

TOWN ORDINANCE NO. 121

MILK ORDINANCE: Regulating the production, quality and distribution of milk and cream for the Town of Jerome, Arizona.

THE MAYOR AND COMMON COUNCIL OF THE TOWN OF JEROME DO ORDAIN AS FOLLOWS:

Section 1. It shall be unlawful to sell milk or cream within the Town of Jerome without a regularly authorized permit signed by the Town Health Officer. Said permit shall set forth the name and address of the permittee, and the location of his place of business. A milk permit is not transferrable.

Section 2. It shall be the duty of the Town Health Officer to inspect at least once each month, all dairies permitted to sell milk in the Town of Jerome.

The Town Health Officer shall be the sole judge as to the facts entitling an applicant to secure a milk permit, but the following principles are essential:

(a) Cows must be free from contagious diseases. Cows that are calving must be separated from the herd and milk not used for distribution for twenty days before, and for eight days after calving.

(b) Cows must be fed ^{not} any swill or garbage, nor allowed to drink from stagnant pools, and must have access to plenty of fresh water.

(c) Corrals must be kept clean of manure, stagnant water or any filth, and must be at least 100 feet distant from the milking house and from the milk house.

No pig or pigs shall be permitted penned, or running at large, within fifty feet of any corral where milk cows are kept, or within 100 feet of any milk house, or place where milking is done.

(d) There must be maintained a suitable milking house, and milk house for the cooling, mixing, storing, canning or bottling of the milk and cream, said milk house shall not be located in or be any part of any residence or dwelling-house or barn, or be occupied by any horses, cows, goats, or other animals or fowls of any kind. The cooling, mixing or store room shall be used for no other purpose. It shall be so constructed that the walls can be kept clean and sanitary. It shall be screened and free from flies. They shall also provide a proper cooler and sterilizer.

Milking house must be kept clean, preferable white washed inside at intervals of six months, with floors, best of cement, that can be washed daily.

No filth, manure, stagnant water or pigs shall be kept anywhere near the milking house.

No vegetables, fermenting food or any other thing producing

a disagreeable odor shall be kept within a hundred feet of the milking or milk house.

Milking buckets for drawing milk shall be either hooded or small topped.

Receptacles for milk at the milk house and transferring milk to the milk house shall be covered with a tight fitting hood.

All buckets, receptacles or any thing in which milk is handled shall be washed every day after using and sterilized by boiling water or live steam and placed in a screened room until further use.

Milk shall be transferred from the milking house to the milk house as soon as possible after milking, passed through heavy cloth strainers into a cooler and reduced to sixty degrees F. then into bottles or cans for delivery, which bottles or cans shall have been washed and sterilized since last used, and milk shall be retained at a temperature below sixty degrees F. until delivered to the consumer.

No urinal, privy vault, open cesspool, stagnant water accumulation of manure or other filth shall be permitted within 100 feet of any room or house where milk or cream is cooled, stored, milked or kept.

(e) Bottles and cans on wagons or trucks shall be protected from dust and sun.

Bottles shall not be removed from any house in which there is a dangerous or communicable disease until they have been sterilized by boiling.

(f) No person having any communicable disease or one caring for any person having such disease shall be allowed to handle the milk or milk utensils. Every person employing one or more milkers or attendants shall provide and maintain clean and suitable housing and bathing facilities for the use of such milkers or attendants.

All milkers or attendants who handle milk or cream which is offered for sale in the town of Jerome shall be personally clean; and all such persons before entering upon their duties connected with the dairy shall thoroughly wash their hands with soap and water, and no milker shall be permitted to wash the teats with milk or water in the milk bucket.

No person shall mix the milk or cream at night with milk or cream drawn in the morning.

It shall be unlawful to place any water or any foreign substance of any kind in the milk or cream.

It shall be unlawful to cause or permit to be placed into any

bottle or receptacle commonly used for reception, storage, or delivery of milk any filthy or offensive substance or any refuse matter of any kind.

It shall be unlawful to have or carry on any vehicle which is used in carrying milk any swill, garbage, refuse or filthy matter.

Milk shall be delivered to consumers within eighteen hours. Skimmed milk, buttermilk, or any kind differing from ordinary milk must be so labeled.

Section 3. It shall be unlawful for any person, firm or corporation keeping for sale milk or cream in any store, restaurant, bakery or other place to fail refuse or neglect to keep the same at all times before the sale thereof in a clean and well drained cooler or refrigerator; such cooler or refrigerator shall be kept tightly closed at all times except when articles are being taken into or from the same, and shall be kept in such location and under conditions as shall be approved by the Health Officer.

Section 4. The Health Officer shall take samples of milk from each dairy or dairy wagon and send the same as soon as possible after taking in an iced milk box to a laboratory for examination.

Section 5. The standard for milk and cream shall be:

Milk is the fresh, clean lacteal secretion of cows properly fed and kept, excluding that obtained twenty days before and eight days after calving, and containing by weight not less than 8.5% of milk solids not fat, and not less than 3.5% of milk fat and a total of milk solids not less than 12.5%

Cream is that portion of milk that rises to the surface of standing or is separated by centrifugal force, is fresh and clean and containing by weight not less than 20% milkfat. Milk at the time of delivery to the consumer shall contain not more than 50,00 bacteria per c.c. from October 1 to May 1, and not more than 100,00 bacteria per c.c. from May 1 to October 1.

Section 6. The Health Officer will, if possible, assist the dairymen in improving scores, but if the score shall fall below 75% of the total 100, as given on the Arizona Dairy Score Card, in the winter months, i.e., from October until May, the dairymen warned, and for a repeated consecutive offense his permit shall be revoked until such times as he can produce milk and cream of the required quality.

Section 7. It shall be the duty of every person, firm or corporation owning, conducting, carrying on or operating any dairy or milk house, or any other place where milk is stored or is kept for sale, to post and to keep posted therein at all times a copy of this ordinance.

Section 8. Any person violating the provisions of this ordinance shall be deemed guilty of a misdemeanor; and for violations in regard to the quality of the milk shall be punished according to Section 6., and for violations of other provisions shall be punished by a fine of not less than twenty-five dollars nor more than fifty dollars, or by imprisonment in the town jail for not exceeding thirty days, or by both such fine and imprisonment.

Section 9. All ordinances or parts of ordinances in conflict herewith are hereby repealed.

Section 10. This ordinance shall take effect and be in force from and after its passage, posting and publication as required by law.

PASSED AND ADOPTED BY THE MAYOR AND COMMON COUNCIL OF THE TOWN OF JEROME, ARIZONA,
THIS THE 11th DAY OF DECEMBER, A.D. 1923

MAYOR

ATTEST:
TOWN CLERK