Submit this form to request an exemption from the requirements of filing in full textual material adopted by reference into regulations. Questions, contact Office of the Registrar of Regulations.

1. Agency: Board of Agriculture and Consumer Services

2. VAC Number/Chapter Title: 2 VAC 5-531 / Regulations Governing Milk for Manufacturing Purposes

3. Effective Date of Final Regulation (leave blank for proposed stage): November 19, 2015

4. Name of Document Incorporated by Reference (include edition or effective/revised date): 3-A Sanitary Standards and 3-A Accepted Practices, effective as of November 19, 2013

5. Summary or description of the document incorporated by reference:

3-A Sanitary Standards are developed through the cooperative efforts of industry experts and provide material specifications, design criteria, and other necessary information for equipment types to satisfy public health concerns. 3-A Accepted Practices are developed through the cooperative efforts of industry experts and cover a set of connected equipment that forms a whole or works together.

6. Is a copy of the document incorporated by reference in custody of the agency and available to the public for inspection and copying as required by § 2.2-4103?  
   ✔ YES  ☐ NO

7. Document may be inspected at the following agency location:  
   VDACS - Dairy Services  
   102 Governor Street  
   Richmond, VA 23219

8. Document may be obtained from the following entity (include website and cost of document):  
   3-A Sanitary Standards, Inc.  
   6888 Elm Street, Suite 2D  
   McLean, VA 22101  
   www.3-a.org  
   Cost: appx $3255.00

9. Explain why it is impractical to file a copy of the document incorporated by reference:  
The material is copyrighted or is otherwise the property of an individual or an organization other than the state government. (Va. Code Commission Regulation § 3.3 B 5)

10. Attach a copy of the document cover, title page, and copyright page.

Requested by: Erin Williams  804-786-7157

Print Name/Telephone Number of Agency Regulatory Coordinator

Erin Williams

Signature of Agency Regulatory Coordinator  9/15/15  Date

Approved:  

Registrar of Regulations  9/23/2015  Date

Form RR11 (rev. 1/15)  Virginia Code Commission - Virginia Register of Regulations - 201 North 9th St., 2nd Fl. - Richmond, VA 23219
3-A Sanitary Standards, 3-A Accepted Practices, E-3-A Sanitary Standards, & P3-A Sanitary Standards

INDEX

Effective on or Before August 15, 2013

The following list includes the document number, title, and effective date of all published
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