

CHAPTER 80

MILK REGULATIONS

H. F. 483

AN ACT to amend chapter one hundred ninety-two (192), and section one hundred ninety-five point seven (195.7), Code 1950, relating to the handling and sale of market milk.

Be It Enacted by the General Assembly of the State of Iowa:

1 SECTION 1. Section one hundred ninety-two point seven (192.7),
2 Code 1950, is amended, revised and codified to read as follows:

3 "Pasteurization defined. The terms 'pasteurization', 'pasteurized'
4 and similar terms as they may be applied to milk or milk products
5 shall be taken to refer to the process of heating every particle of milk
6 or milk products to at least one hundred forty-three degrees fahren-
7 heit (143°F) and holding continuously at such temperature for at
8 least thirty (30) minutes; or to at least one hundred sixty degrees
9 fahrenheit (160°F), and holding at such temperature continuously
10 for at least fifteen (15) seconds, in approved and properly operated
11 equipment; provided, that nothing contained in this definition shall be
12 construed as disbarring* any other process which has been demon-
13 strated to be equally efficient and is approved by the department."

1 SEC. 2. Section one hundred ninety-two point eight (192.8), Code
2 1950, is amended, revised and codified to read as follows:

3 "Record. Every owner, manager or operator of a milk plant, cream-
4 ery, or ice cream factory, shall equip each vat or pasteurizer used in
5 pasteurizing milk, cream or dairy products with an accurate recording
6 thermometer and an accurate indication thermometer. Each temper-
7 ature chart from such recording thermometer shall be identified with
8 the date, the identification of material pasteurized and be initialed by
9 the person responsible for the pasteurization and be kept on file for
10 six (6) months for the inspection of the department."

1 SEC. 3. Section one hundred ninety-two point ten (192.10), Code
2 1950, is amended by striking lines sixteen (16) to thirty-four (34)
3 inclusive and inserting in lieu thereof the following:

4 "Grade 'A' raw milk, to be bottled or sold as such is milk coming
5 from healthy cows; which cows have been subjected to an annual test
6 for both tuberculosis and brucellosis by an accredited veterinarian and
7 found negative; that has been kept at the proper temperature and
8 has been handled in a sanitary manner, is wholesome, unadulterated
9 and otherwise fit for human consumption; the bacteria count of which
10 does not exceed fifty-thousand (50,000) bacteria per milliliter, stand-
11 ard plate count, as determined by the logarithmic averages of four (4)
12 consecutive tests of milk samples taken on separate days and pro-
13 duced under the following conditions:

14 "a. Milking barn or milking parlor shall be of a type that can be
15 readily cleaned and be kept clean.

16 "b. Cow's flanks and udders shall be clipped. Udders and teats shall
17 be washed and disinfected before milking is begun.

*According to enrolled Act.

18 "c. A milk house, or milk room, shall be used and it shall be
19 equipped to care for all milking equipment, the straining and cooling
20 of all milk.

21 "d. All milking equipment and containers shall be effectively cleaned,
22 treated with a bacteriocidal* solution and be stored where protected
23 from contamination.

24 "e. Bottling and capping shall be done only by mechanical equip-
25 ment. Bottle lips shall be covered.

26 "f. All milk must be effectively cooled.

27 "g. The water supply must meet state health department require-
28 ments.

29 "Milk that is to be used for Pasteurized Grade 'A' shall meet the
30 production requirements as set forth for Grade 'A' raw milk excepting
31 the bacteria plate count or direct microscopic clump count, as de-
32 livered from the farm, does not exceed two hundred thousand (200,-
33 000) per milliliter, or a Methylene Blue reduction time which is not less
34 than 5½ hours, or the Resazurin reduction time of which to P 7/4 is
35 not less than 2¾ hours.

36 "Provided, further that the composite raw milk, at no time between
37 dumping and pasteurization, has a bacteria plate count or a direct mi-
38 croscopic clump count exceeding four hundred thousand (400,000) per
39 milliliter or a Methylene Blue reduction time of less than 4¾ hours or
40 a Resazurin reduction time to P 7/4 of less than 2½ hours.

41 "Excepting further that cows furnishing milk which subsequently
42 will be pasteurized for Grade 'A' pasteurized milk shall be exempted
43 from the annual test for brucellosis but shall by January 1, 1955 be
44 from herds certified by the United States Bureau of Animal Industry
45 and the Iowa Department of Agriculture as following one of the pro-
46 cedures approved by them for the control of Brucellosis.

47 "Grade 'A' pasteurized milk is grade 'A' raw milk for pasteurization
48 which has been pasteurized, cooled, and placed in the final container in
49 a milk plant approved by the secretary of agriculture which in all cases
50 shows efficient pasteurization as evidenced by satisfactory phosphatase
51 tests, and which at no time after pasteurization and until final delivery
52 exceeds thirty thousand (30,000) bacteria per milliliter, standard plate
53 count or a coliform count exceeding ten (10) per milliliter, as deter-
54 mined by the logarithmic averages of four (4) consecutive tests of
55 milk samples taken on separate days.

56 "Provided, that the composite raw milk, at no time between dumping
57 and pasteurization, has a bacteria plate count, or a direct microscopic
58 clump count exceeding four hundred thousand (400,000) per milliliter,
59 or a methylene blue reduction time of less than four and three-fourths
60 (4¾) hours or a resazurin reduction time of P seven-fourths (P 7/4)
61 of less than two and one-half (2½) hours and processed in plants com-
62 plying with the following:

63 a. Processing room must be separated from rooms used for other
64 purposes.

65 b. The plant must be kept in a sanitary condition.

66 c. All equipment must be of a recognized standard type; have ade-
67 quate drip protection.

*According to enrolled Act.

68 *d.* All milk must be carried between equipment in sanitary lines.
69 Drip and overflow milk must be discarded.

70 *e.* All equipment must be dis-assembled daily and thoroughly cleaned
71 and after re-assembling must be subjected to bactericidal treatment
72 before use by approved methods, unless other methods are approved
73 by the department.

74 *f.* Toilets must be conveniently located and meet sanitary standards.

75 *g.* Hand-washing facilities of approved type, having hot water, soap
76 and individual towels must be provided convenient to the processing
77 room.

78 *h.* The water supply must meet state health department requirements.

79 **"Pasteurized milk—Grade not declared.** Milk coming from healthy
80 cows, that has been kept at the proper temperature and handled in a
81 sanitary manner, is wholesome, unadulterated and otherwise fit for
82 human consumption. The bacteria standard plate count or direct
83 microscopic clump count, as delivered from the farm, must not exceed
84 five hundred thousand (500,000) per milliliter or a methylene blue
85 reduction time which is not less than three and one-half ($3\frac{1}{2}$) hours
86 or a resazurin reduction time to seven-fourths ($\frac{7}{4}$) of less than two
87 (2) hours; which shows efficient pasteurization; and which at no time
88 after pasteurization and until final delivery exceeds seventy-five thou-
89 sand (75,000) bacteria per milliliter, standard plate count, as deter-
90 mined by the logarithmic averages of four (4) consecutive tests of
91 milk samples taken on separate days.

92 "The secretary of agriculture shall be authorized to make needed
93 regulations to promulgate production, processing and distribution
94 standards for grade 'A' pasteurized, pasteurized (grade not declared)
95 and grade 'A' raw milk which shall conform to United States public
96 health service recommendations. Nothing contained in this chapter
97 shall invalidate ordinances or regulations of any Municipal Corpora-
98 tion, providing inspections or imposing requirements higher than the
99 minimum requirements provided in this chapter."

1 SEC. 4. Section one hundred ninety-two point twelve (192.12),
2 Code 1950, is amended, revised and codified to read as follows:

3 **"Bacteriologists.** The state department of agriculture may employ
4 dairy specialists or bacteriologists who shall devote their full time to
5 the improvement of sanitation in the production, processing and mar-
6 keting of dairy products. Said dairy specialists and bacteriologists
7 shall have qualifications as to education and experience and such other
8 requirements as the secretary may require."

1 SEC. 5. Chapter one hundred ninety-two (192), Code 1950, is
2 amended by inserting therein the following new sections:

3 1. "To insure uniformity in the tests and reporting the bacteriologi-
4 cal laboratory of the department shall certify all laboratories doing
5 work in the sanitary quality of milk and dairy products for public
6 report. Such approval by the department shall be based on the evalu-
7 ation of these laboratories as to personnel training, laboratory methods
8 used and reporting. The results on tests made by approved laboratories
9 shall be reported to the department on request, on forms prescribed

10 by the secretary of agriculture and such reports may be used by the
11 department.”.

12 2. “It shall be the duty of the milk or cream grader to thoroughly
13 mix with all rejected milk or cream, a harmless coloring matter as will
14 prevent all such rejected milk from being offered for sale.”.

15 3. “**Transportation.** Every vehicle used to transport milk from
16 producers to any dairy plant shall be in a sanitary condition. Every
17 vehicle so used shall be enclosed to protect the milk from extreme heat
18 or cold and from dust or other contamination; provided, however, that
19 this provision shall not be applied to producers delivering their own
20 milk when such milk is otherwise protected from extreme heat or cold
21 and from dust or other contamination.”.

1 SEC. 6. Section one hundred ninety-five point seven (195.7), Code
2 1950, is amended as follows:

3 1. Insert in line one (1) after the word “of” the words “milk or”.

Approved April 26, 1951.

CHAPTER 81

WOODWARD AND GLENWOOD INSTITUTIONS

H. F. 167

AN ACT relating to the change in name of the hospital for epileptics and feeble-minded and the school for feeble-minded to “Woodward state hospital and school” and “Glenwood state school”.

Be It Enacted by the General Assembly of the State of Iowa:

1 SECTION 1. Section two hundred eighteen point one (218.1),
2 Code 1950, is amended by striking all of subsection three (3) and
3 and inserting in lieu thereof the following:

4 “3. Woodward state hospital and school.”

1 SEC. 2. Section four hundred forty-four point twelve (444.12),
2 Code 1950, is amended by striking from lines sixteen (16) to eighteen
3 (18), inclusive, the words, “for the feeble-minded, the hospital for
4 epileptics and school for feeble-minded at Woodward,” and insert-
5 ing in lieu thereof the words, “, the Woodward state hospital and
6 school,”.

Approved February 19, 1951.

CHAPTER 82

THE IOWA ANNIE WITTENMYER HOME

H. F. 169

AN ACT relating to the change in name of the soldiers' orphans home to The Iowa Annie Wittenmyer Home.

Be It Enacted by the General Assembly of the State of Iowa:

1 SECTION 1. Section two hundred eighteen point one (218.1), Code
2 1950, is amended by striking all of subsection eleven (11) and insert-