

WEST VIRGINIA ADMINISTRATIVE REGULATIONS  
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2  
Series-~~VII~~ VII-A  
1965

Subject: FOOD AND DAIRY - Handling, Purchase, Sale and Testing of Cream  
for Butter Making.

-----

Section 1 -GENERAL

1.01 Scope. These regulations establish general operating rules and procedures in the Food and Dairy Division for the Handling, Purchase, Sale and Testing of Cream for Butter Making.

1.02 Authority. These regulations are issued under authority of Chapter 19, Article 11, Code of West Virginia and as amended by Acts of the Legislature 1939.

1.03 Effective Date. These regulations are promulgated and become effective June 1, 1939.

1.04 Filing Date. These regulations were filed in the Office of the Secretary of State on

1.05 Certification. These regulations are certified authentic by the Secretary of State by certification number

Section 2 CREAM CONTAINERS.

2.01 Cream must be handled, stored, transported, and marketed in a clean, sanitary manner, and in clean, sanitary containers. The following types of containers are considered unsatisfactory and their use is forbidden:

- (a) Galvanized buckets.
- (b) Lard cans, syrup pails, oyster buckets, etc.
- (c) All containers not having a reasonably tight fitting lid.

- (d) All containers having rusty insides, rusty necks, pitted inside surfaces, or rusty lids.
- (e) Open containers having no regular covers and on which it is customary to tie cloths or papers for lids.

2.02 Under (d) the use of cans which are not too badly rusted on the inside of the necks is permissible if the surface is reasonably smooth and parchment paper covers are used.

2.03 Lard cans always retain an odor of lard. The inside seam is always open and cannot be cleaned. Syrup and oyster buckets cannot be drained. Acid in cream attacks the metal in galvanized containers causing porous surfaces which cannot be kept clean.

### Section 3 -PROTECTION OF CREAM.

3.01 Cream must be protected from dust and heat in transit. This means while cream is being collected on routes or is being transported from cream stations to shipping points or manufacturing plants. Compliance will be considered satisfactory if canvas or other suitable cover material is used over cans. The use of wet burlap sacks is not recommended. See discussion under Section 12.

3.02 Due to rapid evaporation of water from burlap on moving vehicles it will be necessary to add water occasionally. The evaporation of this water is really what does the cooling. Dry coverings have no cooling ability. For this reason canvas coverings are of no value, in fact, canvas retains heat and smothers cream.

**Section 4 -SIZE OF STATION.**

4.01 Cream stations installed after June 1, 1939, must contain a minimum of 192 square feet of floor space.

**Section 5 -LOCATION OF STATION.**

5.01 Cream stations must be located in rooms or buildings which are or can be made suitable for the handling of food products. The surroundings shall be sanitary and of such a nature that danger of contamination, the absorption of objectionable odors, and the attraction of flies is reduced to a minimum.

**Section 6 -STATION REQUIREMENTS.**

6.01 Every room in which cream is handles must have:

- (a) Walls and ceilings of material that has a hard surface, impervious to moisture, and which can be kept painted.
- (b) Ample natural and artificial light.
- (c) Sufficient window and door openings to provide proper and adequate ventilation.
- (d) Floors of tight construction such that cream or water will not get into cracks and afford breeding places for mold and bacteria.
- (e) Running water must be provided in every cream station, except in localities where it is impossible to secure such supply. In every instance, however, the supply must be sanitary.

- (f) Every cream station must have drainage to city sewer system or other proper method of disposal. This applies especially to water disposal from wash tanks and water baths.
- (g) All openings in cream stations must be securely and adequately screened.

6.02 Wall paper, roofing paper, or beaver board will not be considered suitable for walls, ceilings, or partitions in cream stations. Such material takes up moisture and harbors mold.

6.03 In some instances ventilation can be secured by the installation of ceiling vents.

6.04 Wooden floors in old buildings are generally too open to be satisfactory. A tight fitting tongue and groove floor must be put over top, unless a new concrete floor is put down. A concrete slab in the station on that part of the floor where the cream is actually handled is very satisfactory.

6.05 The use of water from creeks, open wells, or surface springs is strictly forbidden. A severe epidemic could very easily be started and spread by so doing.

#### Section 7 -OTHER PRODUCTS IN CREAM STATIONS.

7.01 Cream stations which are a part of or located in a building housing or operated in conjunction with another business must be securely partitioned from floor to ceiling. Nothing shall be handled, stored, or displayed in the cream room which has an odor which cream might absorb.

7.02 Included in the above prohibition would be such things as feeds with strong odor, vegetables, fruits, oils, etc.

7.03 Such material as flour or feeds in closed paper bags, hardware, etc., used in window display is permissible.

Section 8 -KEROSENE BURNERS PROHIBITED.

8.01 The use of kerosene burning apparatus in cream stations for the purpose of heating water in wash tanks, water baths, etc., is positively prohibited.

8.02 The reason is perfectly obvious. Kerosene burners always give off an odor which is readily and rapidly absorbed by cream.

Section 9 -CAN WASHERS.

9.01 All cream stations must be equipped with facilities for washing and sterilizing cream containers and station cans. Such facilities shall include apparatus for generating steam and a two compartment wash tank, one side of which is used for washing, the other side for rinsing cans.

9.02 Either small steam boilers or patented combination wash and steam apparatus is satisfactory. The latter type is usually made in two can sizes, for five and ten gallon cans. The five gallon can size is not satisfactory. The compartments are too small to satisfactorily wash station cans. In stations handling considerable volume a steam boiler is preferred and recommended.

Section 10 -CAN RACKS.

10.01 Ample can racks must be provided in every cream station for route and shipper cans as well as station cans. Cans shall be inverted on racks with lids removed to admit air.

10.02 Can racks need not all necessarily be installed in the cream station proper. The main object is to get cans open and on racks so that the stagnant air in closed cans can be replaced with fresh air. Also that cans are protected from roadside dust, dogs, rats, etc. Wooden can racks, with wood cross rails are not recommended because they splinter, retain moisture, and cannot be kept clean. A much more preferable arrangement is pipe cross rails in 2 x 4 uprights or all pipe construction attached to the wall with flanges.

Section 11 -STATION CANS.

11.01 Every cream station operator shall be required to wash and sterilize ten gallon shipping cans before placing cream in them.

11.02 The minimum compliance in this respect is at least the rinsing of the cans on the inside with clean, cold water before using.

Section 12 -COOLING STATION CREAM.

12.01 Every cream station must be provided with some practical arrangement for keeping cream cool at the station and until shipment is made. Such cooling arrangements will vary according to the facilities at hand.

12.02 Cooling troughs, concrete pits, or over-head sprinklers are considered satisfactory. The fact that cream is shipped daily does not excuse the operator from complying with this regulation. Cream which is on the "border line" can very easily be thrown into a lower grade by holding it in a hot cream station 3 or 4 hours, unprotected. Note the following statement quoted from a report of the U.S. Pure Food and Drug Administration released March 1, 1939, entitled "Mold in Commercial Cream and Butter," by J.D. Wildman, as follows:

"Laboratory and field experiments have shown that reductions of the temperature of the cream to even 70 degrees F. have a remarkable restraining action on the occurrence of mold in cream."

12.03 The use of wet burlap sacks for the cooling of cream, both on routes and at stations, is considered very poor practice. Once burlap becomes wet in cream procurement work it rarely ever has time to become dry again. The conditions for mold growth on damp burlap are ideal. It can readily be appreciated, therefore, that the chance for contamination of cream would be very great because repeated use and soaking of burlap with water would simply pollute lids, necks, and sides of cans with mold spores which could very easily get into cream during the process of pouring cream from one can to another, or into receiving vats and pasteurizing tanks, to say nothing of the general contamination of mold which could be introduced into a plant, buying station, or bulking station.

Section 13 -CREAM SHIPMENTS.

13.01 Cream must be shipped from every station daily regardless of the quantity on hand. This does not apply to less than full cans or unusual conditions where such compliance would be impossible. The effective date of this regulations shall be from June 1 to October 31. Any cream held over at the station must be protected in accordance with Section 12.

Section 14 -TOILETS.

14.01 All toilet facilities in connection with any cream station must be securely protected from flies and kept in a sanitary condition.

If the toilet is in connection with the station or immediately adjoining, subject to approval or rejection, it must be completely enclosed from ceiling to floor and have a well fitted door.

Section 15 -TOWELS.

15.01 Every cream station must be provided with some arrangement for washing of the hands and a clean towel.

15.02 Roll paper towels on a rack have been found very satisfactory. The same can be secured at any 10¢ store. Old dirty rags, saturated with cream and wash water will not be satisfactory.

Section 16 -WIPING CANS.

16.01 Cans and lids which have been washed and steamed shall under no consideration be wiped around the top and on the inside of either the can or the neck or the lid with a rag.

16.02 After the can has been washed and thoroughly steamed there certainly would be no point in wiping it with a wet rag which would again serve to contaminate it.

Section 17 -STATION ARRANGEMENT.

17.01 All cream station equipment, records, and apparatus shall be maintained and kept in an orderly and sanitary condition. The equipment and the station shall be so arranged as to facilitate the work of the operator and give the cream patron prompt service.

17.02 A study of every station arrangement should be made by operators and fieldmen to secure working conditions requiring the least possible walking or back-tracking. Much can be done to improve the proper keeping

of records and incoming mail from the company or other sources. Old wires, envelopes, used shipping tags, etc., are best handled in a waste basket, waste box, or pail. Operators should take particular pains to prevent the accumulation of junk in the station.

Section 18 -HOLDING SAMPLES.

18.01 All cream samples taken during a day's delivery shall be held for a period of 24 hours in stations operating daily.

18.02 Stations operating only one day per week shall hold samples only until operator is ready to ship at the end of the day. The samples shall then be poured out.

Section 19 -SAMPLE JARS AND LIDS.

19.01 Every station must be provided with sufficient sample jars to permit the operator to comply with Section 18.

19.02 Good lids shall be provided for all sample jars.

19.03 Lids must be firmly screwed down on all cream samples to prevent evaporation.

19.04 Empty jars and lids are to be kept clean and placed on a shelf or other suitable location to properly drain and dry.

19.05 Much saving can be effected by station operators on sample jar lids. Many operators smear the entire lid with large figures which must be erased or scrubbed off. Small figures do just as well and the operator will spend less time cleaning lids and have better lids for a much longer time. Many operators ruin lids by washing them in strong soda solutions.

Section -STATION RECORDS.

20.01 Accurate, clear, and legible records shall be kept of all cream received.

20.02 Each patron's name shall be recorded in a book or on a suitable form as the cream is received.

20.03 Each patron shall likewise be given a number as his name is recorded.

20.04 The lid of the cream sample jar shall carry the patron's number and the day of the month.

20.05 Example: John Smith is the third person to bring in cream. His number will be 3. The day is February 10. The lid would be marked thus:

$$\frac{3}{10}$$

20.06 Patron's initials on lids will not be permitted.

20.07 The month and year is unnecessary on the lids. Numbers on lids should be made small to save time in erasing and cleaning.

Section 21 -EQUIPMENT FOR BABCOCK TEST.

21.01 Centrifuge:

- (a) Must be in good mechanical condition.
- (b) Must be equipped with heating facilities either resistance coil or steam--except in case of hand-operated centrifuges or where 32 volt current is in use.

21.02 Two thermometers will be required.

## 21.03 Water baths:

- (a) A separate and individual water bath shall be provided for tempering the cream tests when removed from the centrifuge.
- (b) This bath shall be so arranged that it can be heated and the temperature controlled either by steam or gas burner or electric hot plate.
- (c) Temperature of the water bath shall be maintained between 130° to 145°.
- (d) Buckets, pitchers, tea kettles, etc., will not be approved for use as water baths.
- (e) Several types of can steamers recently introduced have a built-in compartment to be used as a combination water bath and cream sample jar bath. The use of this compartment for this purpose is not approved and will not be permitted.
- (f) Water baths must be deep enough to permit the entire fat column to be immersed in water.

21.04 A small tank--an individual unit--shall be provided for warming the cream samples.

- (a) This bath shall be provided with heating facilities so that the temperature can be controlled.
- (b) The maximum temperature of this shall be 110°.

21.05 Hot water supply tank:

- (a) Every station shall be equipped with a hot water supply tank, fitted with hose and pinch cock.
- (b) This tank shall be mounted on the wall or in a suitable location and provided with facilities for keeping the water hot, either by steam jet, gas burner, or electric hot plate.
- (c) Water from this tank shall be used in filling test bottles in the centrifuge and for washing pipettes between weighings. It should, therefore, be located near to and above the centrifuge.

21.06 Pipettes:

- (a) Two pipettes shall be required for weighing cream.
- (b) They shall be used alternately when weighing a series of samples.
- (c) Each pipette shall be washed out immediately after use and let drain in a suitable rack while the other pipette is being used.

21.07 Torsion Balances:

- (a) Torsion balances must be in good mechanical condition.
- (b) They must be kept clean and protected from moisture.
- (c) They must always be locked when not in use.
- (d) They must be so located as to avoid vibration or drafts when samples are being weighed.
- (e) The torsion balances and the centrifuge must not be located on the same table. Separate tables for each are required.

21.08 Dividers. The Shimp Spring Tension Dividers are the only type approved for use in West Virginia.

21.09 Reading Oil:

- (a) Reading oil shall not be added to tests in the water bath.
- (b) Only one bottle at a time shall be removed from the water bath.
- (c) Reading oil shall then be added and the test read immediately.

21.10 Two thermometers are necessary. It is true that one will suffice to take temperatures. However, thermometers become inaccurate at times. Unless the operator has a check thermometer he has no way of checking. Serious station shortages have been found due to inaccurate thermometers. It is recommended that station operators select for themselves a definite temperature at which to read their tests and use that temperature all the time. For example if an operator prefers to read at 136° then he should use this figure constantly.

21.11 Operators should check the water bath temperature immediately before reading because the temperature may have risen or fallen after tests were put in.

21.12 Two pipettes for weighing are required, washing each time one is used. This is to prevent transferring heavy to light cream and vice versa. Much station irregularity has been traced to this procedure. An excellent device for handling pipettes is to place them upright in a rack so that the tip rests on a blotter. This will remove the water which hangs in the end of the pipette.

21.13 Torsion balances are expensive. Moreover the entire station operation hinges on this piece of equipment. Exceptional care should be taken to protect the balances from strain and moisture. They should be covered when not in use. A paper bag of the proper size partly cut off makes a good cover.

21.14 Reading oil is usually available in two colors, red and blue. Blue oil is probably to be preferred because it produces a sharper dividing line on the fat column. Red oil has a slight tendency to blend with the yellow color of fat columns under a difference in reading of as much as  $\frac{1}{2}$  percent.

Section 22 -TWEEZERS OR FORCEPS.

22.01 Every cream station shall be provided with a small pair of tweezers or forceps which shall be used by the operator in handling the 9 gram weight.

22.02 The reason for this is that operators when busy in a station usually have moist or greasy fingers. Each time the weight is handled a film of moisture or grease is deposited on the weight. Dirt and dust then stick to the weight. Finally the operator will be using a weight in excess of nine grams. This along with other details helps to cause station shortage.

Section 23 -EMPTYING TEST BOTTLES.

23.01 After cream tests have been removed from the water bath and read they must be emptied immediately while they are still hot and in liquid condition.

*See attached sheet  
for 2 1/2 oz roller  
3/27/23*

WEST VIRGINIA ADMINISTRATIVE REGULATIONS  
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2  
1965

VII-VIIa GENERAL INDEX VII B-VII H OBSOLETE  
for VII: 9/2/75  
Series VII- VIIa - ~~VII B-VII H~~ VII

FOOD AND DAIRY

Enriched Flour and Bread Law

Amendment #1, 9

Applying Labels, 6.01

Bakers Certificate, 4.01, 4.02, 4.03, 4.04

Bread Labeling, 5.01, 5.02

Definitions, 2

General, 1

Inspections, 8.01

Labeling of Flour, 3.01, 3.02, 3.03, 3.04, 3.05, 3.06

Prohibited Labeling, 7.01

Handling, Purchase, Sale & Testing of Cream for Butter Making

Can Racks, 10.01, 10.02

Can Washers, 9.01, 9.02

Cooling Station Cream, 12.01, 12.02, 12.03

Cream Containers, 2.01, 2.02, 2.03

Cream Shipments, 13.01

Emptying Test Bottles, 23

Equipment for Babcock Test, 21

General, 1

High Testing Cream, 24

- Holding Samples, 18
- Inspection for License, 25
- Kerosene Burners Prohibited, 8.01, 8.02
- Location of Station, 5.01
- Other Products in Cream Stations
- Payment Basis, 29
- Protection of Cream, 3.01, 3.02
- Sample Jars and Lids, 19
- Second Examination Permitted, 27
- Seizure and Condemnation, 30.01
- Size of Station, 4.01
- Station Arrangement, 17
- Station Cans, 11.01, 11.02
- Station Records, 20
- Station Requirements, 6.01, 6.02, 6.03, 6.04, 6.05
- Supplement to General Regulations, 31
- Toilets, 14.01
- Tolerance Allowed, 28
- Towels, 15.01, 15.02
- Tweens or Forceps, 22
- Wiping, Cans, 16.01, 16.02
- Special Frozen Dietary Food
  - General, 1
  - Regulations, 2.01, 2.02, 2.03, 2.04, 2.05, 2.06

Liquid Diet Formula

General, 1

Regulations, 2.01, 2.02, 2.03

Vitamin-Mineral Homogenized Fortified Milk

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04

Chocolate Flavored Skimmed Milk

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04

Low-Fat Milk Product

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04

Fortified Low-Fat Milk Product

General, 1

Regulations, 2.01, 2.02, 2.03

Ice Milk or Imitation Ice Cream

Display Signs, 2.02

Freezer Room Requirements, 5

General, 1

Ice Milk Mix, Imitation Ice Cream Mix, 3.01, 3.02, 3.03, 3.04

Labeling, 2.03

Milk-fat Requirements, 2.01

Sanitary Requirements for Counter Freezer Establishments, 4.01, 4.02

Enforcement and Administration of the Marketing of Eggs in West Virginia.

Access, Inspection and Embargo, 2.09

Advertising Eggs, 2.05

Declaration of Policy, 1

Facilities, Temperature, Sanitation, Cleaning, 2.08

General, 1

Invoices, 2.06

Packing, Marketing and Labeling, 2.04

Permit for Egg Distributors, 2.01

Producer, 2.07

Standards and Grades, 2.02

U. S. Weight Classes for Consumer Grades for Shell Eggs, 2.03

WEST VIRGINIA ADMINISTRATIVE REGULATIONS  
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2  
Series VIIa  
1965

Subject: FOOD AND DAIRY - Handling, Purchase, Sale and Testing of Cream  
for Butter Making.

---

Section 1 -GENERAL

1.01 Scope. These regulations establish general operating rules and procedures in the Food and Dairy Division for the Handling, Purchase, Sale and Testing of Cream for Butter Making.

1.02 Authority. These regulations are issued under authority of Chapter 19, Article 11, Code of West Virginia and as amended by Acts of the Legislature 1939.

1.03 Effective Date. These regulations are promulgated and become effective June 1, 1939.

1.04 Filing Date. These regulations were filed in the Office of the Secretary of State on

1.05 Certification. These regulations are certified authentic by the Secretary of State by certification number

Section 2 CREAM CONTAINERS.

2.01 Cream must be handled, stored, transported, and marketed in a clean, sanitary manner, and in clean, sanitary containers. The following types of containers are considered unsatisfactory and their use is forbidden:

- (a) Galvanized buckets.
- (b) Lard cans, syrup pails, oyster buckets, etc.
- (c) All containers not having a reasonably tight fitting lid.

(d) All containers having rusty insides, rusty necks, pitted inside surfaces, or rusty lids.

(e) Open containers having no regular covers and on which it is customary to tie cloths or papers for lids.

2.02 Under (d) the use of cans which are not too badly rusted on the inside of the necks is permissible if the surface is reasonably smooth and parchment paper covers are used.

2.03 Lard cans always retain an odor of lard. The inside seam is always open and cannot be cleaned. Syrup and oyster buckets cannot be drained. Acid in cream attacks the metal in galvanized containers causing porous surfaces which cannot be kept clean.

Section 3 -PROTECTION OF CREAM.

3.01 Cream must be protected from dust and heat in transit. This means while cream is being collected on routes or is being transported from cream stations to shipping points or manufacturing plants. Compliance will be considered satisfactory if canvas or other suitable cover material is used over cans. The use of wet burlap sacks is not recommended. See discussion under Section 12.

3.02 Due to rapid evaporation of water from burlap on moving vehicles it will be necessary to add water occasionally. The evaporation of this water is really what does the cooling. Dry coverings have no cooling ability. For this reason canvas coverings are of no value, in fact, canvas retains heat and smothers cream.

Section 4 -SIZE OF STATION.

4.01 Cream stations installed after June 1, 1939, must contain a minimum of 192 square feet of floor space.

Section 5 -LOCATION OF STATION.

5.01 Cream stations must be located in rooms or buildings which are or can be made suitable for the handling of food products. The surroundings shall be sanitary and of such a nature that danger of contamination, the absorption of objectionable odors, and the attraction of flies is reduced to a minimum.

Section 6 -STATION REQUIREMENTS.

6.01 Every room in which cream is handles must have:

- (a) Walls and ceilings of material that has a hard surface, impervious to moisture, and which can be kept painted.
- (b) Ample natural and artificial light.
- (c) Sufficient window and door openings to provide proper and adequate ventilation.
- (d) Floors of tight construction such that cream or water will not get into cracks and afford breeding places for mold and bacteria.
- (e) Running water must be provided in every cream station, except in localities where it is impossible to secure such supply. In every instance, however, the supply must be sanitary.

- (f) Every cream station must have drainage to city sewer system or other proper method of disposal. This applies especially to water disposal from wash tanks and water baths.
- (g) All openings in cream stations must be securely and adequately screened.

6.02 Wall paper, roofing paper, or beaver board will not be considered suitable for walls, ceilings, or partitions in cream stations. Such material takes up moisture and harbors mold.

6.03 In some instances ventilation can be secured by the installation of ceiling vents.

6.04 Wooden floors in old buildings are generally too open to be satisfactory. A tight fitting tongue and groove floor must be put over top, unless a new concrete floor is put down. A concrete slab in the station on that part of the floor where the cream is actually handled is very satisfactory.

6.05 The use of water from creeks, open wells, or surface springs is strictly forbidden. A severe epidemic could very easily be started and spread by so doing.

Section 7 -OTHER PRODUCTS IN CREAM STATIONS.

7.01 Cream stations which are a part of or located in a building housing or operated in conjunction with another business must be securely partitioned from floor to ceiling. Nothing shall be handled, stored, or displayed in the cream room which has an odor which cream might absorb.

7.02 Included in the above prohibition would be such things as feeds with strong odor, vegetables, fruits, oils, etc.

7.03 Such material as flour or feeds in closed paper bags, hardware, etc., used in window display is permissible.

Section 8 -KEROSENE BURNERS PROHIBITED.

8.01 The use of kerosene burning apparatus in cream stations for the purpose of heating water in wash tanks, water baths, etc., is positively prohibited.

8.02 The reason is perfectly obvious. Kerosene burners always give off an odor which is readily and rapidly absorbed by cream.

Section 9 -CAN WASHERS.

9.01 All cream stations must be equipped with facilities for washing and sterilizing cream containers and station cans. Such facilities shall include apparatus for generating steam and a two compartment wash tank, one side of which is used for washing, the other side for rinsing cans.

9.02 Either small steam boilers or patented combination wash and steam apparatus is satisfactory. The latter type is usually made in two can sizes, for five and ten gallon cans. The five gallon can size is not satisfactory. The compartments are too small to satisfactorily wash station cans. In stations handling considerable volume a steam boiler is preferred and recommended.

Section 10 -CAN RACKS.

10.01 Ample can racks must be provided in every cream station for route and shipper cans as well as station cans. Cans shall be inverted on racks with lids removed to admit air.

10.02 Can racks need not all necessarily be installed in the cream station proper. The main object is to get cans open and on racks so that the stagnant air in closed cans can be replaced with fresh air. Also that cans are protected from roadside dust, dogs, rats, etc. Wooden can racks, with wood cross rails are not recommended because they splinter, retain moisture, and cannot be kept clean. A much more preferable arrangement is pipe cross rails in 2 x 4 uprights or all pipe construction attached to the wall with flanges.

Section 11 -STATION CANS.

11.01 Every cream station operator shall be required to wash and sterilize ten gallon shipping cans before placing cream in them.

11.02 The minimum compliance in this respect is at least the rinsing of the cans on the inside with clean, cold water before using.

Section 12 -COOLING STATION CREAM.

12.01 Every cream station must be provided with some practical arrangement for keeping cream cool at the station and until shipment is made. Such cooling arrangements will vary according to the facilities at hand.

12.02 Cooling troughs, concrete pits, or over-head sprinklers are considered satisfactory. The fact that cream is shipped daily does not excuse the operator from complying with this regulation. Cream which is on the "border line" can very easily be thrown into a lower grade by holding it in a hot cream station 3 or 4 hours, unprotected. Note the following statement quoted from a report of the U.S. Pure Food and Drug Administration released March 1, 1939, entitled "Mold in Commercial Cream and Butter," by J.D. Wildman, as follows:

"Laboratory and field experiments have shown that reductions of the temperature of the cream to even 70 degrees F. have a remarkable restraining action on the occurrence of mold in cream."

12.03 The use of wet burlap sacks for the cooling of cream, both on routes and at stations, is considered very poor practice. Once burlap becomes wet in cream procurement work it rarely ever has time to become dry again. The conditions for mold growth on damp burlap are ideal. It can readily be appreciated, therefore, that the chance for contamination of cream would be very great because repeated use and soaking of burlap with water would simply pollute lids, necks, and sides of cans with mold spores which could very easily get into cream during the process of pouring cream from one can to another, or into receiving vats and pasteurizing tanks, to say nothing of the general contamination of mold which could be introduced into a plant, buying station, or bulking station.

Section 13 -CREAM SHIPMENTS.

13.01 Cream must be shipped from every station daily regardless of the quantity on hand. This does not apply to less than full cans or unusual conditions where such compliance would be impossible. The effective date of this regulations shall be from June 1 to October 31. Any cream held over at the station must be protected in accordance with Section 12.

Section 14 -TOILETS.

14.01 All toilet facilities in connection with any cream station must be securely protected from flies and kept in a sanitary condition.

If the toilet is in connection with the station or immediately adjoining, subject to approval or rejection, it must be completely enclosed from ceiling to floor and have a well fitted door.

Section 15 -TOWELS.

15.01 Every cream station must be provided with some arrangement for washing of the hands and a clean towel.

15.02 Roll paper towels on a rack have been found very satisfactory. The same can be secured at any 10¢ store. Old dirty rags, saturated with cream and wash water will not be satisfactory.

Section 16 -WIPING CANS.

16.01 Cans and lids which have been washed and steamed shall under no consideration be wiped around the top and on the inside of either the can or the neck or the lid with a rag.

16.02 After the can has been washed and thoroughly steamed there certainly would be no point in wiping it with a wet rag which would again serve to contaminate it.

Section 17 -STATION ARRANGEMENT.

17.01 All cream station equipment, records, and apparatus shall be maintained and kept in an orderly and sanitary condition. The equipment and the station shall be so arranged as to facilitate the work of the operator and give the cream patron prompt service.

17.02 A study of every station arrangement should be made by operators and fieldmen to secure working conditions requiring the least possible walking or back-tracking. Much can be done to improve the proper keeping

of records and incoming mail from the company or other sources. Old wires, envelopes, used shipping tags, etc., are best handled in a waste basket, waste box, or pail. Operators should take particular pains to prevent the accumulation of junk in the station.

Section 18 -HOLDING SAMPLES.

18.01 All cream samples taken during a day's delivery shall be held for a period of 24 hours in stations operating daily.

18.02 Stations operating only one day per week shall hold samples only until operator is ready to ship at the end of the day. The samples shall then be poured out.

Section 19 -SAMPLE JARS AND LIDS.

19.01 Every station must be provided with sufficient sample jars to permit the operator to comply with Section 18.

19.02 Good lids shall be provided for all sample jars.

19.03 Lids must be firmly screwed down on all cream samples to prevent evaporation.

19.04 Empty jars and lids are to be kept clean and placed on a shelf or other suitable location to properly drain and dry.

19.05 Much saving can be effected by station operators on sample jar lids. Many operators smear the entire lid with large figures which must be erased or scrubbed off. Small figures do just as well and the operator will spend less time cleaning lids and have better lids for a much longer time. Many operators ruin lids by washing them in strong soda solutions.

Section -STATION RECORDS.

20.01 Accurate, clear, and legible records shall be kept of all cream received.

20.02 Each patron's name shall be recorded in a book or on a suitable form as the cream is received.

20.03 Each patron shall likewise be given a number as his name is recorded.

20.04 The lid of the cream sample jar shall carry the patron's number and the day of the month.

20.05 Example: John Smith is the third person to bring in cream. His number will be 3. The day is February 10. The lid would be marked thus:

$$\begin{array}{r} 3 \\ \hline 10 \end{array}$$

20.06 Patron's initials on lids will not be permitted.

20.07 The month and year is unnecessary on the lids. Numbers on lids should be made small to save time in erasing and cleaning.

Section 21 -EQUIPMENT FOR BABCOCK TEST.

21.01 Centrifuge:

(a) Must be in good mechanical condition.

(b) Must be equipped with heating facilities either resistance coil or steam--except in case of hand-operated centrifuges or where 32 volt current is in use.

21.02 Two thermometers will be required.

21.03 Water baths:

- (a) A separate and individual water bath shall be provided for tempering the cream tests when removed from the centrifuge.
- (b) This bath shall be so arranged that it can be heated and the temperature controlled either by steam or gas burner or electric hot plate.
- (c) Temperature of the water bath shall be maintained between 130° to 145°.
- (d) Buckets, pitchers, tea kettles, etc., will not be approved for use as water baths.
- (e) Several types of can steamers recently introduced have a built-in compartment to be used as a combination water bath and cream sample jar bath. The use of this compartment for this purpose is not approved and will not be permitted.
- (f) Water baths must be deep enough to permit the entire fat column to be immersed in water.

21.04 A small tank--an individual unit--shall be provided for warming the cream samples.

- (a) This bath shall be provided with heating facilities so that the temperature can be controlled.
- (b) The maximum temperature of this shall be 110°.

21.08 Dividers. The Shimp Spring Tension Dividers are the only type approved for use in West Virginia.

21.09 Reading Oil:

- (a) Reading oil shall not be added to tests in the water bath.
- (b) Only one bottle at a time shall be removed from the water bath.
- (c) Reading oil shall then be added and the test read immediately.

21.10 Two thermometers are necessary. It is true that one will suffice to take temperatures. However, thermometers become inaccurate at times. Unless the operator has a check thermometer he has no way of checking. Serious station shortages have been found due to inaccurate thermometers. It is recommended that station operators select for themselves a definite temperature at which to read their tests and use that temperature all the time. For example if an operator prefers to read at 136° then he should use this figure constantly.

21.11 Operators should check the water bath temperature immediately before reading because the temperature may have risen or fallen after tests were put in.

21.12 Two pipettes for weighing are required, washing each time one is used. This is to prevent transferring heavy to light cream and vice versa. Much station irregularity has been traced to this procedure. An excellent device for handling pipettes is to place them upright in a rack so that the tip rests on a blotter. This will remove the water which hangs in the end of the pipette.

21.13 Torsion balances are expensive. Moreover the entire station operation hinges on this piece of equipment. Exceptional care should be taken to protect the balances from strain and moisture. They should be covered when not in use. A paper bag of the proper size partly cut off makes a good cover.

21.14 Reading oil is usually available in two colors, red and blue. Blue oil is probably to be preferred because it produces a sharper dividing line on the fat column. Red oil has a slight tendency to blend with the yellow color of fat columns under a difference in reading of as much as  $\frac{1}{2}$  percent.

Section 22 -TWEEZERS OR FORCEPS.

22.01 Every cream station shall be provided with a small pair of tweezers or forceps which shall be used by the operator in handling the 9 gram weight.

22.02 The reason for this is that operators when busy in a station usually have moist or greasy fingers. Each time the weight is handled a film of moisture or grease is deposited on the weight. Dirt and dust then stick to the weight. Finally the operator will be using a weight in excess of nine grams. This along with other details helps to cause station shortage.

Section 23 -EMPTYING TEST BOTTLES.

23.01 After cream tests have been removed from the water bath and read they must be emptied immediately while they are still hot and in liquid condition.

Sec estimated  
for 210 added 2/27/73

WEST VIRGINIA ADMINISTRATIVE REGULATIONS  
STATE DEPARTMENT OF AGRICULTURE

Chapter 19-2  
1965

GENERAL INDEX

for  
Series ~~VIIc-VIIa-VIIb-VIIc-VIIId-VIIe-VIIIf-VIIg-VIIh-V~~  
VIII

~~VIIb to VIIh are obsolete 9/2/75~~

FOOD AND DAIRY

Enriched Flour and Bread Law

Amendment #1, 9

Applying Labels, 6.01

Bakers Certificate, 4.01, 4.02, 4.03, 4.04

Bread Labeling, 5.01, 5.02

Definitions, 2

General, 1

Inspections, 8.01

Labeling of Flour, 3.01, 3.02, 3.03, 3.04, 3.05, 3.06

Prohibited Labeling, 7.01

Handling, Purchase, Sale & Testing of Cream for Butter Making

Can Racks, 10.01, 10.02

Can Washers, 9.01, 9.02

Cooling Station Cream, 12.01, 12.02, 12.03

Cream Containers, 2.01, 2.02, 2.03

Cream Shipments, 13.01

Emptying Test Bottles, 23

Equipment for Babcock Test, 21

General, 1

High Testing Cream, 24

Holding Samples, 18

Inspection for License, 25

Kerosene Burners Prohibited, 8.01, 8.02

Location of Station, 5.01

Other Products in Cream Stations

Payment Basis, 29

Protection of Cream, 3.01, 3.02

Sample Jars and Lids, 19

Second Examination Permitted, 27

Seizure and Condemnation, 30.01

Size of Station, 4.01

Station Arrangement, 17

Station Can, 11.01, 11.02

Station Records, 20

Station Requirements, 6.01, 6.02, 6.03, 6.04, 6.05

Supplement to General Regulations, 31

Toilets, 14.01

Tolerance Allowed, 28

Towels, 15.01, 15.02

Tweezers or Forceps, 22

Wiping, Cans, 16.01, 16.02

Special Frozen Dietary Food

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04, 2.05, 2.06

Liquid Diet Formula

General, 1

Regulations, 2.01, 2.02, 2.03

Vitamin-Mineral Homogenized Fortified Milk

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04

Chocolate Flavored Skimmed Milk

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04

Low-Fat Milk Product

General, 1

Regulations, 2.01, 2.02, 2.03, 2.04

Fortified Lo-Fat Milk Product

General, 1

Regulations, 2.01, 2.02, 2.03

Ice Milk or Imitation Ice Cream

Display Signs, 2.02

Freezer Room Requirements, 5

General, 1

Ice Milk Mix, Imitation Ice Cream Mix, 3.01, 3.02, 3.03, 3.04

Labeling, 2.03

Milk-fat Requirements, 2.01

Sanitary Requirements for Counter Freezer Establishments, 4.01, 4.02

Enforcement and Administration of the Marketing of Eggs in West Virginia.

Access, Inspection and Embargo, 2.09

Advertising Eggs, 2.05

Declaration of Policy, 1

Facilities, Temperature, Sanitation, Cleaning, 2.08

General, 1

Invoices, 2.06

Packing, Marketing and Labeling, 2.04

Permit for Egg Distributors, 2.01

Producer, 2.07

Standards and Grades, 2.02

U. S. Weight Classes for Consumer Grades for Shell Eggs, 2.03

Enforcement and Administration of the Marketing of Eggs in West Virginia.

Access, Inspection and Embargo, 2.09

Advertising Eggs, 2.05

Declaration of Policy, 1

Facilities, Temperature, Sanitation, Cleaning, 2.08

General, 1

Invoices, 2.06

Packing, Marketing and Labeling, 2.04

Permit for Egg Distributors, 2.01

Producer, 2.07

Standards and Grades, 2.02

U. S. Weight Classes for Consumer Grades for Shell Eggs, 2.03