CERTIFIED MILK INSPECTORS (CMI) TRAINING COURSE
A Required Course for New CMI’s in New York State*

July 20-23, 2015
Food Science Conference Center, Room 148 Stocking Hall
Cornell University
Ithaca, New York 14853

Draft Program

Monday, July 20
12:30 pm Welcome: CMI Roles & Program Overview – Steve Murphy
1:00 pm What is Milk? – Definitions and Compositional Overview – S. Murphy
1:45 pm Basic Dairy Bacteriology; Definitions & Characterization – S. Murphy
2:30 pm BREAK (refreshments provided)
2:45 pm Basic Dairy Bacteriology; Methods & Standards – S. Murphy
3:15 pm Raw Milk Pathogens & Risks – Rob Ralyea
4:00 pm Mastitis, Somatic Cells & QMPS Program – Frank Welcome/Jessica Scillieri-Smith
5:30 pm Adjourn

Tuesday, July 21
7:45 am Questions & Coffee
8:00 am Cleaning/Sanitizing Basics – R. Ralyea
8:45 am Farm Milk Systems - Designed for Cleaning – Rick Watters
9:30 am BREAK (refreshments provided)
9:45 am Farm Milk Systems - Designed for Cleaning – Rick Watters
10:15 am Trouble-Shooting High Bacteria Counts – Staff & Participants
10:45 am Drug Use on Farms – J. Scillieri-Smith
11:30 am Drug Residue Testing; Other Raw Milk Tests – S. Murphy
12:00 am Milk Flavor Clinic – S. Murphy/Nancy Carey
12:30 pm LUNCH (on your own)
1:15 pm Introduction & Review of Milk Sanitation Regulations – R. Hinz/C. Martin
2:45 pm BREAK (refreshments provided)
3:00 pm Review of Milk Sanitation Regulations, cont. – R. Hinz/C. Martin
5:00 pm Review /Questions - Adjourn

Wednesday, July 22
7:45 am Questions & Coffee
8:00 am Review of Milk Sanitation Regulations – R. Hinz/C. Martin
10:00 am BREAK (refreshments provided)
10:15 am Review of Milk Sanitation Regulations, cont. – R. Hinz/C. Martin
12:00 pm LUNCH (on your own)
1:00 pm Review of Milk Sanitation Regulations, cont. – R. Hinz/C. Martin
3:00 pm BREAK (refreshments provided)
3:15 pm Quality Control Records – R. Hinz/C. Martin
4:45 pm Review /Questions - Adjourn

Thursday, July 23
8:00 am Review of Milk Regulations – Drug Use/Storage – R. Hinz/C. Martin
10:00 am Farm Tour Inspections (Depart from Stocking Hall)
1:00 pm Adjourn Questions and Answers/Review

Instructors:
Rodney Hinz & Chad Martin – NYS Department of Agriculture & Markets
Steve Murphy, Rob Ralyea, Nancy Carey – Cornell University, Department of Food Science
Frank Welcome/Rick Watters/ Jessica Scillieri-Smith – Quality Milk Production Services (QMPS)

*This Training Course is Required for All New Certified Milk Inspectors in NY State but is open to all interested parties; including current CMI’s who desire a refresher and update.
Cornell Dairy Foods Extension
Program Syllabus – NY State Agriculture & Markets Certified Milk Inspectors (CMI) School

Instructors:
Rodney Hinz, Dairy Products Specialist II, NYS Agriculture & Markets: Rodney.Hinz@agriculture.ny.gov
Chad Martin, Dairy Products Specialist I, NYS Agriculture & Markets: Chad.Martin@agriculture.ny.gov
Steve Murphy, Senior Extension Associate; e-mail: scm4@cornell.edu; phone: (607) 255-2893
Robert Ralyea, Senior Extension Associate; e-mail: rdr10@cornell.edu; phone: (607) 255-7643
Frank Welcome/Jessica Scillieri-Smith/Rick Watters, QMPS; http://ahdc.vet.cornell.edu/sects/QMPS

Additional instructors and contributors to this course may include guest instructors from industry as well as other Agriculture & Markets personnel and Cornell University representatives.

Course Contact:
Louise Felker; e-mail: lmf226@cornell.edu; phone: (607) 255-7098

Overview:
This course covers the basics of raw milk quality and safety and the specific regulatory and inspection requirements for dairy producers under the Grade “A” milk program as outlined in the Pasteurized Milk Ordinance (PMO). It is required for all NY State Certified Milk Inspectors (CMI) who as industry employees, represent NY State regulatory in inspecting dairy farms under the requirements of the PMO. In addition to this course, NY-CMI applicants must meet one of the three criteria for education and/or work experience listed below:

1. An associate degree or higher in an agricultural field and at least one month of supervised field experience in dairy farm inspection.
2. A minimum of six months experience in dairy farm inspection.
3. At least one year of experience in the dairy industry and at least one month of supervised field experience in dairy farm inspection.

This course must be completed within one year of obtaining the inspectors certificate. For all CMIs, an annual educational update is also required. While designed for CMIs, this course may be of value to producers, laboratory personnel and others involved in farm milk quality, sanitation and safety.

Learning Outcomes:
This course will provide attendees with information under the following headings that will assist them in their roles as Certified Milk Inspectors with the objective that they will:

Overview of Basic Dairy Microbiology/Safety/Quality
- Be able to define milk in terms of its composition
- Know the basic concepts of microbial growth and contamination as it pertains to raw producer milk and be able to understand and interpret quality tests used to assess producer raw milk
- Learn the causes and outcomes of mastitis in dairy animals and the impact of associated raw milk Somatic Cell Counts on herd health and milk quality
- Understand food safety concerns and pathogens associated with raw milk and farm production methods.

Detailed Review of Milk Sanitation Requirements
- Know the sanitation and inspection requirements for dairy producers shipping milk under the PMO Grade “A” Milk Program.
- Understand the sampling and testing requirements for meeting the standards as specified under Section 6 of the PMO and the related actions when requirements are not met.
- Develop skills in finding sources of high bacteria counts and other related milk quality and safety issues.
- Learn the drug storage and usage requirements for farms under the Grade “A” Milk Program

Evaluation:
In order to become a Certified Milk Inspector, persons must complete this course and meet the requirements outlined above and pass a test administered by NY State Agriculture & Markets.