

REGULATION 4

PRODUCTION, SALE AND CARE OF MILK

SECTION 1. No person, by himself, or by his servant or agent, or as the servant or agent of any other person, firm or corporation, shall, in the City of Salem, sell, exchange or deliver, or have in his custody or possession with intent to sell, exchange or deliver, any milk, skimmed milk or cream which has a higher bacterial content than that specified in the following sections or which has a temperature higher than fifty degrees Fahrenheit.

SECTION 2. On and after February 2, 1942, all raw milk offered for sale in the City of Salem shall be drawn exclusively from Tuberculin tested and accredited herds, or tested herds on the way to accreditation; shall be certified by the Medical Milk Commission in the manner required by law; and when offered for sale, contain not more than 5,000 bacteria per cubic centimeter.

SECTION 3. On and after February 2, 1942, all milk not meeting the requirements as contained in Section 2, before being offered for sale, shall be pasteurized, and shall comply with the following requirements: shall be natural cow's milk, shall have a bacterial content of not more than 400,000 per cubic centimeter before pasteurization, and not more than 20,000 per cubic centimeter when offered for sale; shall be subject for a period of not less than thirty minutes to a temperature of not less than 142 degrees Fahrenheit, or to such higher temperatures for such time intervals as the department of public health may from time to time determine; and shall be immediately cooled to a temperature of 50 degrees Fahrenheit or lower.

SECTION 3 A Grade A milk shall be produced on Grade A dairies and shall contain not more than 50,000 colonies of bacteria per cubic centimeter before pasteurization and not more than 5000 such colonies when offered for sale.

SECTION 4. All cream and skimmed milk offered for sale, not obtained from milk meeting requirements of Section 2, shall be pasteurized in accordance with the provisions of Section 3, or obtained from pasteurized milk, and shall have a bacterial content of not more than 40,000 per cubic centimeter when offered for sale.

"For the purposes of the regulation, milk shall be considered any lacteal fluid that is offered for human consumption."

SECTION 5. No milk offered for sale shall be pasteurized more than once.

SECTION 6. All milk after pasteurization must be at once cooled and placed in a sterilized container, the container, sealed, and delivered to the consumer in the original container. Pasteurized milk shall be distinctly labeled as such, together with the day of pasteurization.