

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 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)