

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 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)