

CHAPTER 149

GRADES OF MILK

H. F. 259

AN ACT relating to grades or classifications of milk to be used for manufacturing dairy products.

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

1 SECTION 1. This chapter may be cited as the Iowa grading law for
2 milk used for manufacturing purposes.

1 SEC. 2. The secretary of agriculture shall enforce the provisions
2 hereof, and to this end may adopt such rules and regulations as may
3 appear necessary, but not inconsistent herewith.

1 SEC. 3. For the purpose of this chapter:

2 1. "Secretary" means the secretary of agriculture.

3 2. "Person" includes individuals, partnerships, corporations, and
4 associations.

5 3. "Milk processing plant" means an establishment to which milk
6 of diverse producers is delivered where said products are manufac-
7 tured into butter, cheese, dry milk or other dairy products for com-
8 mercial purposes.

9 4. "Organoleptic examination or grading of milk" means examina-
10 tion by the senses of sight, smell and taste.

1 SEC. 4. All milk received at a creamery, cheese factory, or milk-
2 processing plant shall be examined for physical characteristics, off-
3 flavors and off-odors, including those associated with developed acid-
4 ity. The condition of the raw milk shall be wholesome and character-
5 istic of normal milk. The flavor and odor of the raw milk shall be
6 fresh and sweet; however, slight feed flavors may be present.

7 Any raw milk that shows an abnormal condition including, but not
8 limited to, curdled, ropy, clotted and bloody, or that contains extrane-
9 ous matter or which shows significant bacterial deterioration is un-
10 lawful milk and shall be rejected to the producer, seller, or shipper
11 and shall not be used in the processing or manufacturing of dairy
12 products for human consumption.

1 SEC. 5. A test shall be made on the first purchase of milk from a
2 new producer and at least once within each fifteen (15) day intervals
3 thereafter. One lot of milk from each producer shall be selected at
4 random and tested for extraneous matter by an appropriate method.
5 The secretary shall determine and promulgate the standards and
6 methods of testing the milk for extraneous matter. The method and
7 standards shall be no less strict than those recommended by the agri-
8 cultural marketing service, U. S. Department of Agriculture.

1 SEC. 6. At least once every fifteen (15) days an estimate of bac-
2 terial quality shall be made of each producer's milk by the methylene
3 blue test, resazurin test, the direct microscopic count, or any other
4 recognized or approved test for that purpose, such as the standard
5 plate count with standards equivalent to those of the direct micro-
6 scopic count.

7 For the purpose of quality improvement and payment the following
 8 classification of the milk for bacterial estimate shall be applicable:

9 Bacterial	Direct	Methylene blue test,	Resazurin test
10 Estimate	microscopic	mixed sample	no color change
11 Classification	(clump) count	not decolor- ized in—	beyond color represented by—
12			
13			
14			
15			
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17			
18 Class 1	200,000 per milliliter	5½ hours	P-7/4 in 2¾ hours
19 Class 2	3,000,000 per milliliter	2½ hours	P-7/4 in 1½ hours
20 Class 3	10,000,000 per milliliter	1 hour	P-7/4 in ¾ hour
21			
22			
23			

1 SEC. 7. Milk acceptable from the standpoint of organoleptic exam-
 2 ination, containing no excessive extraneous matter and complying with
 3 Classes 1 and 2 for bacterial estimate shall be acceptable for use in
 4 the processing and manufacturing of dairy products for human con-
 5 sumption.

1 SEC. 8. Milk acceptable from the standpoint of organoleptic exam-
 2 ination, as specified in section six (6) hereof, containing no excessive
 3 extraneous matter and classified in Class 3 or in excess of ten million
 4 (10,000,000) for bacterial estimate, may be used in the processing
 5 and manufacturing of dairy products for human consumption for a
 6 period of seven (7) consecutive days.

7 After a week another quality test must be run on this producer's
 8 milk, and if the milk has not improved to Class 2 or better, similar
 9 tests must be made at least one (1) day per week for three (3) suc-
 10 cessive weeks. If after the fourth weekly test the milk from the pro-
 11 ducer has not improved to Class 2 or better, no plant shall accept milk
 12 from this producer for the manufacture of dairy products for human
 13 consumption until the secretary has authorized his reinstatement. Any
 14 further acceptance of milk from this producer shall be on the basis of
 15 testing the first shipment for extraneous matter and bacterial esti-
 16 mate to determine if the milk is Class 2 or better.

1 SEC. 9. Milk, which from the standpoint of organoleptic examina-
 2 tion is not acceptable, or which contains excessive extraneous matter
 3 or which by four (4) weekly bacterial estimate tests in excess of ten
 4 million (10,000,000) shall be deemed unlawful for the manufacture of
 5 dairy products for human consumption.

1 SEC. 10. All purchases and deliveries of milk and cream for the
 2 manufacture of dairy products shall be made on the basis of grades
 3 and definitions set forth in this chapter.

1 SEC. 11. All purchasers and receivers of milk for the manufacture
 2 of dairy products for human consumption shall maintain a reasonable
 3 price differential between the grades of milk as defined by the bacterial

4 estimate tests. This price differential shall not be less than five per
5 cent (5%) of the price for grade one (1) milk.

1 SEC. 12. Every creamery, cheese factory and milk processing plant
2 must employ at least one person who is duly licensed as a grader of
3 milk.

1 SEC. 13. Milk grader's licenses shall be issued by the secretary to
2 persons who shall have passed a satisfactory examination as to their
3 qualifications to grade milk. Said license shall not be transferable.

1 SEC. 14. Each license shall, unless sooner revoked, be valid until
2 July first after date of issuance. The fee therefor shall be two dollars
3 (\$2.00), which shall be paid before the license is issued.

1 SEC. 15. It shall be the duty of each licensed grader to comply
2 with or to cause the plants which he owns, operates or in which he is
3 employed, to comply with the provisions of this chapter.

1 SEC. 16. Any license issued under this chapter may be revoked by
2 the secretary for any violation of this chapter or for violation of any
3 standard of sanitation prescribed by any other statute applicable to
4 the holder of such license, but only after the holder of the license has
5 been given reasonable notice of the intention to revoke the license and
6 reasonable opportunity to be heard, provided however, that when a
7 licensee is convicted of a willful violation of any requirement of this
8 chapter, the secretary shall summarily suspend said license for a
9 period of thirty (30) days and provided that upon a second such con-
10 viction the secretary shall summarily and permanently revoke such
11 license.

1 SEC. 17. Each creamery, cheese factory or milk processing plant
2 shall maintain records of all purchases and receipts of milk from indi-
3 vidual producers. These records must show:
4 1. Name of producer
5 2. Date of delivery
6 3. Quantity delivered
7 4. Grade assigned

1 SEC. 18. It shall be the duty of each licensed grader of milk to mix
2 with any unlawful milk, whenever observed by him, a harmless color-
3 ing matter that will prevent the unlawful milk to be processed and
4 used in any form for human consumption.

1 SEC. 19. Any person who, by himself or by his agent or employee,
2 willfully violates any requirement of this chapter shall be fined not less
3 than fifty (\$50) dollars nor more than one hundred dollars (\$100).

Approved April 24, 1959.