

ATCP 69.01 Cheesemaker license; qualifications.

- (1) EXPERIENCE. An applicant for a cheesemaker's license under x.97.17, Stats., shall submit proof that the applicant has done at least one of the following:
 - a. Completed an 18-month cheesemaking apprenticeship under a licensed cheesemaker, including at least one month's experience in the complete process of cheesemaking.
 - b. Completed a 12-month cheesemaking apprenticeship under a licensed cheesemaker, including at least one month's experience in the complete process of cheesemaking, and completed at least one of the following:
 - i. A cheesemaking short course at the College of Agriculture and Life Sciences, University of Wisconsin or an equivalent course from another accredited college or university.
 - ii. A dairy-related associate degree at an accredited school of vocational, technical and adult education.
 - c. Completed a 6-month cheesemaking apprenticeship under a licensed cheesemaker, including at least one month's experience in the complete process of cheesemaking, and completed a 4-year dairy-related degree program at an accredited college or university.
 - d. Completed an apprenticeship under a licensed cheesemaker, including at least 240 hours experience in the complete process of cheesemaking, and completed department-approved courses in all the following subjects:
 - i. Cheesemaking.
 - ii. Production of safe dairy foods.
 - iii. Hazard Analysis Critical Control Point (HACCP) process control.
 - iv. Principles of milk pasteurization.
 - v. Dairy sanitation.
- (2) KNOWLEDGE. Every applicant for a cheesemaker's license shall be able to demonstrate a practical working knowledge in:
 - a. The testing of milk bacteriologically and for sediment, acidity and related matters.
 - b. The grading of milk and milk ingredients.
 - c. The analysis of cheese for composition.
 - d. The judging of actual samples of cheese.
 - e. The fundamentals of pasteurization.
- (3) EXAMINATION. Every applicant for a cheesemaker's license shall be required to pass a written examination covering at least the following:
 - a. The laws relating to cheesemaking, including legal standards and requirements related to composition, sanitation, labeling and related matters.
 - b. The fundamentals of cheesemaking, including:
 - i. Preparation and care of equipment;

- ii. Composition control;
 - iii. Preparation and use of starter;
 - iv. Pasteurization of milk;
 - v. Problems of acidity control;
 - vi. Common cheese defects and methods of overcoming them; and
 - vii. Yeast, mold and bacterial control methods.
- c. The arithmetic problems of practical dairying that may be concerned with plant operations, including problems related to spillage losses and dairy product values.
- (4)** ACTION ON LICENSE APPLICATION. The department shall approve or disapprove an application for a cheesemaker's license within 60 business days after the date of application, provided that the application is accompanied by all requisite information and documentation.
- (5)** CONDITIONAL LICENSE. The department may issue a license under s.97.17, Stats., on a conditional basis. If the department issues a license to an applicant who qualifies under sub. (1)(d), the license shall be a conditional license for at least 2 years. The department may summarily suspend the license at any time during the conditional license term if the license holder fails to do any of the following:
- a. Successfully complete a performance evaluation conducted by qualified department staff. The department may conduct an evaluation at any time, at its discretion.
 - b. Complete 40 hours of department-approved continuing education related to cheesemaking. Continuing education programs may include any of the following:
 - i. Seminars on cheese safety, quality and grading, provided by a trade association or other continuing education provider.
 - ii. Short courses on cheesemaking and grading provided by an accredited university of university-extension service.
 - iii. Other programs approved by the department.