

TOWN ORDINANCE NO. 133

DEFINING "MILK" AND CERTAIN "MILK PRODUCTS", "MILK PRODUCER", "PASTEURIZATION", ETC., PROHIBITING THE SALE OF ADULTERATED AND MISBRANDED MILK AND MILK PRODUCTS REQUIRING PERMITS FOR THE SALE OF MILK AND MILK PRODUCTS, REGULATING THE INSPECTION OF DAIRY FARMS AND MILK PLANTS, THE TESTING, GRADING, LABELING, PLACARDING, PASTEURIZATION, REGRADING, DISTRIBUTION, SALE, AND DENATURING OF MILK AND MILK PRODUCTS, PROVIDING FOR THE PUBLISHING OF MILK GRADES, THE CONSTRUCTION OF FUTURE DAIRIES AND MILK PLANTS, THE ENFORCEMENT OF THIS ORDINANCE, AND THE FIXING OF PENALTIES.

Be it ordained by the Town Council of the Town of Jerome as follows:

Section 1. DEFINITIONS. The following definitions shall apply in the interpretation and the enforcement of this ordinance:

- MILK. (A) Milk is hereby defined to be the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and five days after calving, or such longer period as may be necessary to render the milk practically colostrum free; which contains not less than eight and one half percent ($8\frac{1}{2}\%$) of solids not fat, and not less than three and one-fourth ($3\frac{1}{4}\%$) percent of milk fat.
- MILK FAT
OR BUTTER FAT. (B) Milk fat is the fat of milk and has a Reichert-Meissel number of not less than twenty-four (24) and a specific gravity of not less than 0.905 ($40^{\circ}\text{C.}/40^{\circ}\text{C.}$).
- CREAM. (C) Cream, sweet cream, is that portion of milk, rich in milk fat which rises to the surface of milk on standing or is separated from it by centrifugal force, is fresh and clean, and which contains not less than eighteen percent (18%) preferably twenty percent (20%) of milk fat; provided that cream having less than eighteen percent milk fat be known as substandard cream.
Cream having less than thirty percent (30%) milk fat shall be known as light cream.
Cream having thirty percent (30%) or more and less than forty percent (40%) milk fat shall be known as heavy cream, and cream having forty percent (40%) or more milk fat shall be known as extra heavy cream.
Whipping cream and manufacturing cream are creams containing not less than 30% milk fat intended for whipping or manufacturing purposes, and the grades of the same shall not be based on bacterial count.
- SKIMMED MILK. (D) Skimmed Milk is milk from which substantially all the milk fat has been removed.
- CHOCOLATE MILK. (E) Chocolate milk is defined as whole or adjusted or skimmed milk to which has been added in a sanitary manner a chocolate syrup composed of wholesome ingredients, and which is labeled with the grade of milk or milk products from which it is made. If chocolate milk contains less than three and one-quarter percent ($3\frac{1}{4}\%$) milk fat, the label shall indicate the percentage of milk fat to which the milk has been adjusted. (This section is optional with States.)
- BUTTERMILK. (F) Buttermilk is the product which remains when milk fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five tenths

(8.5%) of milk solids not fat.

CULTURED BUTTERMILK (G) Cultured buttermilk is the product resulting from the souring or treatment by a lactic acid culture of milk or milk products.

EVAPORATED MILK (UNSWEETENED) (H) Evaporated milk (unsweetened) is milk from which a considerable portion of water has been evaporated and which contains not less than twenty-five and five-tenths per cent (25.5%) of milk solids and not less than seven and eight-tenths percent (7.8%) milk fat.

CONDENSED MILK (SWEETENED) (I) Condensed milk (sweetened) is milk from which a considerable portion of water has been evaporated, to which sugar has been added and which contains not less than twenty-eight per cent (28%) of milk solids and not less than eight per cent (8%) milk fat.

CONDENSED SKIMMED MILK (J) Condensed Skimmed milk is skimmed milk from which a considerable amount of water has been evaporated and which contains not less than twenty per cent (20%) of milk solids.

POWDERED (DRIED) MILK (WHOLE) (K) Powdered whole milk from which substantially all the water has been removed, and which contains not less than twenty-six percent (26%) of milk fat and not more than five percent (5%) moisture.

POWDERED (DRIED) SKIMMED MILK (L) Powdered skimmed milk is skimmed milk from which substantially all the water has been removed and which contains not more than five percent (5%) of moisture.

RECOMBINED MILK (M) Recombined milk is a substance produced by recombining powdered whole milk, powdered skimmed milk, condensed or evaporated whole milk, or skimmed milk, and milk fat, with water, and shall conform in milk-fat percentage and bacterial counts to the provisions of this ordinance relating to milk.

MILK PRODUCTS (N) Milk products shall be taken to mean and include cream, skimmed milk, adjusted milk, buttermilk, cultured buttermilk, evaporated milk (unsweetened) condensed milk (sweetened), condensed skim milk, powdered whole milk, powdered skimmed milk, and recombined milk.

PASTEURIZATION (O) The terms "Pasteurization," "Pasteurized," and "Pasteurize," and similar terms shall be taken to refer to the process of heating every particle of milk or milk products to a temperature of not less than one hundred and forty five degrees (145°) Fahrenheit, and holding such temperature for not less than thirty minutes (30) in pasteurization apparatus approved by the health officer, the temperature and time be automatically recorded by a temperature and time recording device approved by the health officer.

ADULTERATED MILK AND MILK PRODUCTS (P) Any substance claimed to be milk or milk product in this ordinance but not conforming with its definition as given in this ordinance is deemed adulterated and misbranded.

MILK PRODUCER (Q) A milk producer is any person, firm, or corporation which owns or controls one or more cows, a part or all of the milk from which is used for sale, or sold or delivered to another person, firm or corporation. This section shall not be construed to include what is generally known as family cows.

MILK DISTRIBUTOR (R) A milk distributor is any person, firm or corporation which has in possession, offers for sale, sells, or delivers to another any milk or milk products for consumption or manufacturing purposes.

DAIRY OR DAIRY FARM (S) A dairy farm is any place or premises where one or more cows are kept, a part or all of the milk or milk products from which is sold or delivered to any person, firm or corporation. This section shall not be construed to include what is generally known as "family cows".

MILK PLANT (T) A milk plant is any place or premises, or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, or prepared for distribution.

HEALTH OFFICER (U) The health officer shall be taken to mean the health of-

ficer of the Town of Jerome, in person, or his authorized representative.
AVERAGE BACTERIAL COUNT. (V) Average bacterial count shall be taken to mean the average bacterial counts of all samples taken during the grading period, including at least four samples taken upon separate days.

GRADING PERIOD. (W) The grading period shall be such period of time as the health officer may designate, within which grades shall be determined for all milk and cream supplies, provided that the grading period shall in no case exceed six months.

DISINFECTANT. (X) A disinfectant is any germicidal substance approved by the health officer.

Section 2. THE SALE OF ADULTERATED OR MISBRANDED MILK OR MILK PRODUCTS PROHIBITED.

No person, firm, association, or corporation shall within the Town of Jerome, produce, sell, or offer or expose for sale, or have in possession with intent to sell any milk product which is adulterated or misbranded.

Section 3. PERMITS. It shall be unlawful for any person, firm, association, or corporation to bring into or receive into the Town of Jerome, for sale, or to sell, or offer for sale the milk, or to have on hand any milk or milk product, excepting evaporated milk, condensed milk, condensed skimmed milk, powdered whole milk, and powdered skimmed milk, who does not possess an unrevoked permit from the health officer of the Town of Jerome, and on whose vehicles or in whose place of business there does not appear in a conspicuous place a placard showing the permit number in figures at least three inches high and one and one half inches wide.

Such a permit may be revoked by the health officer upon the violation by the holder of any of the terms of this or any other health ordinance of the Town of Jerome, provided that the holder of said permit shall, after complying with such revocation, have the right of appeal to the board of health.

Section 4. LABELING AND PLACARDING. All bottles, cans, packages, and other containers enclosing milk or any milk product defined in this ordinance shall be plainly labeled or marked with (1) the name of the contents as given in the definitions in this ordinance; (2) the grade of the contents if said contents are graded under the provisions of this ordinance; (3) the word "pasteurized" if the contents have been pasteurized; (4) the word "raw" if the contents are raw; (5) name of the producer or distributor. The label or mark shall be in letters of a size and kind approved by the health officer and shall contain no marks or words not approved by the health officer.

Every grocery store, restaurant, cafe, soda fountain, or similar establishment selling or serving milk shall display at all times, in a place designated by the health officer, a card furnished by the health officer, stating the grade of the milk at the time when delivered and whether same is raw or pasteurized, and including the following statement; THE SAFEST GRADE OF MILK IS GRADE "A" PASTEURIZED.

Section 5. INSPECTION OF DAIRY FARMS AND MILK PLANTS FOR THE PURPOSE OF GRADING OR REGRADING. At least once during each grading period the health officer shall inspect every dairy farm producing milk or cream for consumption within the Town of Jerome, and all milk plants whose milk or cream is intended for consumption within the Town of Jerome, in case the health officer discovers the violation of any item of sanitation, he shall make a second inspection after

a lapse of such time as he deems necessary for the defect to be remedied but not before the lapse of three days and the second inspection shall be used in determining the grade of milk or cream. Two violations of this ordinance within any one grading period shall call for immediate de-grading.

One copy of the inspection report shall be posted by the health officer in a conspicuous place upon an inside wall of one of the dairy farm or milk plant buildings and said inspection report shall not be removed by any person except the health officer. Another copy of the inspection report shall be filed with the records of the health department.

Section 6. THE TESTING OF MILK AND MILK PRODUCTS. During each grading period at least four samples of milk or cream from each dairy farm and each milk plant shall be tested by the health officer. Samples of milk or cream from stores, cafes, soda fountains, restaurants, and other places where milk products are sold shall be tested as often as the health officer may require. Bacterial counts shall be made in conformity with the plate-count method of the standard methods recommended by the American Public Health Association. Tests may include such other chemical and physical determinations as the health officer may deem necessary for the detection of adulteration. Notices of bacterial counts shall be given to the producer or distributor concerned as soon as made, or to any interested person on request. Samples may be taken by the health officer at any time prior to final delivery, of the milk or milk products. All stores, cafes, restaurants, soda fountains, and other similar places shall furnish the officer, upon his request, with the name of the milk distributor from whom their milk is obtained.

Should the market value of any single sample exceed twenty-five cents the Town of Jerome shall pay the distributor therefor.

Section 7. THE GRADING OF MILK AND CREAM. At least once of every six (6) months the health officer shall announce through the press the grades of all milk and cream supplies delivered by all producers or distributors and ultimately consumed within the Town of Jerome. Said grades shall be based upon the following standards, the grading of cream being identical with the grading of milk;

CERTIFIED MILK: Certified milk which conforms with the requirements of the American Association of Medical Commissions, and is produced under the supervisions of the Medical Milk Commission of the Medical Society of Yavapai County, and of the State Board of Health or town or County Health Officers.

GRADE "A" RAW MILK. Grade "A" raw milk is milk the average bacterial count of which as determined under section 6 of this ordinance does not exceed 50,000 per cubic centimeter, and which is produced upon dairy farms conforming with all the following items of sanitation.

COWS: TUBERCULOSIS AND OTHER DISEASE. (1) a physical examination and tuberculosis test on all cows shall be made before any milk therefrom is sold, and at least once every twelve months thereafter by a veterinarian and said tests shall be made and any reactors disposed of, in accordance with the current requirements approved by the United States Bureau of Animal Industry for accredited herds.

A certificate signed by the veterinarian and filed with the health officer shall be the only valid evidence of the above tests. Every diseased animal shall be removed from the herd at once and no milk from diseased cows shall be offered for sale. All reacting animals shall be isolated at once and immediately excluded from the premises. All animals failing to pass the T.P. test shall be branded with the letters "T" or "TB" on the shoulder, hip, or

jaw, and removed at once and slaughtered under the direction of the health officer. Each letter in the brand shall not be less than two inches high, and one and one-half inches wide.

DAIRY BARNS(2) Lighting: such sections of all dairy barns where cows are kept or milked shall have at least three square feet of window space for each stanchion.

(3) Air space: Such sections of all dairy barns where cows are kept or milked shall have at least five hundred(500) cubic feet of air space per stanchion, and shall be well ventilated.

(4) Floors: The floors and gutters of such parts of all dairy barns in which cows are kept or milked shall be constructed of concrete or other equally impervious and easily cleaned material approved by the health officer and shall be graded to drain properly, and shall be kept clean, in good repair. No horses, pigs, fowls, etc. shall be permitted in parts of the barn used for dairy purposes.

(5) Walls and ceilings: The walls and ceilings of all dairy barns shall be white-washed once each year or painted once every two years or finished in a manner approved by the health officer, and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are kept or milked the ceiling shall be tight.

(6) Cow Yard: All cow yards shall be graded and drained as well as practicable and kept clean.

(7) Manure Disposal: All manure shall be removed and stored or disposed of in such manner as best to prevent the breeding of flies therein.

MILK HOUSE OR ROOM (8) Construction: There shall be provided a separate milk house or room for the handling and storage of milk and the washing and sterilizing of milk apparatus and utensils, provided with a tight floor constructed of concrete or other impervious material and graded to provide proper drainage. The walls and ceilings of the milk house or room shall be of such construction as to permit easy cleaning, and shall be painted at least once each year or finished in a manner approved by the health officer. The milk house or room shall be well lighted and ventilated and all openings effectively screened to prevent the entrance of flies, and shall be used for no other purpose than the handling and storage of milk or milk products and other operation incident thereto. The cleaning and other operations shall be so located and conducted as to prevent any contaminations on to the other. The milk room shall not open directly into the barn or into any room used for sleeping or domestic purposes.

(9) Cleanliness and flies: The floors, walls, ceilings, and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

(10) Toilet: Every dairy farm shall be provided with a sanitary toilet constructed and operated in accordance with the ordinances of the Town of Jerome.

(11) Water Supply: The water supply shall be easily accessible, adequate and of a safe sanitary quality.

UTENSILS (12) Construction: All containers or utensils used in the handling or storage of milk or milk products must be made of non-absorbent material and of such construction as to be easily cleaned and must be in good repair. Joints and seams shall be soldered flush. All milk pails shall be of a narrow-mouth design approved by the health officer.

(13) Cleaning: All containers and other utensils used in the handling, storage, or transportation of milk and milk products must be thoroughly cleaned after each usage.

(14) Sterilization: All containers and other utensils used in the

handling, storage or transportation of milk or milk products shall be stored so as not to become contaminated before again being used.

(16) Handling: After sterilization no container or other milk or milk product utensil shall be handled in such manner as to permit any part or the person or clothing to come in contact with any surface with which milk or milk products come in contact.

MILKING (17) Udders and teats: The udders and teats of all milking cows shall be clean at the time of milking.

(19) Milkers' hands: Milkers' hands shall be clean, rinsed with a disinfectant, and dried with a clean towel immediately before milking. Should the milking operation be interrupted, the milker's hands must be re-disinfected. Wet hand milking is prohibited. Convenient facilities shall be provided for the washing of milker's hands.

(20) Clean clothing: Milkers and milkers handlers shall wear clean outer garments while working.

(21) Milk stools: Milk stools shall be kept clean.

(22) Removal of Milk: Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained in the dairy barn.

(23) Cooling: Milk must be cooled within one hour after milking to 50 degrees Fahrenheit or less and maintained at or below that temperature until delivery, unless it is delivered to a milk plant for pasteurization or separation, in which case it must be cooled or pasteurized within two hours of the time of production.

(24) Bottling and capping: Capping shall be done by machine. Caps shall be purchased in sanitary tubes and kept therein in a clean place until used.

PERSONNEL. (25) Health certificates: Every person connected with a dairy or milk plant whose work brings him in contact with the production, handling, storage, or transportation of milk or milk products shall have within twelve months passed a medical examination made by the health officer,

(26) Notification of disease: Notice shall be sent to the health officer immediately by any milk producer or distributor upon whose dairy farm any case of sickness or any infectious, contagious, or communicable disease occurs.

GRADE "B" RAW MILK

Grade "B" raw milk is milk the average bacterial count of which at no time prior to delivery exceed 200,000 per cubic centimeter, or which falls class 1 as, determined by the reductase test as described in the Standard Methods of Milk Analysis of the American Public Health Association, and which is produced upon dairy farms conforming with all the items of sanitation required for grade "A" raw milk except (2), (3), (4), (5) or (6), omitted. Item (23) shall apply except that the cooling temperature shall be changed to sixty (60) degrees Fahrenheit.

GRADE "C" RAW MILK

Grade "C" raw milk is milk the average bacterial count of which is at no time prior to delivery exceeds 1,000,000 per cubic centimeter, or which falls in class 2 as determined by the reductase test as described in Association, and which is produced on dairy farms conforming with all the items of sanitation required for Grade "B" raw milk, except (1), (7), (12), (14), (23), (24), or (25), provided that cleanliness shall in no case be omitted.

GRADE "D" RAW MILK

Grade "D" raw milk is milk which does not meet the requirements of grade "C" raw milk, and the average bacterial count of which does not exceed 5,000,000 per cubic centimeter, or which falls in class 2 as determined by the reductase test as described in the Standard Methods of Milk Analysis of the American Public Health Association.

GRADE "A" PASTEURIZED MILK:

Grade "A" pasteurized milk is grade "A" or grade "B" raw milk which has been pasteurized, cooled, and bottled in a milk plant conforming with all the following items of sanitation and the average bacterial count of which at no time after pasteurization and until delivery exceed 50,000 per cubic centimeter.

BUILDINGS AND EQUIPMENT. (1) Floors: The floors of all rooms in which milk is handled shall be constructed of concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained and provided with trapped drains and kept clean.

(2) Walls and ceilings: Walls and ceilings of rooms in which milk is handled or stored shall be frequently painted with a light-colored paint or finished in a manner approved by the health officer and kept clean.

(3) Doors and windows: All openings into the outer air shall be effectively screened to prevent the access of flies. Doors shall be self-closing.

(4) Lighting and ventilation: All rooms shall be well lighted and ventilated.

(5) Protection from contamination and flies: The various milk-plant operations shall be so located and conducted as to prevent any contamination one to the other. All means necessary for the elimination of flies shall be used. This requirement shall be interpreted to include separate rooms for (a) the pasteurization, cooling, and bottling operations; (b) the container washing and sterilizing operation. Cans of raw milk shall not be unloaded directly into the pasteurizing room.

(6) Toilet facilities: Every milk plant shall be provided with toilet facilities conforming with the ordinances of the Town of Jerome. There shall be at least one room or vestibule not used for milk purposes between the toilet room and any room in which milk or milk products are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well-ventilated. In case, privies or earth closets are permitted and used, they shall be located at least 100 feet from the building, and shall be of a sanitary type constructed and operated in conformity with the ordinance of the Town of Jerome.

(7) Water Supply: The water supply shall be easily accessible, adequate and of a safe, sanitary quality.

(8) Washing Facilities: Washing facilities shall be provided, including hot running water, soap, and sanitary towels of a type approved by the health officer. The use of a common towel is prohibited.

(9) Milk Piping: Only "sanitary milk piping" of a type which can be easily cleaned with a brush shall be used.

(10) Construction of Equipment: All equipment with which milk comes in contact shall be constructed in such manner as to be easily cleaned.

(11) Disposal of Wastes: All wastes shall be disposed of in conformity with the requirements of the health officer.

METHODS (12) All milk containers and milk apparatus shall be thoroughly cleaned after each usage and sterilized in a manner approved by the health officer immediately before each usage.

(13) Storage of containers: After sterilization all bottles, cans and other containers shall be stored in such manner as to be protected from contamination.

(14) Handling of containers and apparatus: Between sterilization and usage all containers and apparatus shall be handled in such manner as to prevent any part of the person or clothing from coming in contact with any surface with which milk or milk products come in contact.

(15) Storage of Caps: Milk-bottle caps shall be purchased and stored only in sanitary tubes and shall be kept therein until used.

(16) Pasteurization: Pasteurization shall be performed as described in the definition section of this ordinance. The time and temperature records charts shall be dated and preserved for a period of three months for the information of the health officer.

(17) Cooling: All milk not pasteurized within two hours after it is received at the plant shall then be immediately cooled to a temperature of 50 degrees Fahrenheit or less and maintained thereat until pasteurized; and all pasteurized milk shall be immediately cooled to a temperature of 50 degrees Fahrenheit or less and maintained thereat until delivery.

(18) Bottling: Bottling shall be done in automatic machinery approved by the health officer in such manner as to prevent any part of the person or clothing from coming in contact with any surface with which milk or milk products come in contact.

(19) Overflow Milk: Overflow milk which has become machine contaminated shall not be sold for human consumption.

(20) Capping: Capping shall be done by machinery approved by the health officer. Hand capping is prohibited.

(21) Time of delivery: Milk to be consumed in the form of whole milk shall be delivered to the final consumer within 36 hours of the time of pasteurization.

(22) PERSONNEL Health Certificate: Every person connected with a dairy or milk plant whose work brings him or her in contact with the production, handling, storage, or transportation of milk or milk products shall have within twelve months passed a medical examination made by the health officer.

(23) Notification of Disease: Notice shall be sent to the health officer immediately by any milk producer or distributor upon whose dairy farms or in whose milk plant any case of sickness or any infectious, contagious, or communicable disease occurs.

(24) Cleanliness: All persons coming in contact with milk or milk products containers or equipment shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

GRADE "B" PASTEURIZED MILK

Grade "B" pasteurized milk is grade "A", "B", or "C" raw milk which has been pasteurized, cooled and bottled in a milk plant conforming with all of the items of sanitation required for grade "A" pasteurized milk excepting (2), (4), or (24) and the average bacterial count of which at no time after pasteurization and prior to delivery exceeds 100,000.

GRADE "C" PASTEURIZED MILK

Grade "C" pasteurized milk is pasteurized milk which does not meet the requirements of grade "B" pasteurized milk, and the average bacterial count of which at no time prior to delivery exceeds 500,000 per cubic centimeter.

Section 8. GRADES OF RAW MILK WHICH MUST BE PASTEURIZED. On and after the date this ordinance takes effect all grades of milk sold in the Town of Jerome shall be pasteurized, except Grade "A" raw.

Section 9. SUPPLEMENTARY REGRADING. At any time between regular announcements of milk grades any producer or distributor may make application for regrading his product.

In case the applicant's existing low grade is due to excessive bacterial count, said application must be supported by at least two bacteriological examinations made subsequent to the end of the previous grading period and indication that the quality of the applicant's output has improved since the last

grading announcement and conforms with the requirements of a higher grade. The samples upon which the said two analyses are made may be brought to the health department laboratory by the applicant.

Upon the receipt of a satisfactory application, the health officer shall make at least four bacteriological analyses upon samples collected by the health officer of the applicant's output within a period of not less than two weeks and not more than three weeks of the date of the application. The health officer shall award a higher grade immediately in case the said four analyses indicate the necessary quality.

In case the applicant's low existing grade is due to a violation of an item of sanitation other than bacterial count, said application must be accompanied by a statement signed by the applicant to the effect that the violated item of sanitation has been conformed with. Within one week of the receipt of such an application the health officer shall make a reinspection of the applicant's establishment and, in case the findings justify, shall award a regrade.

At any time between regular announcements of milk grades the health officer may lower the grade of any milk producer or distributor if, as a result of inspection or milk analyses, a lower grade shall be justified in accordance with the terms of this ordinance.

Section 10. TRANSFERRING OR DIPPING MILK. No milk producer or distributor shall transfer milk or milk product from one container to another upon the street or or in any store or vehicle, or in any place except a bottling or milk room especially used for that purpose, except as may be specially permitted by the health officer in the case of milk being delivered in bulk. The sale of dip milk is hereby expressly prohibited.

It shall be unlawful for hotels, soda fountains, restaurants, and similar establishments to sell or serve any whole milk or adjusted milk except in the original container in which it was received from the producer or distributor.

Section 11. MILK NOT TO BE PASTEURIZED OUTSIDE OF YAVAPAI COUNTY. No milk or cream shall be sold in the Town of Jerome that has been pasteurized outside of the county of Yavapai, except as may be authorized by the health officer.

Section 12. SPITTING. No person shall spit, except into a receptacle provided for that purpose, in any part of any room, vehicle, or other place used for the sale, storage, handling, or transportation of milk.

Section 13. VEHICLES. All vehicles used for the delivery of milk in the Town of Jerome shall be constructed as to protect the milk from the sun and from contamination. Such vehicles shall be kept clean while used in transporting milk or milk products. No substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination.

Section 14. DENATURING MISBRANDED PRODUCTS. The health officer shall immediately denature with rennet or some harmless coloring matter any milk or milk product found misbranded with respect to grading or sold without a permit.

Section 15. REPASTEURIZATION PROHIBITED. No milk or milk product shall be pasteurized more than once.

Section 16. FUTURE DAIRIES AND MILK PLANTS. All dairies and milk plants from which milk is supplied to the Town of Jerome, which are hereafter constructed, shall conform in their construction to the requirements of the health officer, which shall not be less than the grade "A" requirements of this ordinance.

Section 17. PROSCRIBED MILK. Milk which does not conform with the following grades as described in this ordinance shall not be sold in the Town of Jerome.

Section 18. PENALTY. Any person, firm, association, or corporation who shall violate any provision of this ordinance shall be fined not more than one hundred (\$100.00) at the discretion of the magistrate.

Section 19. REPEAL AND DATE OF EFFECT. All ordinances and parts of ordinances in conflict with this ordinance are hereby repealed; and this ordinance shall be in full force and effect immediately upon its adoption and its publication, as provided by law.

Section 20. UNCONSTITUTIONALITY CLAUSE. Should any section, paragraph, sentence, clause, or phrase of this ordinance be declared unconstitutional or invalid for any reason the remainder of said ordinance shall not be affected thereby. Each and every violation of the provisions of this ordinance shall constitute a separate offense.

PASSED BY THE MAYOR AND COMMON COUNCIL OF THE TOWN OF JEROME, UPON THIS 8th DAY OF MARCH, 1927, BY THE FOLLOWING VOTE: AYES 4 NAYS 0

MAYOR

ATTEST:
TOWN CLERK

APPROVED AS TO FORM:
CITY ATTORNEY