARLISLE	1
CLOUSE TRUCKING INC (TR) WALNUT BOTTOM	1
CLOVER FMS DY CO READING	1,2,4,18
CLOVER FMS DY CO(BTU#01) READING	1
CLOVER FMS DY CO(BTU#02) READING	1
CLOVERLAND-GREENSPRING DY(BTU#01) EPHRATA	1
CLOVERLAND-GREENSPRING DY(BTU#02) EPHRATA	1
DA LANDIS TRUCKING LANCASTER	1
DAN-ED CORP T/A GUERS DY POTTSVILLE	1,2,4,8,18
DEAN DAIRY PRODUCTS CO OF PA SHARPSVILLE	1,2,3,4,8,9,18
DEAN FOODS(BTU)-JAMESTOWN JAMESTOWN	1
DFA READING PLANT READING	1,4,15,16,22,26
DFA(BTU#01)-SAEGERTOWN REYNOLDSVILLE	1
DFA(BTU#02)-SAEGERTOWN/J. BRADSHAW SAEGERTOWN	1
DFA(BTU)-AVELLA CLAYSVILLE	1
DFA(BTU)-KLEJKA ACME	1
DFA(BTU)-LAKELAND NEW WILMINGTON	1

DFA(BTU)-MERCER NEW WILMINGTON	1
DFA(BTU)-ROCHESTER MILLS BROCKWAY	1
DFA(BTU)-SOMERSET ACME	1
DIETRICH'S MILK PDTS - MIDDLEBURY MIDDLEBURY CENTER	1,4,15,16,22
DIETRICH'S SPECIALTY PROCESSING LLC READING	1,4,8,10,16,17,22,26
DMS WILLIAMSBURG BTU BELLEVILLE	1
DMS(BTU#01)-ROSENBERG SOUDERTON	1
DMS(BTU#02)-FARMLAND SAYRE	1
DMS(BTU#02)-SHARPSVILLE JAMESTOWN	1
DMS(BTU#05)-SHARPSVILLE BROCKWAY	1
DMS(BTU#06)-SHARPSVILLE SAEGERTOWN	1
DMS(BTU#07)-SHARPSVILLE REYNOLDSVILLE	1
DMS(BTU) – BELLFONTE BELLEVILLE	1
DMS(BTU) - EVERGREEN FM BELLEVILLE	1
DMS(BTU)-BENTON BENTON	1
DMS(BTU)-BRADFORD ROME	1
DMS(BTU)-EAST EARL EAST EARL	1
DMS(BTU)-ELLIOTTSBURG MILLERSTOWN	1
DMS(BTU)-HANOVER MARIETTA	1
DMS(BTU)-HONESDALE HONESDALE	1
DMS(BTU)-LANCASTER MANHEIM	1
DMS(BTU)-LEBANON MILLERSTOWN	1
DMS(BTU)-MARTINSBURG MARTINSBURG	1
DMS(BTU)-MASON DIXON FMS BOONSBORO, MD	1
DMS(BTU)-NEW HOLLAND EPHRATA	1
DMS(BTU)-PERRY MILLERSTOWN	1
DMS(BTU)-SALISBURY YORK	1
DMS(BTU)-SHREWSBURY NOTTINGHAM	1

DMS(BTU)-STILLWATER DRUMS	1
DMS(BTU)-SULLIVAN CANTON	1
DMS(BTU)-TIOGA DELEVAN, NY	1
DMS(BTU)ROSENBERGER-ORIGINAL SAUDERTON	1
DMS-FARMLAND DYS(BTU#01) MILLERSTOWN	1
DMS-FARMLAND DYS(BTU#02) MILLERSTOWN	1
DUTCH VALLEY FOOD CO INC SUNBURY	1,2,4,18
DUTCH WAY DY MYERSTOWN	1,2,4,18
EAST SMITHFIELD FMS INC(BTU) NEW HOLLAND	1
ERIVAN DY INC ORELAND	9
ETHNO GENESIS SELINGSGROVE	1,9
FARMERS UNION MPA(BTU#01) STONEBORO	1
FARMERS UNION MPA(BTU#02) STONEBORO	1
FLAVOR RIGHT FOODS BETHLEHEM	4,5,9,10
FRESH MADE INC PHILADELPHIA	1,2,8,9,10
GALLIKER DY CO JOHNSTOWN	1,2,4,8,18,21
GALLIKER DY(BTU) JOHNSTOWN	1
GOODWEST INDUSTRIES INC DOUGLASSVILLE	1,6
GUERS DAIRY FMS. POTTSVILLE	1
H. FRED BAREFOOT TRUCKING INC ALUM BANK	1
H. P. HOOD LLC-HATFIELD HATFIELD	1,2,3,4
H.P. HOOD LLC PHILADELPHIA	1,5,19
HAIL'S FAMILY FM(BTU) WYALUSING	1
HARRISBURG DYS INC HARRISBURG	1,2,3,4,18
HARRISBURG DYS INC(BTU#01) HARRISBURG	1
HIGHVIEW INC T/A VALEWOODS FMS LORETTO	1
KISH VALLEY MILK WAYNESBORO	1
KREIDER DY FMS INC MANHEIM	1,2,4,8,18

LANCASTER ORGANIC FARMERS COOP STEWARTSTOWN	1
LANCO DY FMS COOP INC SPRING CITY	1
LANCO DY FMS COOP INC(BTU#02) SMOKETOWN	1
LANCO DY FMS COOP INC(BTU#03) BEAVER SPRINGS	1
LANCO DY FMS COOP(BTU#01) EPHRATA	1
LANCO DY FMS COOP(BTU#04) WAYNESBORO	1
LANCO DY FMS COOP(BTU#05) SPRINGS	1
LAND O' LAKES INC. CARLISLE	1,4,15,16,22
LAND O'LAKES INC(BTU#02) BOYERTOWN	1
LAND O'LAKES INC(BTU#03) QUARRYVILLE	1
LAND O'LAKES INC(BTU#05) BELLEVILLE	1
LAND O'LAKES INC(BTU#06) CHAMBERSBURG	1
LAND O'LAKES INC(BTU#07) GORDONVILLE	1
LAND O'LAKES INC(BTU#09) NEW RINGGOLD	1
LAND O'LAKES INC(BTU#11) JULIAN	1
LAND O'LAKES INC(BTU#12) JAMES CREEK	1
LAND O'LAKES INC(BTU#15) LANCASTER	1
LAND O'LAKES INC(BTU#16) MILTON	1
LAND O'LAKES INC(BTU#17) CARLISLE	1
LEPRINO FOODS CO SAYRE	1,4,12,13
LONGACRES MODERN DY INC BARTO	1,2,4,18
MARBURGER FARM DAIRY INC EVANS CITY	1,2,8,18
MARBURGER FM DY(BTU#01) EVANS CITY	1
MARBURGER FM DY(BTU#02) EVANS CITY	1
MD & VA MPA INC(BTU#01) WAYNESBORO	1
MD & VA MPA INC(BTU#02) WAYNESBORO	1
MD & VA MPA INC(BTU#03) WAYNESBORO	1

MD & VA MPA INC(BTU#04) WAYNESBORO	1
MD & VA MPA INC(BTU#05) WAYNESBORO	1
MD & VA MPA INC(BTU#06) WAYNESBORO	1
MEADOW BROOK DY ERIE	1,2,3,21
MIDDLEBURY COOPERATIVE(BTU) LITTLE MARSH	1
MT JOY FARMERS COOP ASSN(BTU#01) MOUNT JOY	1
MT. JOY FARMERS COOP ASSN(BTU#02) MOUNT JOY	1
NATURAL DY PRODUCTS CORP WEST GROVE	1
NFO(BTU)-BRADFORD ALFRED STATION, NY	1
NFO(BTU)-LANCASTER PALMYRA	1
NFO(BTU)-LEWISBURG WILLIAMSBURG	1
NFO(BTU)-SANDY LAKE SAEGERTOWN	1
ORGEON DY INC LITITZ	1,2,4,18
PELTON TRUCKING CO INC (TR) MONROETON	1
PENN LAND(BTU) NEWPORT	1
PEQUEA VALLEY FM RONKS	1,9
PEQUEA VALLEY FM(BTU) RONKS	1
POCONO MOUNTAIN DYS(BTU) BLAKESLEE	1
READINGTON FMS(BTU#01)- MESHOPPEN LACEYVILLE	1
READINGTON FMS(BTU#02) LACEYVILLE	1
READINGTON FMS(BTU)-WILLIAMSPORT BLOOMSBURG	1
RITCHEY'S DY(BTU) MARTINSBURG	1
RUTTER BROS DY INC YORK	1,2,4,18,21
RUTTER BROS DY INC(BTU) YORK	1
SCHNEIDER VALLEY FMS INC WILLIAMSPORT	1,2,3,4,18
SCHNEIDER VALLEY FMS INC WILLIAMSPORT	1,2,3,4,18
SCHNEIDER'S DY INC PITTSBURGH	1,2,4,8,10,18,21
SCHNEIDER'S DY(BTU#01) PITTSBURGH	1

SCHNEIDER'S DY(BTU#02) PITTSBURGH	1
SCHREIBER FOODS INC SHIPPENSBURG	9
SEVEN STARS FM INC PHOENIXVILLE	1,9
SEVEN STARS FM(BTU) PHOENIXVILLE	1
SWISS PREMIUM DY LEBANON	1,2,3,21
SWISS PREMIUM DY(BTU) LEBANON	1
THE HERSHEY CO HERSHEY	1
TRICKLING SPRINGS CRY CHAMBERSBURG	1,2,4,8,18
TURKEY HILL LP CONESTOGA	1,2,3,4,18
TURNER DY FMS INC PENN HILLS	1,2,4,8,18,21
TURNER DY FMS INC(BTU) PENN HILLS	1
TUSCAN-LEHIGH DYS LP SCHUYLKILL HAVEN	1,2,4
TUSCAN-LEHIGH DYS LP LANSDALE	1,2,4,8,18
UNITED DY INC(BTU#01) UNIONTOWN	1
UNITED DY(BTU#01) UNIONTOWN	1
UNITED DY- FIKE'S DIV(BTU)-EAST BESSEMER	1
UNITED DY-FIKE'S DIV(BTU)-WEST BESSEMER	1
UNITED DY-UNIONTOWN DIVISION UNIONTOWN	1,2,3,4,8,18,21
WAWA DY FMS WAWA	1,2,4
WEST PENN MILK PRODS SAEGERTOWN	1

Product Codes:

1. Raw Milk for Pasteurization (May Include Lowfat, Skim or Cream).
2. Pasteurized Milk, Reduced Fat, Lowfat, Skim.
3. Heat-Treated (May Include Reduced Fat, Lowfat, Skim or Cream).
4. Pasteurized Half & Half, Coffee Cream, Creams.
5. Ultra-Pasteurized Milk and Milk Products
6. Aseptic Milk and Milk Products (Including Flavored).
7. Cottage Cheese (Including Lowfat, Nonfat or Dry Curd).
8. Cultured or Acidified Milk and Milk Products.
9. Yogurt (Including Lowfat or Skim).
10. Sour Cream Products (Acidified or Cultured).
11. Whey (Liquid).

12. Whey (Condensed).
13. Whey (Dry).
14. Modified Whey Products (Condensed or Dry).
15. Condensed Milk and Milk Products.
16. Nonfat Dry Milk.
17. Buttermilk (Condensed or Dry).
18. Eggnog.
19. Lactose Reduced Milk and Milk Products.
20. Low-Sodium Milk and Milk Products.
21. Milk and Milk Products with Added Safe and Suitable Microbial Organisms (Such as *Lactobacillus acidophilus*).
22. Dry Milk and Milk Products.
23. Anhydrous Milk Fat.
24. Cholesterol Modified Anhydrous Milk Fat.
25. Cholesterol Modified Fluid Milk Products.
26. Cream (Condensed or Dry).
27. Blended Dry Products.
28. Whey Cream.
29. Whey Cream and Cream Blends.
30. Grade 'A' Lactose
31. Raw Goat Milk for Pasteurization.
32. Pasteurized Goat Milk and Milk Products .
33. Cultured Goat Milk and Milk Products.
34. Condensed or Dry Goat Milk and Milk Products.
35. Ultra-Pasteurized Goat Milk and Milk Products.
36. Aseptic Goat Milk and Goat Milk Products.
37. Raw Sheep Milk for Pasteurization.
38. Cultured Sheep Milk and Milk Products.
39. Concentrated Raw Milk Products for Pasteurization.
40. Concentrated Pasteurized Milk Products.
41. Ultrafiltered Permeate from Milk.
42. Ultrafiltered Permeate from Whey.