

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 fifty (150) per milliliter or gram.

(Adopted effective October 1, 2005)