

Agriculture: Hummel, Chair; Chiodo and De Groot.

*De Pave 4/15/81 (p. 1259) --*

FILED MAR 12 1981

SENATE FILE 408

BY COMMITTEE ON AGRICULTURE

*Approved 3/11 (p. 770)*

(FORMERLY SSB 171)

Passed Senate, Date 3-31-81 (p. 1029) Passed House, Date 4-27-81 (p. 1435)

Vote: Ayes 49 Nays 0 Vote: Ayes 92 Nays 0

Approved May 11, 1981

## A BILL FOR

1 An Act relating to the production and sale of dairy products by  
2 updating certain standards and changing internal references  
3 required by the Interstate Milk Shippers Compact and by  
4 striking or repealing inconsistent provisions.

5 BE IT ENACTED BY THE GENERAL ASSEMBLY OF THE STATE OF IOWA:

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1 Section 1. Section 190.1, unnumbered paragraph 1, Code  
2 1981, is amended to read as follows:

3 For the purpose of this title, except chapter 192, the  
4 following definitions and standards of food are established:

5 Sec. 2. Section 192.19, Code 1981, is amended to read  
6 as follows:

7 192.19 TABLE OF STANDARDS. All grade "A" raw milk for  
8 pasteurization and all grade "A" pasteurized milk and milk  
9 products shall be produced, processed, and pasteurized to  
10 conform with the following chemical, bacteriological, and  
11 temperature standards, and the sanitation requirements of  
12 this chapter.

13 No process or manipulation other than pasteurization,  
14 processing methods integral therewith, and appropriate  
15 refrigeration shall be applied to milk and milk products for  
16 the purpose of removing or deactivating microorganisms; however  
17 in the bulk shipment of raw cream, skim milk, or lowfat milk,  
18 the heating of the raw milk to temperatures no greater than  
19 125 degrees F. (52 degrees C.) for separation purposes is  
20 permitted when the resulting bulk shipments of cream, skim  
21 milk, and lowfat milk are labeled "heat-treated".

22 Chemical, Bacteriological and Temperature Standards  
23 for Grade "A" Milk and Milk Products.

24 Grade "A" raw milk	Temperature	Cooled to 50°-F. <u>45 degrees</u>
25 for pasteurization.		<u>F. (7 degrees C.) or less</u>
26		<del>and-maintained-thereat-un-</del>
27		<del>til-processed</del> <u>within two</u>
28		<u>hours after milking, if the</u>
29		<u>blend temperature after the</u>
30		<u>first and subsequent milk-</u>
31		<u>ings does not exceed 50</u>
32		<u>degrees F. (10 degrees C.).</u>
33	Bacterial	Individual producer milk
34	limits	not to exceed 100,000 per
35		milliliter prior to com-

1		mingling with other pro-
2		ducer milk. Not exceeding
3		300,000 per milliliter as
4		commingled milk prior to
5		pasteurization.
6	Antibiotics	No detectible antibiotic
7		residues.
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8	Grade "A" pasteur-	Temperature
9	ized milk and milk	Cooled to 45° F. or less
10	products (except	and maintained thereat,
11	cultured products).	except when on delivery
12		vehicles.
13	Bacterial	Milk and milk products--
14	limits	20,000 per milliliter.
15	Coliform	Not exceeding 10 per milli-
16	limit	liter.
17	Phosphatase	Less than 1 microgram per
18		milliliter, by Scharer
19		Rapid Method (or equivalent
20		by other means).
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20	Grade "A" pasteur-	Temperature
21	ized cultured pro-	Cooled to 45° F. or less and
22	ducts.	maintained thereat, except
23		when on delivery vehicles.
24	Coliform	Not exceeding 10 per milli-
25	limit	liter.
26	Phosphatase	Less than 1 microgram per
27		milliliter, by Scharer
28		Rapid Method (or equivalent
29		by other means).
30	Bacterial	Exempt.
31	limits	
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31 Sec. 3. Section 192.20, subsection 17, Code 1981, is  
 32 amended to read as follows:

33 17. Raw milk for pasteurization shall be cooled to 50°  
 34 F- 45 degrees F. (7 degrees C.) or less within two hours after  
 35 milking ~~and shall be maintained at that temperature until~~

1 delivered if the blend temperature after the first and  
2 subsequent milkings does not exceed 50 degrees F. (10 degrees  
3 C.).

4 Sec. 4. Section 192.21, subsection 17, Code 1981, is  
5 amended to read as follows:

6 17. All raw milk and milk products shall be maintained  
7 at ~~50°-F.~~ 45 degrees F. (7 degrees C.) or less until processed.  
8 All pasteurized milk and milk products, except those to be  
9 cultured, shall be cooled immediately prior to filling or  
10 packaging in approved equipment to a temperature of 45° F.  
11 (7 degrees C.) or less. All pasteurized milk and milk products  
12 shall be stored at a temperature of 45° F. (7 degrees C.)  
13 or less. On delivery vehicles, the temperature of milk and  
14 milk products shall not exceed 50° F. (10 degrees C.). Every  
15 room or tank in which milk or milk products are stored shall  
16 be equipped with an accurate thermometer.

17 Sec. 5. Section 192.30, unnumbered paragraph 1, Code 1981,  
18 is amended to read as follows:

19 This chapter and chapters 190 and 191 shall be enforced  
20 by the secretary or municipal corporations, which have entered  
21 into agreements with ~~him~~ the secretary under section 192.11,  
22 both of whom shall make regulations which shall conform to  
23 the Grade "A" Pasteurized Milk Ordinance with Administrative  
24 Procedures--~~1965~~ 1978 Recommendations of the United States  
25 Public Health Service, a certified copy of which shall be  
26 on file at the secretary's office or the office of the clerk  
27 of an authorized municipal corporation. . Where the mandatory  
28 compliance with provisions of the appendixes therein is  
29 specified, ~~such~~ the provisions shall be deemed a requirement  
30 of ~~said~~ the chapters.

31 Sec. 6. Section 192.33, Code 1981, is amended to read  
32 as follows:

33 192.33 RATING REQUIRED TO RETAIN PERMIT. A pasteurized  
34 milk and milk products sanitation compliance rating of ninety  
35 percent or more calculated according to the rating system

1 as contained in Public Health Service Publication No--678,  
2 "Method of Making Sanitation Ratings of Milk Sheds Supplies,  
3 1978 Edition", shall be necessary to receive or retain a  
4 permit under section 192.5. Said publication is hereby  
5 incorporated into this section by this reference and made  
6 a part hereof insofar as applicable, a copy of which shall  
7 be on file in the office of the secretary or the office of  
8 the clerk of an authorized municipal corporation at all times.

9 Sec. 7. Section 192.18, Code 1981, is repealed.

10 EXPLANATION

11 This bill changes temperature and handling requirements  
12 for milk products in accordance with, and adopts the 1978  
13 Grade "A" Pasteurized Milk Ordinance as required by the  
14 Interstate Milk Shippers Compact.

15 This bill takes effect July 1 following enactment.

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SENATE FILE 408

AN ACT

RELATING TO THE PRODUCTION AND SALE OF DAIRY PRODUCTS BY UP-DATING CERTAIN STANDARDS AND CHANGING INTERNAL REFERENCES REQUIRED BY THE INTERSTATE MILK SHIPPERS COMPACT AND BY STRIKING OR REPEALING INCONSISTENT PROVISIONS.

BE IT ENACTED BY THE GENERAL ASSEMBLY OF THE STATE OF IOWA:

Section 1. Section 190.1, unnumbered paragraph 1, Code 1981, is amended to read as follows:

For the purpose of this title, except chapter 192, the following definitions and standards of food are established:

Sec. 2. Section 192.19, Code 1981, is amended to read as follows:

192.19 TABLE OF STANDARDS. All grade "A" raw milk for pasteurization and all grade "A" pasteurized milk and milk products shall be produced, processed, and pasteurized to conform with the following chemical, bacteriological, and temperature standards, and the sanitation requirements of this chapter.

No process or manipulation other than pasteurization, processing methods integral therewith, and appropriate refrigeration shall be applied to milk and milk products for the purpose of removing or deactivating microorganisms; however in the bulk shipment of raw cream, skim milk, or lowfat milk, the heating of the raw milk to temperatures no greater than 125 degrees F. (52 degrees C.) for separation purposes is permitted when the resulting bulk shipments of cream, skim milk, and lowfat milk are labeled "heat-treated".

Chemical, Bacteriological and Temperature Standards  
for Grade "A" Milk and Milk Products.

Grade "A" raw milk for pasteurization.	Temperature	Cooled to <u>50°-F+ 45 degrees F. (7 degrees C.)</u> or less <u>and-maintained-thereat-until-processed within two hours after milking, if the</u>
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		<u>blend temperature after the first and subsequent milkings does not exceed 50 degrees F. (10 degrees C.).</u>
Bacterial limits		Individual producer milk not to exceed 100,000 per milliliter prior to commingling with other producer milk. Not exceeding 300,000 per milliliter as commingled milk prior to pasteurization.
Antibiotics		No detectible antibiotic residues.
Grade "A" pasteurized milk and milk products (except cultured products).	Temperature	Cooled to 45° F. or less and maintained thereat, except when on delivery vehicles.
	Bacterial limits	Milk and milk products-- 20,000 per milliliter.
	Coliform limit	Not exceeding 10 per milliliter.
	Phosphatase	Less than 1 microgram per milliliter, by Scharer Rapid Method (or equivalent by other means).
Grade "A" pasteurized cultured products.	Temperature	Cooled to 45° F. or less and maintained thereat, except when on delivery vehicles.
	Coliform limit	Not exceeding 10 per milliliter.
	Phosphatase	Less than 1 microgram per milliliter, by Scharer Rapid Method (or equivalent by other means).
	Bacterial limits	Exempt.

Sec. 3. Section 192.20, subsection 17, Code 1981, is amended to read as follows:

17. Raw milk for pasteurization shall be cooled to ~~50°~~ 45 degrees F. (7 degrees C.) or less within two hours after milking ~~and shall be maintained at that temperature until delivered if the blend temperature after the first and subsequent milkings does not exceed 50 degrees F. (10 degrees C.)~~.

Sec. 4. Section 192.21, subsection 17, Code 1981, is amended to read as follows:

17. All raw milk and milk products shall be maintained at ~~50°~~ 45 degrees F. (7 degrees C.) or less until processed. All pasteurized milk and milk products, except those to be cultured, shall be cooled immediately prior to filling or packaging in approved equipment to a temperature of ~~45°~~ 45° F. (7 degrees C.) or less. All pasteurized milk and milk products shall be stored at a temperature of ~~45°~~ 45° F. (7 degrees C.) or less. On delivery vehicles, the temperature of milk and milk products shall not exceed ~~50°~~ 50° F. (10 degrees C.). Every room or tank in which milk or milk products are stored shall be equipped with an accurate thermometer.

Sec. 5. Section 192.30, unnumbered paragraph 1, Code 1981, is amended to read as follows:

This chapter and chapters 190 and 191 shall be enforced by the secretary or municipal corporations, which have entered into agreements with ~~him~~ the secretary under section 192.11, both of whom shall make regulations which shall conform to the Grade "A" Pasteurized Milk Ordinance with Administrative Procedures--~~1965~~ 1978 Recommendations of the United States Public Health Service, a certified copy of which shall be on file at the secretary's office or the office of the clerk of an authorized municipal corporation. Where the mandatory compliance with provisions of the appendixes therein is specified, ~~such~~ the provisions shall be deemed a requirement of ~~said~~ the chapters.

Sec. 6. Section 192.33, Code 1981, is amended to read as follows:

192.33 RATING REQUIRED TO RETAIN PERMIT. A pasteurized milk and milk products sanitation compliance rating of ninety percent or more calculated according to the rating system as contained in Public Health Service Publication ~~Nov-670~~, "Method of Making Sanitation Ratings of Milk ~~Grade~~ Supplies, 1978 Edition", shall be necessary to receive or retain a permit under section 192.5. Said publication is hereby incorporated into this section by this reference and made a part hereof insofar as applicable, a copy of which shall be on file in the office of the secretary or the office of the clerk of an authorized municipal corporation at all times.

Sec. 7. Section 192.18, Code 1981, is repealed.

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TERRY E. BRANSTAD  
President of the Senate

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DELWYN STROMER  
Speaker of the House

I hereby certify that this bill originated in the Senate and is known as Senate File 408, Sixty-ninth General Assembly.

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LINDA HOWARTH MACKAY  
Secretary of the Senate

Approved May 11, 1981

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ROBERT D. RAY  
Governor