

# **Dairy Practices Council®**

## **New Member Orientation**

**45<sup>th</sup> Annual Conference**  
**November 5-7, 2014**  
**Kansas City, MO**



# Objectives of DPC

- Develop & distribute educational guidelines
- Guidelines are designed to improve sanitation & production practices in the production of milk & dairy products
- DPC cooperates with other organizations that have similar educational goals



# DPC Annual Conference

- 3 day conference takes place each Fall. Usually starts the day after election day in November
- Task Forces meet concurrently and provide a forum where topics of common interest can be shared with the members & other attendees



# DPC Financing

- Financed by membership dues, Sustaining Member dues, by supporting Cooperative Extensions, by supporting State Ag & Health departments, & by Federal FDA & USDA
- This makes possible the distribution of DPC Guidelines to the Dairy Industry in the US & throughout the world.



# DPC Organization

Governing body, Executive Board

- **State Government**
- **Federal Government** – FDA, USDA
- **Dairy Industry:** Representatives from Production, Processing, & Service areas of the industry
- **Education:** Representatives from Production & Processing
- **At Large:** - with activities / expertise in support of the dairy industry
- **Task Force Directors**



# Guideline Development

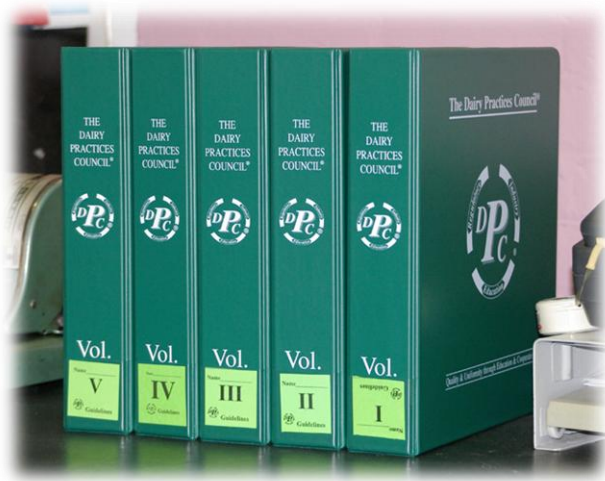
- Developed in Task Forces by people who have an interest in the guideline topic.
- There are approximately 100 Guidelines currently in print - available in PDF, on CD and on thumb drives! More are in the development process.
- Guidelines are periodically updated & revised, depending on changes in technology or procedures.



# Guideline Development

## Peer Review

- Each Guideline goes through several levels of peer review.
- Peer Review insures that Guidelines represent the state of knowledge at the time they are written.



# Guideline Development

Three step development process

1. **White cover-** a Guideline developed by the task force and is in draft form and open to revision.
2. **Yellow cover-** A Guideline completed & ready for final review by Key Sanitarians in each state who can insert footnotes if their state standards & regulations differ from the text.
3. **Green cover** – A Guideline in final copy & ready for distribution



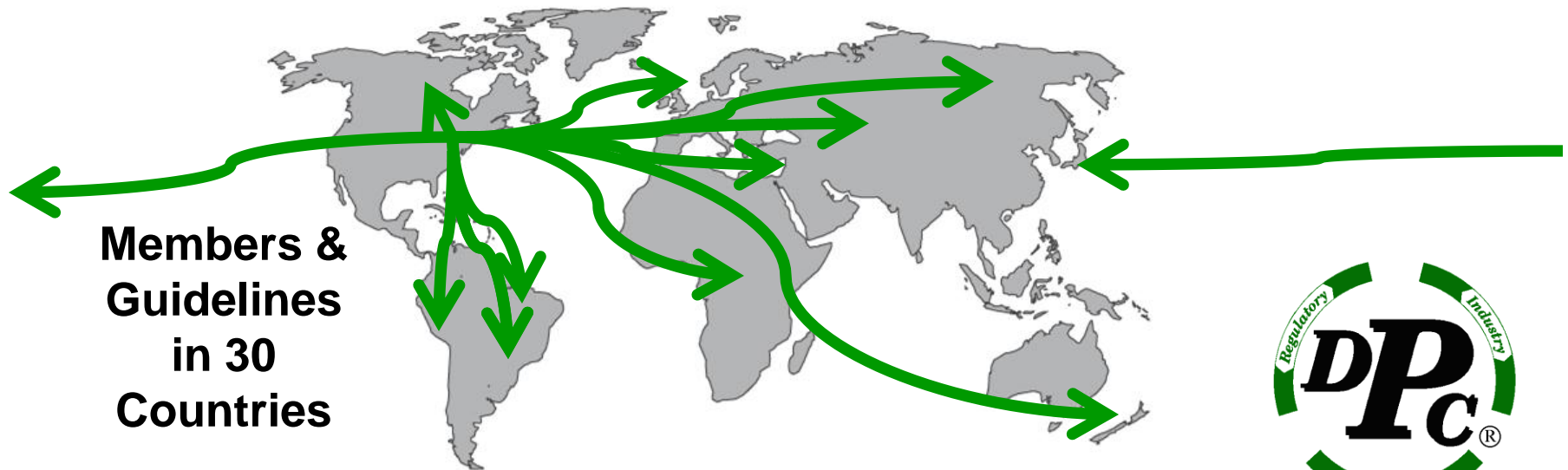


# International DPC

Argentina  
Australia  
Brazil  
Canada  
Chile  
Czech Rep.  
Denmark  
Finland  
France

Germany  
Great Britain  
Greece  
Ireland  
Israel  
Italy  
Japan  
Malaysia  
Mexico  
New Zealand

Norway  
Pakistan  
Puerto Rico  
Portugal  
Romania  
Russia  
Spain  
Sweden  
Thailand  
Turkey  
Venezuela



**Members &  
Guidelines  
in 30  
Countries**



# DPC Executive Board

## Officers

- Executive VP: Jeff Bloom
  - Dairy Practices Council
  - Richboro, PA
- President: Rebecca Piston
  - HP Hood LLC
  - Lynnfield, MA
- Vice President: Bebe Zabilansky
  - Bruns Brothers Process Equipment
  - Gray, ME



# DPC Executive Board

## Board Members Representing Government

- Steve DiVincenzo

Illinois Department of Public Health  
Springfield, IL



- Dennis Gaalswyk

FDA – CFSAN  
College Park, MD



- Pat Healy

USDA Market Administrator  
Lenexa, KS



- Joe MacPhee

Michigan Department of Agriculture  
Marquette, MI



# DPC Executive Board

## Board Members Representing Industry

- John Forsee

Idexx Laboratories  
Portland, ME



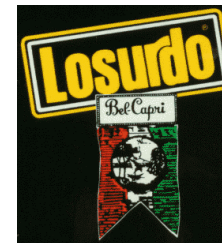
- Ron Geiser

Dairy Farmers of America  
Medina, OH



- Greg Leach

Losurdo Foods  
Heuvelton, NY



# DPC Executive Board

## Board Members Representing Education

- John Partridge  
Michigan State University  
East Lansing, MI



- Julie Smith  
University of Vermont  
Burlington, VT



## At Large Board Member

- Keith Hay  
Pennsylvania Milk Marketing Board  
Harrisburg, PA



Commonwealth of Pennsylvania  
Milk Marketing Board

# Task Forces

- DPC Guidelines are started, developed and completed in a Task Force.
- DPC Members may belong to any or all six of the following Task Forces:



# Task Force I

## Farm Buildings & Equipment

**Director: John Tyson**

Penn State University  
University Park, PA



- Activities & guidelines of this Task Force involve buildings & equipment for dairy operations.
- Systems include designs for handling cows, feed, milk, ventilation, & manure.



# Task Force II

## Plant Equipment & Procedures

**Director: Allen Saylor**

**Center for Food Safety & Regulatory Solutions**  
**Woodbridge, VA**



- To develop meaningful guidelines for procedures and equipment involved in dairy plant operations.
- To promote uniformity between the states.





# Task Force III

## Laboratory & QC Procedures

**Director: Pat Healy**  
USDA Market Administrator  
Lenexa, KS



- To cover topics related to laboratory, quality control, product evaluation & trouble shooting procedures.
- To cover methods of assuring quality through good production and manufacturing procedures.



## Task Force III Laboratory & Quality Control Procedures

		2014	
Guidline	Description	Status	Lead Author
DPC #07	Sampling Fluid Milk	In Review	Bob Hickerson
DPC # 10	Maintaining & Testing Fluid Milk Shelf Life	In Review	Steve Murphy
DPC #11	Sediment Testing and Producing Clean Milk	Review in 2015	Nancy Carey
DPC # 16	Handling Dairy Products from Processing to Consumption	In Review	Nancy Carey
DPC #17	Prevention of and Testing for Added Water in Milk	In Review	Ann Bauer
DPC #21	Raw Milk Quality Tests	Green Copy 2014	Wendy Landry
DPC #22	Control of Antibacterial Drugs & Growth Inhibitors in Milk and Milk Products	In Review	Bill Northeimer
DPC #24	Troubleshooting High Bacteria Counts of Raw Milk	In Review	Wendy Landry
DPC #25	Cleaning & Sanitation Responsibilities for Bulk Pickup & Transport Tankers	In Review	Need Lead Author
DPC #31	Compositon & Nutritive Value of Dairy Products	On-Hold Websites	Rebecca Piston
DPC #32	Component Tests Variations in Raw Milk	Review in 2017	Scott Franklin
DPC #33	Brucellous & Some Other Milkborne Diseases	In Review	Lynn Hinckley
DPC #34	Butterfat Determination of Various Products	Review in 2014	Kelly Wedding ??
DPC #38	Preventing Off-Flavors in Milk	Review in 2013	Pat Healy
DPC #40	Controlling Fluid Milk Volume and Fat Losses	In Review	Pat Healy

DPC #50	Farm Bulk Tank Collection Procedures	Green Copy 2014	Bob Hickerson
DPC #51	Controlling the Accuracy of Electronic Testing Instruments for Milk Components	Review in 2013	Mike Meeks
DPC #60	title change to Microbial Assessment of Processing and Packaging Situations to Optimize Shelf Life	In Review combine with 10	Steve Murphy
DPC #80	Food Allergen Awareness in Dairy Plant Operations	In Review	Steve Murphy
DPC #99	Quality Assurance in Butter Manufacturing	Green Copy 2014	Scott Lough
DPC # 105	Sealing Bulk Milk Tank Trucks	In Review	Barney McConnell
DPC #53	Vitamin A & D Fortification of Fluid Milk	In Review	combined TF 2&3
New	Greening of the Laboratory	In Draft	Sharon Wilson
New	Biofilms and Their Control	In Draft	Scott MacKenzie
New	Basic Dairy Terms Dictionary	In Draft	Chris Hyklema
DPC# 111	New Laboratory Design/Remodel and Associated QC Program Establishment	Green Copy 2014	Katrene Dutrow

# Task Force IV

## Regulatory Issues and HACCP

**Director: Vacant**



- To foster communications & uniformity between the states.
- This Task Force has been assigned guidelines concerning inspections as well as those relating to HACCP.
- **This task force will meet with Task Force II – there are HACCP guideline revisions ongoing**



# Task Force V

## Milking Systems & Procedures

**Director: Steve Lehman**

Michigan Milk Producers  
Novi, MI



- To address guidelines relating to milking system design, equipment and facility function and cleaning.



# Task Force VI

## Small Ruminants

**Director: Chris Hylkema**

NY State Dept of Ag & Mkts.  
Albany, NY



- To develop guidelines pertaining to all aspects of production and processing for dairy goat, sheep and other small ruminant operations.



# ***State Symbols***



Hawthorne  
Pretty & Prickly

Mule  
Strong & Hardy

Bluebird  
Symbol  
of Happiness

Kansas City is the **City of Fountains**. And every April, the fountains get turned on, on Fountain Day. (It was April 10 this year.)

Kansas City is the **barbecue capital of the world**. Just ask any Kansas Citian. Back in the day, the stockyards provided cheap meat that was slowwwwwww-cooked over native hardwoods like hickory and fruit trees.

The **American Royal**, an every-autumn-since-1899 horse and livestock show, was first known as the National Hereford Show. The American Royal, meanwhile, is also at least part of the reason our major league baseball team is known as the **Kansas City Royals**.



Why do your baggage tags say **MCI instead of KCI**?

MCI = Mid-Continent International, the airport's name in the planning stages. When it opened in 1972, it was Kansas City International Airport. But "KCI" doesn't fly as a three-letter airport code because K's (along with W's) are reserved as prefixes for broadcast station call letters.

Also, at the **St. Louis World's Fair in 1904**, the **ice cream cone** was invented. An ice cream vendor ran out of cups and asked a waffle vendor to help by rolling up waffles to hold ice cream.

# Enjoy the Conference

- Participate in Guideline development and review
  - Network
- Learn from the experts during our Educational Sessions
  - Visit our Sponsors' Displays
  - Enjoy treats at the dairy bar

