

## General Information for New Bulk Milk Hauler

### LICENSING

Each farm bulk tank pickup driver, whether he is full-time, part-time or a relief driver, must be licensed in the state (Nevada) in which milk is picked up, or in the state in which milk is delivered.

A bulk milk hauler shall not collect milk from any dairy farm for delivery to a milk plant, receiving station or transfer station unless the farm holds a valid permit from the Nevada State Dairy Commission.

A bulk milk hauler/sampler's license can be revoked or suspended for manipulating measurements or weights, falsifying samples, or having improper sampling technique.

### PERSONAL APPEARANCE

Bulk milk pickup drivers shall maintain good hygiene, shall maintain a clean and neat appearance and not use any tobacco in the milk room. Driver must not walk around barn lot or any other farm areas prior to entering milk house.

### NECESSARY EQUIPMENT

It is essential that the bulk milk pickup driver and the truck he operates have on hand or have access to the NECESSARY EQUIPMENT to pickup milk. Since the universal sampling method is the only method used in the State of Nevada, only the equipment needed for universal sampling is listed below:

1. Sampling instruments: Several types may be used a) seamless stainless steel tube, b) seamless stainless steel dipper with a long handle and capacity of not less than 10ml, c) single-service sample tubes, or d) any other means approved by the Health Division for removing the sample from the farm bulk tank in a sanitary manner.
2. Sampling instruments: Several types may be used a) seamless stainless steel tube, b) seamless stainless steel dipper with a long handle and capacity of not less than 10ml, c) single-service sample tubes, or d) any other means approved by the Health Division for removing the sample from the farm bulk tank in a sanitary manner.
3. Sanitizing solution: The sanitizing solution must be of proper strength and should be discarded and replaced with a fresh solution daily or sooner if necessary. Two commonly used sanitizers and the strength in which they should be used are: Iodine, 25 parts per million; Chlorine, 100 parts per million.
4. Sanitizer field test kit: Used to measure the strength of the sanitizing solution.
5. Dial or digital thermometer: The thermometer must be checked every six months or more often if necessary and must be accurate to 2 degrees Fahrenheit. Bi-metal stem or electronic thermometers are

recommended for haulers to determine the temperature of milk. Glass, mercury-type thermometer, although more accurate, are not recommended, because glass and mercury will fall into the milk if the thermometer is broken during use. The thermometer should be checked for accuracy every six months, if there is a reason to believe that it is inaccurate, or if it is dropped.

The accuracy of the thermometer can be checked by:

a. Immersing the stem or probe 2 to 4 inches in a mixture of three parts crushed ice and one part water with constant agitation.

When the reading stabilizes, 2 to 3 minutes, the thermometer should register 32°F (0°C).

b. Compare the thermometer to an officially calibrated thermometer in a 32° to 40°F (0° to 4.4°C) liquid in the laboratory at

least once every six months.

When necessary, the thermometer should be adjusted to the correct temperature. Most dial thermometers have an adjusting nut under the dial. The date the thermometer was checked along with the name of the person who did the calibrating should appear on a tag on the thermometer stem or case.

6. Waterproof indelible marker: Waterproof, felt tip pen to use when it is necessary to write the producer's identification number on the sample and identify the temperature control sample. Preprinted producer I.D. labels are highly recommended.

7. Sample case: The sample case should be constructed of rigid metal or plastic, and insulated for safe transportation of the samples. The case must have ample space to hold samples as well as refrigerant which is needed to cool and maintain samples at 32°F-40°F (0°-4.4°C). A rack or float to keep the samples in an upright position is essential because the neck of the sample containers must be kept above the surface of the cooling medium. The level of the refrigerant should be kept at the level of the milk in the sample containers.

8. Watch: A watch to time the agitation of the milk in the bulk tanker prior to sampling.