

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)