

*Regulations of Connecticut State Agencies*

TITLE 22. Agriculture. Domestic Animals

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*Agency*

**Department of Agriculture**

*Subject*

**The Production, Handling and Distribution of Milk and Milk Products Certified  
Milk**

*Inclusive Sections*

**§§ 22-133-1-22-133-14—22-133-133**

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**The Production, Handling and Distribution of Milk and Milk Products Certified  
Milk**

**Sec. 22-133-1—22-133-14. Repealed**

Repealed October 1, 2005.

**Grade A Milk and Cream**

**Sec. 22-133-15. Repealed**

Repealed October 1, 2005.

**Grade A Milk and Cream for Pasteurization**

**Sec. 22-133-16—22-133-21. Repealed**

Repealed October 1, 2005.

**Grade A Milk and Cream Pasteurized**

**Sec. 22-133-22—22-133-25. Repealed**

Repealed October 1, 2005.

**Grade A Milk and Cream Unpasteurized**

**Sec. 22-133-26—22-133-32. Repealed**

Repealed October 1, 2005.

**The Production, Handling and Distribution of Goats' Milk**

**Sec. 22-133-33—22-133-44. Repealed**

Repealed October 1, 2005.

**Production and Sale of Special Milks Sold under National Pure Bred Cattle  
Associations Trade Mark or Trade Name. Definitions**

**Sec. 22-133-45—22-133-51. Repealed**

Repealed October 1, 2005.

**Milk and Cream Capping and Labeling**

**Sec. 22-133-52—22-133-60. Repealed**

Repealed October 1, 2005.

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**Sec. 22-133-61. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-62. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-63. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-64. Repealed**

Repealed November 24, 1970.

**Buying Milk by Weight and Butterfat Test. Reporting Butterfat Tests**

**Sec. 22-133-65—22-133-67. Repealed**

Repealed October 1, 2005.

**Grade A Milk and Cream**

**Sec. 22-133-68. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-69. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-70. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-71. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-72. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-73. Repealed**

Repealed November 24, 1970.

**Sec. 22-133-74—22-133-84. Repealed**

Repealed October 1, 2005.

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**Inspection for Approval of Additional Milk Sources**

**Sec. 22-133-85—22-133-88. Repealed**

Repealed October 1, 2005.

**The Production of Approved Milk for Pasteurization and Approved Retail Raw Milk**

**Sec. 22-133-89—22-133-99a. Repealed**

Repealed October 1, 2005.

**Sec. 22-133-100. Repealed**

Repealed November 24, 1970.

**Abnormal Milk**

**Sec. 22-133-101—22-133-103. Repealed**

Repealed October 1, 2005.

**Milk and Milk Products**

**Sec. 22-133-104—22-133-113d. Repealed**

Repealed October 1, 2005.

**Sanitation and Quality Standards for the Production, Processing, Storage, Handling and Distribution of Milk for Pasteurization and Pasteurized Milk or Milk Products**

**Sec. 22-133-114. Definitions**

As used in sections 22-133-115 through 22-133-130 inclusive, of the Regulations of State Agencies:

(1) “Intrastate dealer” means any person, firm, corporation, limited liability company or association who receives, pasteurizes, processes and bottles milk from one or more farms located within this state and who sells or offers for sale milk or milk products only within this state.

(2) “Interstate dealer” means any person, firm, corporation, limited liability company or association who receives, pasteurizes, processes and bottles milk from one or more farms, who sells or offers for sale milk or milk products within and outside of this state.

(3) “Un-ripened cheese” means cheese that has not undergone a sixty day aging process.

(4) “Depot” and “Distributor” means a place of business where packaged milk or milk products are stored for distribution. This shall not include those facilities that are part of a milk processing plant.

(5) “Store” means a place of business where packaged milk or milk products are offered

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for sale to consumers.

(6) “Refrigeration zone” means that area of a cooler or other area in which milk products are stored, which is actively cooled by a mechanical device.

(7) “Facility”, “Farm” and “Premises” means any place where one (1) or more lactating goat, cow or sheep are kept for milking purposes.

(8) “Herd” is defined as one (1) or more cows, goats or sheep which are kept for milking purposes.

(9) “Milk handler” means a person who handles milk or milk products, equipment which comes in direct contact with milk or milk products or milking aged animals.

(Adopted effective October 1, 2005)

**Sec. 22-133-115. Standards for the production, processing, handling, bottling and storage of milk for pasteurization, pasteurized milk and milk products, ultra-pasteurized milk and milk products, aseptically processed milk and milk products, condensed milk, dry milk and dry milk products, non-standardized fluid milk, standardized fluid milk products and the manufacture of single service milk containers**

(a) The following is incorporated by reference. The Pasteurized Milk Ordinance (PMO), Section 1, Sections 4 through 7 inclusive, Section 10, Sections 12 through 14 inclusive and Appendices B, D through O inclusive and Q, Recommendations of the United States Public Health Service/Food and Drug Administration, as amended from time to time.

(b) The processing, storage and handling of aseptic milk and milk products shall comply with 21 CFR 113.

(c) The cooling requirements for pasteurized milk and milk products, except aseptically processed and packaged milk and milk products, shall be those in section 22-194 of the Connecticut General Statutes.

(d) Milk for pasteurization shall be cooled to less than forty five (45) degrees Fahrenheit or less within two hours of the completion of the milking. Milk shall be further cooled to a storage temperature of forty (40) degrees Fahrenheit or less within four hours of the completion of milking. The blend temperature after the first milking and subsequent milkings shall not exceed fifty (50) degrees Fahrenheit.

(e) Whenever three of the last five direct microscopic cell counts exceeds the standard established in subsection (a) of this section, the commissioner or the commissioner’s designated agent may require the producer to have all milking equipment inspected and repaired by a qualified serviceman and may require the producer to enroll the herd into the Connecticut Plan for the Eradication of Mastitis or follow an equivalent plan developed by a licensed veterinarian.

(f) Notwithstanding the provisions of the Pasteurized Milk Ordinance, intrastate dealers with a daily production of two hundred fifty pounds (250) or less shall comply with the following requirements:

(1) All workers filling and capping shall wear hair covering and wash hands immediately

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prior to starting the filling operation;

(2) Multiple use containers shall be washed, sanitized and drained no more than four hours prior to filling. Washing and sanitizing may be done in a three compartment sink or other apparatus acceptable to the commissioner or the commissioner's designated agent;

(3) Single service caps shall be sanitized immediately prior to use;

(4) Filling shall be done using suitable stainless steel piping equipped with a positive shutoff valve. No dipping or ladling is permitted;

(5) During filling, the pouring lip of the container shall be protected from overhead contamination by the use of a drip deflector installed on the filling device;

(6) The exterior of filled and capped containers shall be rinsed with potable water or potable water treated with a sanitizer immediately prior to being put into cold storage;

(7) Each filled container shall have the label affixed and the last sale date stamped or otherwise applied to the container before being transferred to a cooler or customer;

(8) Wet storage of filled containers is not permitted; and

(9) The storage and construction of caps and containers shall conform to subsection (a) of this section.

(g) Notwithstanding the provisions of the Pasteurized Milk Ordinance, intrastate dealers with a daily production of greater than two hundred fifty pounds (250) shall comply with the following requirements:

(1) Filling and capping shall be done in a sanitary manner using a mechanical device approved by the commissioner or the commissioner's designated agent;

(2) All workers filling and capping shall wear hair covering and wash hands immediately prior to starting the filling operation;

(3) Multiple use containers shall be washed, sanitized and drained no more than four hours prior to filling. Washing and sanitizing may be done in a three compartment sink or other apparatus acceptable to the commissioner or the commissioner's designated agent;

(4) The pouring lip of the container shall be protected from overhead contamination;

(5) The exterior of filled and capped containers shall be rinsed with potable water or potable water treated with a sanitizer immediately prior to being placed into cold storage;

(6) Each filled container shall have the label affixed and the last sale date stamped or otherwise applied to the container before being transferred to a cooler or customer;

(7) Wet storage of filled containers is not permitted; and

(8) The storage and construction of caps and containers shall conform to subsection (a) of this section.

(Adopted effective October 1, 2005)

**Sec. 22-133-116. Methods of making sanitation ratings**

The following are incorporated by reference. Pasteurized Milk Ordinance Methods of Making Sanitation Ratings of Milk Supplies, Recommendations of the United States Public Health Service/Food and Drug Administration, as amended from time to time.

(Adopted effective October 1, 2005)



**Sec. 22-133-117. Procedures governing the participation of the Department of Agriculture in the National Interstate Milk Shippers Conference**

(a) The following are incorporated by reference. Pasteurized Milk Ordinance Procedures Governing the Cooperative State-Public Health Service/Food and Drug Administration Program of the National Conference on Interstate Milk Shipments, Recommendations of the United States Public Health Service/Food and Drug Administration, as amended from time to time.

(b) The commissioner of agriculture may appoint a designated agent from the department, knowledgeable in both public health matters and the production, processing and handling of milk and milk products, to attend the meetings of the National Conference on Interstate Milk Shipments. The commissioner's designated agent, in consultation with the commissioner, shall cast votes assigned to the state.

(Adopted effective October 1, 2005)

**Sec. 22-133-118. Standards for the production and manufacture of cheese**

(a) The following are incorporated by reference as the standards for the production and manufacture of cheese: 21 CFR 110, Current Good Manufacturing Practice In Manufacturing, Packing, Or Holding Human Food and 21 CFR 133 Cheeses And Related Cheese Products.

(b) Un-ripened cheeses shall not have a coliform bacteria count in excess of ten per milliliter or gram.

(c) Cheese shall be manufactured from milk which has been properly screened for the presence of drug residues or other inhibitors in accordance with section 22-203a of the Connecticut General Statutes and regulations adopted pursuant to section 22-203c of the Connecticut General Statutes.

(Adopted effective October 1, 2005)

**Sec. 22-133-119. Ricotta cheese, definitions for the purposes of section 22-133-120 of the Regulations of Connecticut State Agencies**

(1) Whole milk ricotta cheese is the cheese prepared from milk, whey or a blend of such products, heated to a minimum temperature of one hundred eighty (180) degrees Fahrenheit. Salt and acidifying agents may be added to whole milk ricotta cheese, as well as other generally recognized safe and suitable ingredients as defined in 21 CFR 184. The finished whole milk ricotta cheese shall not contain more than eighty (80) percent moisture and shall contain not less than eleven (11) percent of milkfat.

(2) Part-skim ricotta cheese is the cheese prepared from milk, whey or a blend of these products, heated to a minimum temperature of one hundred eighty (180) degrees Fahrenheit. Salt and acidifying agents may be added to part-skim ricotta cheese, as well as other generally recognized safe and suitable ingredients as defined in 21 CFR 184. The finished part-skim ricotta cheese shall not contain more than eighty (80) percent moisture and shall contain between six (6) and ten percent (10) milkfat.

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(3) Skim milk ricotta (Ricotone) is the cheese prepared from skim milk, whey or a blend of these products, heated to a minimum temperature of one hundred eighty (180) degrees Fahrenheit. Salt and acidifying agents may be added to ricotta cheese from whey or skim milk, as well as other generally recognized safe and suitable ingredients as defined in 21 CFR 184. The finished ricotta from whey or skim milk shall not contain more than eighty two point five (82.5) percent moisture and shall contain less than one percent (1) milkfat.

(Adopted effective October 1, 2005)

**Sec. 22-133-120. Whole milk ricotta cheese, part-skim ricotta cheese and skim milk ricotta cheese. Standards**

(a) Each batch of whole milk ricotta cheese, part-skim ricotta cheese and skim milk ricotta cheese shall be monitored by the use of an indicating thermometer that complies with the Pasteurized Milk Ordinance, appendix H, indicating thermometers for batch pasteurization.

(b) At the end of the heating period before the addition of an acidifying agent, each operator shall log the temperature of the milk. In addition to the temperature, the log shall contain the date, kettle or vat identification, batch number, amount, and the name of the operator.

(c) The term “pasteurized”, may only be used when the milk used to manufacture whole milk ricotta cheese, part-skim ricotta cheese and skim milk ricotta cheese has been properly pasteurized using approved equipment, in conformance with section 22-133-115(a) of the Regulations of Connecticut State Agencies.

(d) The packaging, handling and storage of whole milk ricotta cheese, part-skim ricotta cheese and skim milk ricotta cheese shall comply with 21 CFR 110 Current Good Manufacturing Practice In Manufacturing, Packing, Or Holding Human Food.

(Adopted effective October 1, 2005)

**Sec. 22-133-121. Standards for the production and manufacture of butter**

The following are incorporated by reference as the standards for the production and manufacture of butter: 21 CFR 110, Current Good Manufacturing Practice In Manufacturing, Packing, Or Holding Human Food and 7 CFR 58, Grading And Inspection, General Specifications For Approved Plants And Standards For Grades Of Dairy Products.

(Adopted effective October 1, 2005)

**Sec. 22-133-122. Depot or distributor. Inspection and standards**

(a) The following are incorporated by reference as the standards for the storage and handling of packaged milk and milk products at a milk distribution facility: The Pasteurized Milk Ordinance (PMO), section 1, sections 4 and 6, section 7, items 1p, 2p, 3p, 4p, 5p, 6p, 7p, 8p, 9p, 15p, 20p, 21p, 22p and sections 12 through 14 inclusive, Recommendations of the United States Public Health Service/Food and Drug Administration, as amended from time to time.

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(b) The cooling requirements for packaged milk and milk products, cottage cheese, butter, cream cheese, sour cream, yogurt, kefir and related dairy products at a milk distribution facility shall conform to section 22-194 of the Connecticut General Statutes.

(c) Returned milk and milk products shall not be offered for re-sale, shall be kept cooled and shall be stored in an area clearly marked with the words “Returns” or “Not for Sale”, separate from other foods being offered for sale.

(d) The commissioner or the commissioner’s designated agent may inspect each milk distribution facility annually for compliance with this section. The inspection frequency may be increased for cause. A copy of the inspection report shall be retained at the milk distribution facility and shall be available for inspection.

(Adopted effective October 1, 2005)

**Sec. 22-133-123. Cheese, milk and milk product handling and storage in stores. Standards**

(a) The cooling requirements for milk and milk products in stores shall conform to section 22-194 of the Connecticut General Statutes.

(b) All coolers/refrigerators and display areas used for the storage or display of milk and milk products and cheese shall be kept clean and free of odors, rodents and insects.

(c) Milk and milk products and cheese shall be received in a sanitary manner. The areas where milk and milk products, or cheese are received shall be clean and free of litter, rodents and insects.

(d) Milk and milk products shall be immediately put into refrigerated storage upon receipt.

(e) Milk and milk products shall only be sold to consumers in the original container.

(f) The manufacturer’s last sale date or expiration date shall not be altered in any way.

(g) No milk and milk product or cheese labeled with the words “keep refrigerated” or that is otherwise required to be refrigerated shall be stored outside the refrigeration zone of any cooler, display case or refrigerator.

(h) Returned milk and milk products and cheese shall not be offered for re-sale and shall be kept cooled, stored in an area clearly marked with the words “Returns” or “Not for Sale”, separate from other foods being offered for sale.

(i) The commissioner or the commissioner’s designated agent may inspect the receiving, storage and handling of milk, milk and milk products and cheese at each store annually for compliance with this section. The inspection frequency may be increased for cause. A copy of the inspection report shall be retained at the store and shall be available for inspection.

(Adopted effective October 1, 2005)

**Sec. 22-133-124. Retail raw milk, production, cooling, storage and cleaning. Standards**

(a) The procedures, handling, equipment and facilities used in the production and handling of retail raw milk shall comply with section 22-133-115(a) of the Regulations of

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Connecticut State Agencies, except as modified by sections 22-133-124 through 22-133-131 inclusive of the Regulations of Connecticut State Agencies.

(b) Retail raw milk shall be cooled to forty degrees (40) Fahrenheit or less within three hours of the completion of milking. The blend temperature after the first milking and subsequent milkings shall not exceed fifty (50) degrees Fahrenheit.

(c) Retail raw milk shall be kept cooled to a temperature of forty degrees (40) Fahrenheit or less until delivered to the consumer.

(d) Each tank or bulk storage container shall be cleaned and sanitized every forty-eight hours.

(Adopted effective October 1, 2005)

**Sec. 22-133-125. Retail raw milk. Herd health. Standards**

(a) Retail raw milk producers shall maintain a current and ongoing patient/client relationship with an accredited large animal veterinarian licensed to practice in the State of Connecticut.

(b) Herds shall be tested annually for brucellosis and tuberculosis. Such testing shall be conducted in accordance with sections 22-287, 22-298 and 22-304 of the Connecticut General Statutes.

(c) The milk ring test for the detection of *Brucella* spp. shall be administered monthly to each herd.

(d) Each herd producing retail raw milk shall be enrolled in the Connecticut Plan for the Eradication of Mastitis.

(e) The results of all herd testing required by this section shall be reported to the Commissioner.

(Adopted effective October 1, 2005)

**Sec. 22-133-126. Retail raw milk handler. Health standards**

(a) The personnel health of retail raw milk handlers and the procedures used to prevent the transmission of diseases that are transmissible through food shall conform to sections 13 and 14 of the Pasteurized Milk Ordinance (PMO), Recommendations of the United States Public Health Service/Food and Drug Administration, as amended from time to time.

(b) Any retail raw milk handler with a communicable disease is prohibited from handling retail raw milk or retail raw milk cheese, equipment that may come in direct contact with retail raw milk or retail raw milk cheese, or from milking aged animals.

(Adopted effective October 1, 2005)

**Sec. 22-133-127. Retail raw milk, filling, capping and container. Standards**

(a) Retail raw milk producers with a daily production of two hundred fifty pounds (250) or less shall comply with the following requirements:

(1) All workers filling and capping shall wear hair covering and wash hands immediately prior to starting the filling operation;

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(2) Multiple use containers shall be washed, sanitized and drained no more than four hours prior to filling. Washing and sanitizing may be done in a three compartment sink or other apparatus acceptable to the commissioner;

(3) Single service caps shall be sanitized immediately prior to use;

(4) Filling shall be done using suitable stainless steel piping equipped with a positive shutoff valve. No dipping or ladling is permitted;

(5) During filling, the pouring lip of the container shall be protected from overhead contamination by the use of a drip deflector installed on the filling device;

(6) The exterior of filled and capped containers shall be rinsed with potable water or potable water treated with a sanitizer;

(7) Each filled container shall have the label affixed and the last sale date stamped or otherwise applied to the container before being transferred to a cooler or customer;

(8) Wet storage of filled containers is not permitted; and

(9) The storage and construction of caps and containers shall conform to section 22-133-115(a) of the Regulations of Connecticut State Agencies.

(b) Retail raw producers with a daily production of greater than two hundred fifty pounds (250) shall comply with the following requirements:

(1) Filling and capping shall be done in a sanitary manner using a mechanical device approved by the commissioner;

(2) All workers filling and capping shall wear hair covering and wash hands immediately prior to starting the filling operation;

(3) Multiple use containers shall be washed, sanitized and drained no more than four hours prior to filling. Washing and sanitizing may be done in a three compartment sink or other apparatus acceptable to the commissioner;

(4) The pouring lip of the container shall be protected from overhead contamination;

(5) The exterior of filled and capped containers shall be rinsed with potable water or potable water treated with a sanitizer;

(6) Each filled container shall have the label affixed and the last sale date stamped or otherwise applied to the container before being transferred to a cooler or customer;

(7) Wet storage of filled containers is not permitted; and

(8) The storage and construction of caps and containers shall conform to section 22-133-115(a) of the Regulations of Connecticut State Agencies.

(Adopted effective October 1, 2005)

**Sec. 22-133-128. Retail raw milk cheese, production and manufacture. Standards**

(a) The standards, facilities, production and sale of retail raw milk cheese shall comply with the requirements for the manufacture of cheese contained in section 22-133-118 of the Regulations of Connecticut State Agencies, except as modified by sections 22-133-128 through 22-133-130 inclusive, of the Regulations of Connecticut State Agencies.

(b) All retail raw milk cheese shall be aged a minimum of sixty days at a temperature of not less than thirty five (35) degrees Fahrenheit.

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(c) Salt, acidifying agents, rennet, flavoring ingredients as well as other generally recognized safe and suitable ingredients as defined in 21 CFR 184 may be added to retail raw milk cheese.

(d) The milk used in the manufacture of retail raw milk cheese shall comply with sections 22-133-124 to 22-133-126, inclusive, and section 22-133-129 of the Regulations of Connecticut State Agencies.

(e) A clean room shall separate the areas used to process, hold, age and package retail raw milk cheese from milking areas, animal housing areas, toilet facilities and other areas used for domestic purposes. All outside openings shall be screened and all exterior doors and entrances to cheese processing areas shall be equipped with self-closing doors. Toilet facilities shall be equipped with a self-closing door.

(f) Each retail raw milk cheese manufacturer shall identify each individual cheese made. The system to identify each cheese shall use consecutive numbers and include the date of manufacture as part of the identification. Each retail raw milk cheese manufacturer shall keep records of production. These records shall include the date, the amount of milk used in that day's production, the kind of cheese produced, the amount of each type of cheese produced and the identification number of each individual cheese. The records shall be kept on the premises and shall be available for inspection.

(Adopted effective October 1, 2005)

**Sec. 22-133-129. Retail raw milk and retail raw milk cheese. Quality standards**

(a) The standard plate count of retail raw milk shall not exceed thirty thousand (30,000) colonies per milliliter.

(b) The thermophilic bacteria count (lab pasteurized count) of retail raw milk shall not exceed one thousand (1,000) colonies per milliliter.

(c) The somatic cell count of retail raw milk shall conform to the standards established in section 7, Pasteurized Milk Ordinance (PMO), Recommendations of the United States Public Health Service/Food and Drug Administration, as amended from time to time.

(d) The coliform bacteria count of retail raw milk shall not exceed fifty (50) per milliliter.

(e) There shall be no detectable presence of human pathogens in retail raw milk and retail raw milk cheese, including, but not limited to: *Bacillus cereus*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Salmonella* spp., *Escherichia coli* O157:H7, *Clostridium botulinum* and *Campylobacter jejuni*.

(f) No water shall be added to retail raw milk.

(g) Retail raw milk shall be kept cooled and stored at a temperature of forty (40) degrees Fahrenheit or less.

(h) Retail raw milk shall contain no drug residues or other inhibitory substances at or above the tolerance levels for drugs or other inhibitors established by the US Food and Drug Administration. Drug or other inhibitor use shall conform to section 22-203c-8 of the Regulations of Connecticut State Agencies.

(i) The coliform bacteria count of retail raw milk cheese shall not exceed one hundred



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fifty (150) per milliliter or gram.

(Adopted effective October 1, 2005)

**Sec. 22-133-130. Retail raw milk and retail raw milk cheese. Sampling frequency, notification, investigations, recalls and enforcement**

(a) The commissioner or the commissioner's designated agent may collect samples of retail raw milk and retail raw milk cheese produced once per month. Sampling frequency may be increased whenever the commissioner or the commissioner's designated agent has a valid reason to increase the sampling frequency or whenever a standard established in section 22-133-129 of the Regulations of Connecticut State Agencies has been violated.

(b) The tests conducted on retail raw milk and retail raw milk cheese include, but are not limited to, the standard plate count, the direct microscopic cell count, the detection of drugs and other inhibitors, the detection of human pathogens, and the coliform bacteria count.

(c) Upon receipt of notification that retail raw milk or retail raw milk cheese violates standards established in section 22-133-129 of the Regulations of Connecticut State Agencies, the producer shall investigate the cause of the violation and prepare a written explanation, describing the cause and the corrective action taken. The written explanation and description of the corrective actions taken shall be completed within fifteen (15) days of the notification and kept on file by the retail raw milk producer or retail raw milk cheese manufacturer for one year and shall be available for inspection.

(d) In addition to section 22-133-130(c) of the Regulations of Connecticut State Agencies, whenever retail raw milk or retail raw milk cheese is found to have a coliform colony count exceeding one hundred fifty (150) colonies per milliliter (ml) the commissioner may prevent the sale and cause to be destroyed all contaminated retail raw milk or retail raw milk cheese in accordance with sections 22-129 and 22-129a of the Connecticut General Statutes, until an investigation by the commissioner or the commissioner's designated agent determines the retail raw milk or retail raw milk cheese produced at that facility complies with sections 22-133-124 through 22-133-129, inclusive, of the Regulations of Connecticut State Agencies.

(e) The confirmed presence of human pathogens in retail raw milk and retail raw milk cheese shall be considered an imminent public health threat. The commissioner shall prevent the sale and cause to be destroyed all contaminated retail raw milk or retail raw milk cheese in accordance with sections 22-129 and 22-129a of the Connecticut General Statutes. The producer may be required to initiate a product recall. The retail raw milk producer or retail raw milk cheese manufacturer shall make available to the commissioner or the commissioner's designated agent the names and contact information of all known consumers, distributors and retail sales outlets.

(Adopted effective October 1, 2005)

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TITLE 22. Agriculture. Domestic Animals

*Department of Agriculture*

*§22-133-133*

**Sec. 22-133-131. Milk or milk products and cheese. Labeling standards**

- (a) Labeling shall comply with 21 CFR 101 Food Labeling.
- (b) Products not manufactured, packaged and heat treated in a manner that makes the product safe to store at room temperature shall be conspicuously labeled with a last sale date. The last sale date shall be shown in contrasting color with the background. The last sale date shall be expressed as “sell by”, “last sale date” or “must be sold by”.
- (c) Products not packaged and heat treated in a manner that makes the product safe to store at room temperature shall bear the words “Keep Refrigerated”.
- (d) Products packaged and heat treated in a manner that makes the product safe to store at room temperature shall bear the words “Keep Refrigerated After Opening”.
- (e) No label shall contain false or misleading information.
- (f) In the case of cheese manufactured from raw milk, the ingredient listing shall state “made from raw milk” .
- (g) All labels shall be submitted to the commissioner for approval a minimum of thirty (30) days prior to use.

(Adopted effective October 1, 2005)

**Sec. 22-133-132. Retail raw milk. Labeling**

In addition to section 22-133-131 of the regulations of Connecticut State Agencies, retail raw milk labels shall comply with the following requirements:

- (1) The name of the food “Raw Cow’s Milk”, “Raw Sheep Milk” or “Raw Goat’s Milk”, as is appropriate, shall be plainly labeled;
- (2) The label shall contain the name, address and zip code of the producing farm;
- (3) The label shall state the net amount of the contents.
- (4) The consumer shall be informed of the risks involved with the consumption of raw or undercooked animal food by conspicuously labeling each container with the following advisory statement *f*Raw milk is not pasteurized, pasteurization destroys organisms that may be harmful to human health.” The advisory statement shall be legible, in contrasting color from the label or contents and in type of no less one eighth (1/8) of an inch in height. The advisory statement shall be part of the label affixed to the container or printed on hangtags attached to the container;
- (5) The last sale date shall be calculated by adding a maximum of (7) days to the date the milk is bottled; and
- (6) Retail raw milk shall only be sold only in original containers.

(Adopted effective October 1, 2005)

**Sec. 22-133-133. Materials incorporated by reference**

The material incorporated by reference in sections 22-133-115 through 22-133-118 inclusive, 22-133-121 and 22-133-122, of the Regulations of Connecticut State Agencies, is available for public inspection and copying during business hours by contacting:

Connecticut Department of Agriculture



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*Department of Agriculture*

Bureau of Regulation and Inspection  
165 Capitol Avenue  
Hartford, CT 06106

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