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PROPOSED ORDINANCE

FOR THE

**Regulation of the Milk
Supply**

OF

Civic League of **SAINT LOUIS**

CIVIC LEAGUE

January, 1912



SF 258
S2C5

9. May 5. May 10, 12

To the Honorable Board of Health.

Gentlemen:—

We beg to transmit for your consideration the report of our Housing and Sanitation Committee on an adequate system of regulation for the city's milk supply. We trust that our committee's work may be of some real service to you in meeting one of the most difficult health problems of a great city. The Executive Board endorses the work of the Committee and trusts that your Honorable Body will cause the proposed ordinance to be introduced into the Municipal Assembly, with such modifications as you may see fit to make.

The League does not introduce the ordinance on its own motion, believing that the work of a volunteer organization, such as ours, is more fittingly presented for the consideration of the public officers responsible for the community's health.

Respectfully yours,

EXECUTIVE BOARD,

by SAUNDERS NORVELL, President.

ROGER N. BALDWIN, Secretary.

To the Executive Board of the Civic League.

Gentlemen:—

Your Housing and Sanitation Committee, which has investigated the proper remedies for the control of the city's milk supply as authorized by you, begs leave to submit the report of its special committee. In doing so the Committee begs to call your attention to the very great amount of painstaking volunteer work which has been done by the various members of this committee, and particularly by Mr. Bedal, who devoted many days and great thought to the preparation of this most comprehensive ordinance.

Your Committee believes that the League, in endorsing this proposed ordinance, stands behind a system of regulation which is thoroughly fair and practical, and which should meet the approval of every interested and fair-minded citizen.

Respectfully yours,

HOUSING & SANITATION COMMITTEE.

J. Hal Lynch, *Chairman*

Wm. S. Bedal

Geo. O. Carpenter, Jr.

Prof. S. M. Coulter

Dr. W. H. Fuchs

Lewis Gustafson

Vincent McShane, *Vice-Chairman*

Sarah A. McGuire

Geo. W. Sutherland

Horace M. Swope

John H. Terry

Dr. B. S. Warren

To the Housing and Sanitation Committee of the Civic League:

Your special committee appointed to inquire into the proper provisions for an ordinance controlling the milk supply, begs to submit the following report:

The committee found, at the outset of the investigation, that the field had been well covered in the report made by the Department of Research of the School of Social Economy through Miss Elizabeth Moore and Mrs. Minnie D. Weiss. This published report, which described the St. Louis milk situation in detail and from exact tests, is the first comprehensive statement which the city has had of the conditions of its milk supply.

An exhaustive investigation was made for the School of Social Economy by Dr. Albert Merrell, in the year 1909, but was not published. These investigations furnish abundant material for action and give a graphic picture of the production and handling of milk in St. Louis. The relation of the milk supply to infant mortality was especially studied, as was also milk regulation in other cities.

The report of the School of Social Economy made the following recommendations:

1. That a system of permits for all branches of the milk business be established, and especially that a permit be required to ship milk into the city.
2. That it be made a condition of the granting of all permits that the holders sign an agreement to comply with all the requirements of the ordinances, and of the Board of Health, and especially that all producers outside the city who wish to ship milk into the city agree to produce and handle their milk in accordance with the rules of the Board of Health and to admit the Health Department inspectors; or if the shipper be not the producer, that he agree to buy milk only from those who produce it under the above conditions.
3. That permits may be revoked by the Board of Health, after a hearing, for any violation of the agreement made by the holder.
4. That when a permit has been revoked, the same person (*firm or corporation*) cannot obtain a new one unless he gives \$500 bond for the faithful performance of his agreements.
5. That the prohibition of adulteration, skimming and watering be left in charge of the City Chemist, as at present, but with an additional inspector.

6. That the Board of Health be given authority to make all necessary detailed sanitary rules for all branches of the milk business; that the enforcement of the sanitary regulations be placed in charge of the Sanitary Division, and that in addition to the four city dairy inspectors at present employed, provision be made for eight country inspectors.

7. That the existing requirements that milk be kept below 50 degrees F. be maintained, and reinforced by a provision for the confiscation and destruction of all milk found above 59 degrees.

8. That pasteurization be regulated so as to secure better results, and that double pasteurization be prohibited.

Your Committee, therefore, was in possession of sufficient material on which to base its practical system of milk regulation. Mr. Wm. S. Bedal, of the Committee, agreed to draft the ordinance, and collected for that purpose material from every city in the country which had, in any way, adequate milk inspection. It was clear, from the beginning, that one of the most difficult problems was the control of the milk supply which comes to us from Illinois. That problem, however, has arisen in other cities and has been satisfactorily handled.

Your special committee held a large number of meetings, often of several hours duration, and went over in minute detail Mr. Bedal's tentative drafts. Not only did the committee do this work, but it also consulted the dairymen and milk dealers regarding the practical provisions of the ordinance. Practically every member of the Committee has become thoroughly familiar with the problem from actual inspection of dairies and extensive reading. On September 22nd a special conference was held in the rooms of the City Club attended by persons interested in the milk problem and by representatives of the dairy companies. The tentative draft of the ordinance was discussed and various objections heard. Some of the objections have been met in the final draft herewith presented. Others the Committee feels are not serious enough for our consideration in view of the experience of other cities, and others are fundamental differences in point-of-view between the milk dealers and the Committee.

Your special committee realizes that it may be unnecessary to ask for the enactment of an entire new Milk Code such as we present herewith. Amendments to the present ordinance covering the significant features would probably meet requirements, though we believe not nearly so well as the repeal of our present laws and the enactment in their stead of a comprehensive code.

We have covered in this proposed ordinance the regulation of butter-milk as well as milk and cream. We believe that the code represents the very best thought and experience to be obtained. We have indicated the sources from which the various sections of the ordinance are drawn. The work has been done with extreme care and, we believe, meets not only legal but practical needs as well.

Respectfully submitted,

**SUB-COMMITTEE ON THE INVESTIGATION OF THE
MILK SUPPLY,**

Dr. B. S. Warren, *Chairman*

Wm. S. Bedal

Elizabeth Moore

Prof. Samuel M. Coulter

Robt. M. Wilson

Dr. John Zahorsky

SYNOPSIS OF PROPOSED MILK ORDINANCE.

In view of the fact that the ordinance here printed is of great length, involving many details which are not of general public interest, it is deemed advisable to outline briefly its main provisions.

PURPOSE.

As stated in its heading, the purpose of the ordinance is to enact a comprehensive "Milk Code," repealing the existing laws of the City of St. Louis relating to the subject. This, however, does not mean that all the existing laws are done away with, for a great many of them are repeated in this ordinance. For convenience, it seemed necessary to have all the provisions relating to milk, cream and butter-milk, placed in one ordinance uniformly constructed, rather than scattered by amendments and repeals through many pages of the present Municipal Code.

ADMINISTRATIVE PROVISIONS.

The executive part of the work called for by this ordinance will be entrusted to a Chief Milk Inspector. The efficiency of the provisions will stand or fall according as the Chief Milk Inspector is competent or incompetent. He is an officer of the Board of Health holding office for a term of four years, at a salary of \$2500.00 a year, the present salary of the City Chemist. As necessary qualifications he must be a person skilled in the science of dairying and competent to instruct dairymen in the proper methods of producing milk. To carry out the work of **inspection**, which under this ordinance is the most important feature, the Chief Milk Inspector is authorized to appoint, with the approval of the Board of Health, twelve Deputy Milk Inspectors, at salaries of \$1000.00 a year.

Under the present law there are only four such inspectors, while in Washington, a city half the size of St. Louis, eight such inspectors are employed.

LICENSE SYSTEM.

No one can sell milk, cream or butter-milk in the City of St. Louis, unless he has first registered in the office of the Chief Milk Inspector, and procured a license so to do. **An important feature, and one which sharply distinguishes it from the present law, is the fact that no person can sell any milk produced in dairies which have not been inspected by the city officers or which fail to comply with the requirements of the ordinance.** If this portion of the ordinance is successfully enforced, people of St. Louis can be assured that the milk supply will be good.

For the purpose of controlling all departments of the milk business, applicants for licenses to sell milk, cream and butter-milk in the City of St. Louis are divided into four classes, namely; Milk Vendors, or those who are properly in the milk business; Operators of a City Milk Plant, that is, those who prepare milk for distribution at a place apart from that where the milk is produced; Proprietors of a Store, that is, those who sell milk simply as an incident to their main business; and Operators of a Pasteurizer, which term is self-explanatory.

If a person falls in more than one class he must secure a separate license for each class.

In the application for a license the applicant is required to give practically the same information that he is at present required to supply. Additional requirements are data concerning shipping and collecting-stations, the business conducted on the premises where milk is sold, and the methods of pasteurization. There is an affirmative agreement on the part of the applicant to abide by all the rules and regulations prescribed in the ordinance and a further agreement to buy milk, cream or butter-milk only from the dairies which have a certificate of inspection.

The ordinance makes very liberal provisions for the issuing of temporary permits. Any person making an application has the right to sell milk, cream or butter-milk in the City of St. Louis until it has been definitely decided that the conduct of his business is not in accordance with the provisions of this ordinance. On filing the application it is the duty of the Chief Milk Inspector to designate an inspector to examine into the conduct of the applicant's business and if the inspector finds that conditions are not in accordance with the ordinance he notifies the applicant, who is given a

reasonable time in which to remedy the defects, before the Chief Milk Inspector finally determines that the applicant is not entitled to a license.

The Chief Milk Inspector issues two kinds of licenses or certificates; Certificates of Registration, and Certificates of Inspection. **Certificates of Registration** are issued to those people who are carrying on business in the City of St. Louis. **Certificates of Inspection** are issued to those persons who are in the milk business outside of the City of St. Louis, but who supply milk sold in the City, these certificates stating that they are authorized to supply milk for sale in the City of St. Louis. Certificates of Registration and of Inspection hold good for a year. It is proposed that at least two inspections a year shall be made.

The only inspection fees required by the ordinance are those of applicants for Certificates of Registration, who shall pay \$2.00 a year.

STANDARDS OF MILK REQUIRED.

After the passage of the ordinance only two kinds of milk will be sold in the City of St. Louis,—that produced from tuberculin-tested cows and pasteurized milk. If milk is not produced from tuberculin-tested cows, it must be pasteurized before reaching the consumer. Any veterinary surgeon, duly registered or licensed under the laws of the State of Missouri, or the State of Illinois, is authorized to make the tuberculin test. His certificate is all that is necessary for the applicant to obtain. Following the usual practice, cows which have been tested and have failed to react are tagged, so that they can be later identified by the inspectors.

So far as the standards prescribed for milk are concerned, the provisions are practically uniform with the United States Government standards and the State laws. The present standard for milk is raised from 3% butter-fat to 3¼%. **A new feature is the prohibition of the sale of milk containing any pathogenic bacteria, or milk containing more than one million bacteria per cubic centimeter.** The ordinance is extremely liberal in this respect compared with the thirty thousand per c. c. standard for certified milk in St. Louis, the Chicago and New York standards of 100,000 and the Cleveland standard of 500,000. This provision was inserted with the intention of tracing bad milk by the bacteriological counts. An excessive number of bacteria shows that milk is produced or kept in an improper manner. Wherever

this is true in any shipper's milk, his premises will be at once subject to immediate inspection.

In this proposed law, the present ordinance relating to the sale of skimmed milk is left untouched because the only evil in skimmed milk is its substitution for whole milk. In itself it is a legitimate food. The present provisions also remain requiring the conspicuous labeling of milk-containers from which skimmed milk is sold and the vehicles carrying skimmed milk. The display of a sign in a conspicuous place in all stores where skimmed milk is on sale is also required to advise customers.

The present city standard for cream is left intact. The ordinance permits the sale of Modified Milk on a physician's order, butter-milk and milk prepared by fermentation processes.

RULES FOR THE INSPECTION OF DAIRIES, ETC.

As before stated the fundamental change effected by this ordinance is the inspection of dairies and premises outside the city limits, where milk for sale in the City of St. Louis is either produced or handled. The rules for the inspection of dairies and for the shipping or collecting stations are therefore among the most important in the ordinance. These rules ordinarily should be framed by the Board of Health, but owing to the form of our city government, it has been necessary to incorporate these rules in the form of provisions of the ordinance.

The inspectors grade dairies according to the score card system used by the United States Department of Agriculture. Space prohibits setting forth the provisions of this score card. It is a scoring device based on a possible 100 points in a perfect dairy, each item in the inspection being given a certain number of points. If a dairy cannot score fifty points under this system, the milk produced in it cannot be sold in the City of St. Louis. If a filthy condition is found amongst the herd or on the premises of the dairies, or if the water supply is exposed to dangerous contamination, or there is evidence of the presence of a dangerous disease in the animals or attendants, it is impossible for such a dairy to score fifty.

The inspector makes an original and two carbons of the score cards, keeping the original for the Chief Milk Inspector and giving the owner of the dairy inspected a carbon copy. If the owner does not sell milk directly in the City of St. Louis, another carbon copy is given to the person who sells the milk produced from that dairy. If the Chief Milk Inspector is satisfied that the inspection has been

properly conducted, a certificate of inspection is issued for that particular dairy. If he is not satisfied, the Chief Milk Inspector may order a re-inspection of the dairy.

In making inspections, the inspectors must take two samples of milk, seal the samples and keep them at a temperature of fifty degrees Fahrenheit. One sample is given to the City Bacteriologist for the bacteriological count and the other sample is given to the City Chemist for chemical analysis.

No certificate of inspection is issued if a dairyman refuses to have his herd or premises inspected, and the milk produced there is forbidden sale in the City of St. Louis.

REVOCATION OF CERTIFICATES.

The only adequate protection against the violation of the provisions of the ordinance is by revoking certificates of inspection or certificates of registration, just as in the liquor business, the licenses of saloon keepers are revoked for violation of the dramshop law. Fine and imprisonment have no terror so great as the revocation of a license. However, the interest of the milk-producer, as well as of the public must be safeguarded, and no certificate is revoked until the offender has been given full opportunity to remedy the violation of the law, and then only after a hearing before the **Board of Health**, with the privilege of being represented by counsel. **Certificates are revoked only by the Board of Health.** After a certificate of registration is revoked, if the holder desires a new certificate he must give a \$500.00 bond conditioned on his faithful compliance with the ordinances of the city. Where a certificate of inspection has been revoked three times within two years the holder cannot sell his milk in the City of St. Louis for a period of six months from the date of the last revocation. Where there is one revocation within two years, the holder must pay five dollars for a re-issue, and where there are two revocations, he must pay ten dollars.

SICKNESS OF EMPLOYEES OR OF CATTLE

Provision is made requiring dairymen to report the presence of sick or diseased cattle among their herd and to remove them. Persons suffering from or exposed to contagious or infectious diseases are prohibited from working around dairies. If there are any cases of smallpox, diphtheria, scarlet fever, typhoid fever or tuberculosis at the dairy, the sale of milk from the dairy is prohibited until the disease has terminated and the premises have been fumigated.

SHIPPING AND COLLECTING STATIONS.

Sections 41 to 60, inclusive, are concerned with the regulation of the sanitary conditions in shipping and collecting stations and City Milk Plants. It seems absurd to have to put these detailed rules in the form of an ordinance, for they are properly Board of Health regulations, but under our charter it is necessary. The details are too numerous to be even abstracted. In the main they deal with the sanitary condition of the premises, the method of handling milk and the cleanliness of the utensils and of the employees. The rules prescribed will only slightly change the conditions now prevailing at the best shipping and collecting stations and city milk plants.

REGARDING THE SALE OF MILK.

The ordinance seeks to prohibit the sale of milk in stores unless sanitary conditions are observed. The premises where milk is sold must be separated from living rooms, laundries, kitchens, stables, etc. The milk must be protected from dust and dirt and there must be proper provision made for keeping the milk at a temperature of fifty degrees Fahrenheit. If the milk is kept in vats the vats must be kept clean and if kept in an ice box or refrigerator, articles likely to contaminate the milk must be removed from that particular compartment of the refrigerator. Provision is also made for the proper cleaning of all ice boxes, utensils and bottles.

A great step in advance is made by the provision requiring that milk, if sold in quantities less than one gallon, be sold in bottles or some receptacle readily sealed and sterilized, or in a receptacle that is used only once. This provision does not apply to those places, however, where the milk is sold to be immediately consumed on the premises. Under this ordinance, the consumers of milk are required to wash the bottles before their return. The use of milk bottles for any other purposes is prohibited and the removal of milk bottles from dwellings where there are communicable diseases is prohibited except under such rules or regulations as the Board of Health may provide.

PASTEURIZATION.

That part of the ordinance relating to pasteurization is to a large extent original, the endeavor being made to draw the proper line between theory and practice. Both the "flash" and the "held"

method of pasteurization are recognized. If the flash method is used, the milk must be heated to a temperature of not less than 160 degrees Fahrenheit, nor more than 170 degrees.

Where the held method is used, the milk must be heated to a temperature of from 140 degrees to 146 degrees Fahrenheit and held not less than twenty minutes nor more than thirty minutes; or at a temperature from 146 degrees to 158 degrees Fahrenheit, and held not less than ten minutes or more than twenty minutes. Under both methods of pasteurization the milk must be cooled immediately to a temperature of 45 degrees Fahrenheit or less. Directly after pasteurization the milk must contain no pathogenic bacteria and not more than 100,000 other bacteria per cubic centimeter. All pasteurizers must have an apparatus regulating automatically the supply of steam and heat so as to correspond and produce the required temperature of the outflow of the pasteurized products. To see that the pasteurization is properly done the pasteurizer must be equipped with a sealed temperature recording apparatus, access to which is given only to the Chief Milk Inspector.

Pasteurized milk must be delivered to the consumer within twenty-four hours of the pasteurization. There is a direct prohibition of the sale of milk which has been pasteurized a second time.

CONFISCATION AND PENALTIES.

By section 82 of the ordinance milk inspectors are given authority to confiscate milk, which does not comply with the provisions of this ordinance. A provision similar to this is found in all ordinances which purport to deal adequately with the milk supply. Confiscation is the only adequate way to keep milk which is known to be impure, from the hands of the consumers.

Section 83 of the ordinance makes all violations of its provisions a misdemeanor. The maximum fine for all offenses is \$200.00. The minimum fine for selling milk without a certificate of registration is \$25.00. The minimum fine for all other violations is \$5.00.

The ordinance closes with a repeal of those parts of the code which the ordinance is designed to replace.

PROPOSED ORDINANCE.

An ordinance to repeal Articles 5 and 6, Chapter 11, of the Revised Code of St. Louis, 1907, to repeal ordinances numbered 24295, 24296, 24297, 24582 and 24354, to create the office of Chief Milk Inspector, provide for his salary and duties, to provide for the appointment and duties of 12 Deputy Milk Inspectors and to provide a complete set of regulations governing the milk supply and the milk, cream or butter-milk sold in the City of St. Louis and providing penalties therefor.

Be it ordained by the Municipal Assembly of the City of St. Louis, as follows:

Section 1. There is hereby created the office of Chief Milk Inspector who shall be appointed by the Mayor with the approval of the Board of Health and subject to confirmation by the Council, and shall perform his duties under the supervision and control of the Board of Health. He shall hold office for the term of four years and until his successor is duly appointed and qualified. (*Recommendation of U. S. Government experts—Bulletin 56, page 771.*)

Section 2. The salary of the Chief Milk Inspector shall be at the rate of \$2,500 per annum, payable in equal monthly installments. He shall give a good and sufficient bond to the City of St. Louis in the sum of \$10,000, to be approved by the Mayor and Council conditioned upon faithful performance of his duties. (*Present provisions relating to City Chemist—Code Sec. 477.*)

Section 3. The Chief Milk Inspector shall be a person skilled in the science of dairying and competent to instruct dairymen in the proper methods of producing milk. (*Recommendation of the U. S. Government experts—Bulletin 56, page 771.*)

Section 4. The Chief Milk Inspector shall have general supervision of the inspection of dairies supplying milk, cream and butter-milk for sale in the City of St. Louis, and of all milk, cream and butter-milk sold in the City of St. Louis, as well as the places where such milk, cream or butter-milk is produced, handled or offered for sale. He shall keep a complete record of all official acts done by him or his assistants and report to the Board of Health weekly with such information as the Board of Health may require. He is authorized to make such rules and regulations with the approval of the Board of Health, which are not inconsistent with the charter or any city ordinance or law of the State, as may be necessary for the execution of his orders or proper administration of the office. (*Founded on general scheme of this ordinance.*)

Section 5. There are hereby created the offices of 12 Deputy Milk Inspectors who shall be appointed by the Chief Milk Inspector with the approval of the Board of Health. Their salaries shall be \$1000.00 per annum, payable in equal monthly installments. They shall be persons skilled in the science of dairying and competent to instruct dairymen in the proper methods of producing milk. They shall perform such duties as may be assigned to them by the Chief Milk Inspector. All appointees under this section may be removed by the Chief Milk Inspector at his pleasure, with the approval of the Board of Health. (*At present there are four city inspectors who perform the same duties that would be expected of Deputy Milk Inspectors. Washington with a population half the size of St. Louis has eight. Bulletin 56, page 785.*)

Section 6. The Chief Milk Inspector shall be subject to all the laws and regulations governing city officers and may be removed from office by the majority vote of the Board of Health. (*Modeled on Sec. 482 of the Code.*)

Section 7. The Chief Milk Inspector and the 12 Deputy Milk Inspectors shall be carried on the pay roll of the Board of Health and Health Commissioner, and all requisitions for supplies for the said inspectors, shall be made by the Chief Milk Inspector and approved by the presiding officer of the Board of Health. (*Modeled on Sec. 483 of the Code.*)

GRANTING LICENSES TO SELL MILK.

Section 8. The word "Persons" as used in this ordinance shall be construed also to mean any firm, association or corporation and the officers, agents or employees of either. The singular shall be construed to include plural and the plural the singular number. (*Sec. 37 of Louisville Milk Ordinance.*)

Section 9. Every person who shall bring into the City of St. Louis for sale, or who shall within said city sell, offer for sale, expose for sale, dispose of, exchange or deliver, or with the intent so to do, as aforesaid, have in his possession, care, custody or control within said city milk, cream or butter-milk, shall first be licensed to do so, and shall register as hereinafter provided in the office of the Chief Milk Inspector and pay to the City License Collector, the inspection fee provided for in this ordinance. (*Modeled on regulation, Cleveland Board of Health. See Sec. 493 of Code.*)

Section 10. No person shall bring into the City of St. Louis for sale, or shall, within said city, sell or offer for sale, expose for sale, dispose of, exchange or deliver, or with the intent so to do as

aforesaid, have in his possession, care, custody or control, within said city, any milk, cream or butter-milk which has been obtained from any milk dealer, dairyman or other person not having the certificate of inspection hereinafter provided for. (*Modeled on regulation, Cleveland Board of Health.*)

Section 11. Persons registering in the office of the Chief Milk Inspector to procure a license to sell milk, cream or buttermilk shall apply for licenses according to one or more of the following classifications, to-wit:

(a) As a **Milk Vendor**, by which term is meant a person who is engaged in the business of selling milk, cream or butter-milk not as an incident to some other business but as an occupation in itself.

(b) As **Operator of a City Milk Plant**, by which term is meant a person who conducts a place where milk, cream or buttermilk is brought to be prepared for distribution to the customers of said person. This term shall not apply to those persons who prepare said articles for distribution to customers at the dairy where they are produced.

(c) As **Proprietor of a Store**, by which term is meant a person who conducts a store, hotel, restaurant, saloon, ice cream parlor, confectionery or other place or places where milk, cream or buttermilk are sold and who is not properly in the milk business but who simply sells the said articles as an incident to the main business conducted by him.

(d) As **Operator of a Pasteurizer**, by which term is meant one who uses a pasteurizing machine to pasteurize the milk or cream sold by him in the City of St. Louis.

A Milk Vendor who also operates a City Milk Plant or a Pasteurizer, or who is Proprietor of a Store must register under each classification separately, and a certificate of registration as a Milk Vendor or Operator of a City Milk Plant will not entitle a person to operate a City Milk Plant or a Pasteurizer or a Store as herein defined, without a registration for each specified class. (*This classification is original.*)

Section 12. Any person registering in the office of the Chief Milk Inspector, as a Milk Vendor, or an Operator of a City Milk Plant, shall file a sworn application for registration on a printed form provided by the Chief Milk Inspector for that purpose, stating:

1. The name, residence and location of the business place or places of applicant.
2. If by a firm, the name of each member of the firm and location of the business place or places of the firm.

3. If by a corporation the name of the president and secretary and business manager or superintendent thereof, and location of the business places of the corporation.

4. The number of cows, if any, owned or controlled by the applicant.

5. The number and description of each and every wagon, carriage or other vehicle used in the milk or cream business and the number used for the delivery of milk to customers in the retail or wholesale business or both.

6. The location of the Dairy or Dairies.

(The first six sub-sections are practically the same as Sec. 494 of Code amended by Ordinance 24296.)

7. Where milk or cream is bought from localities outside of the City of St. Louis, a detailed statement of the locality from which the milk is brought, and the names and postoffice addresses of the person supplying the same, the condition of the cows and premises, and precautions taken to produce pure milk, and a request for the inspection of said dairies by the Chief Milk Inspector, or a deputy milk inspector for the purpose of obtaining the certificate of inspection for the said dairies, as hereinafter provided for. *(A new provision.)*

8. Where the milk, cream or butter-milk is handled at a shipping or collecting station, or stations, the location of same, together with a request for the inspection of said shipping or collecting stations by the Chief Milk Inspector, or a deputy milk inspector, for the purpose of obtaining the certificate of inspection for the said stations, as hereinafter provided. *(A new provision.)*

9. An agreement to furnish samples when requested by any City officer having the authority so to make the request. *(Code, Section 494.)*

10. An agreement to abide by all the rules and regulations prescribed in this ordinance. *(A new provision.)*

11. An agreement to buy milk, cream or buttermilk only from those dairies having a certificate of inspection as herein provided for. *(New provision. Requiring the application to be sworn to is new.)*

Section 12a. Any person registering in the office of the Chief Milk Inspector as a Proprietor of a Store, shall comply with Section 12 of this ordinance, with the exception that sub-sections five, six, seven and eight shall not apply to him. He must, however, state

what particular business he conducts and from what person he purchases the milk, cream or butter-milk sold by him. (*New provision.*)

Section 12b. Any person registering in the office of the Chief Milk Inspector as Operator of a Pasteurizer shall comply with Section 12 of this ordinance, with the exception that sub-sections five, six, seven and eight shall not apply to him. He must, however, state the name of the machine used, or intended to be used, whether he employs the Flash or Held Method of pasteurization, and the age of the machine used, together with the manufacturer's number of the same. (*New provision.*)

Section 13. To every person registering, as provided in Sections 12, 12a and 12b, a temporary permit shall be issued, which shall authorize the said persons to sell milk, cream or butter-milk in the City of St. Louis from the dairies mentioned in said application, or from the premises where said milk, cream or butter-milk is handled, sold or pasteurized, until the dairy or dairies of said person, or the dairies of the persons from whom he buys said milk, cream or butter-milk, or the shipping and collecting stations handling said milk, cream or buttermilk, or the premises where he conducts a city milk plant or a store, or operates a pasteurizer, have been inspected, and a certificate of registration or inspection granted or refused. If a certificate of inspection for any dairy, or any shipping or collecting station shall be refused, the holder of said temporary permit shall be notified of the fact and shall not, after one day from the mailing or delivery of said notice, sell or deliver any milk, cream or butter-milk in the city of St. Louis produced in said dairy, or handled at said shipping or collecting stations. (*Minneapolis ordinance—similar provisions found in many cities.*)

Section 14. Whenever applications for registration, as provided in Sections 12, 12a and 12b, shall be filed with the Chief Milk Inspector, it shall be his duty, or that of a deputy milk inspector, designated by him to inspect the herd and premises of the applicant, or the herd and premises of the person from whom the applicant buys the milk, cream or butter-milk, the shipping or collecting stations in which the milk, cream or butter-milk is handled, the premises where a city milk plant is conducted, the premises where said milk, cream or butter-milk is sold, if sold in a store as herein defined, and the pasteurizing machine, if one is used. If the said place, or places, have been inspected within one year's time and found to conform to the provisions of this ordinance, it shall not be necessary to reinspect the same before issuing a certificate of registration or certificate of inspection.

The said premises above specified must be inspected by the Chief Milk Inspector, or the deputy milk inspector at least once every six months. (*Bulletin 56, page 773. Washington inspects about five times a year. Section 528 of the Code provides for inspection of cows outside the City limits.*)

Section 15. If the conduct of said premises on inspection shall not comply with the provisions of this ordinance, it shall be the duty of the inspector to notify the owner, operator, proprietor, or his agent, in what respect the said premises, or manner of handling milk, are defective, and to fix a time within which to remedy the defects. At the expiration of said period of time, the said premises shall be reinspected and, if found to comply with the ordinance a certificate of inspection or a certificate of registration shall be issued as herein provided. (*New provision.*)

Section 16. If, after the issuance and delivery of the certificate of registration, any changes be made in the conditions stated in the application for such registration, the holder of said certificate must forthwith give written notice to the Chief Milk Inspector for insertion and correction of the records of the department. The Chief Milk Inspector shall have power to call upon the holder of any certificate of registration at any time for a new sworn statement containing the information required by Sections 12, 12a and 12b hereof. (*New provision.*)

The Chief Milk Inspector shall only issue certificates of registration, or certificates of inspection, in case he is satisfied that the premises specified in the application and the conduct thereof, have been properly inspected. If, in his opinion, the said premises have not been properly inspected, he may order another inspection before issuing the certificate of registration, or certificate of inspection. (*New provision.*)

Section 17. The Chief Milk Inspector shall issue numbered certificates of registration and certificates of inspection, good for a year, or until the premises therein specified have been reinspected, and shall keep a record thereof. (*New provision.*) No certificate of registration, or certificate of inspection, shall be sold, assigned, loaned or transferred, or placed in the care, custody, control or possession of any persons other than the one to whom it was issued. (*Ordinance 24296.*)

Certificates of registration, as a Milk Vendor, or an Operator of a City Milk Plant, shall be issued only after the dairies or shipping and collecting stations mentioned in the application, have been inspected as herein provided, and certificates of inspection issued

therefor. The Certificates shall state the dairies from which the holder may sell the milk, cream or butter-milk, and the shipping and collecting stations in which the milk, cream or butter-milk so sold by him may be handled. (*New provision.*)

Section 18. Before obtaining the certificate of registration every applicant shall pay fees as follows; which are not license fees but fees for inspection service:

A fee of \$2.00 per annum, the said fee to be payable annually on the first Monday of January. An applicant obtaining his first certificate of registration subsequent to the first Monday of January of any year, shall pay the full inspection fee of \$2.00, which will entitle said holder to sell milk as herein provided only for the balance of said year. Fees on renewal of certificates of registration must be paid the second Monday of January. (*New Section.*)

PASTEURIZATION OR TUBERCULIN TEST REQUIRED.

Section 19. No person shall bring into the City of St. Louis for sale or shall, within said city, sell or offer for sale, expose for sale, dispose of, exchange or deliver or with the intent so to do as aforesaid, have in his possession, care, custody, or control, within said city, any milk, cream or butter-milk unless such milk or cream or the milk or cream contained in the butter-milk be obtained from cows that have given a satisfactory negative tuberculin test within one year, or unless the milk or cream is pasteurized, according to the rules and regulations prescribed in this ordinance. (*Modification of Chicago ordinance—there pasteurization was limited to five years.*)

Section 20. A certificate of the veterinarian of the Board of Health of the City of St. Louis, or of a veterinary surgeon, duly registered or licensed under the laws of the State of Missouri or any other State, certifying that he has inspected the cows producing milk intended for sale in the City of St. Louis and has made and used what is commonly known as the "tuberculin" test as a diagnostic agent for the detection of tuberculosis in such animal, or animals, so examined and tested, as aforesaid, and that such animals have failed to re-act, shall authorize the sale of the milk produced from the said cows in the City of St. Louis, without having the same pasteurized.

After such inspection, examination and test of such cows, as hereinbefore provided, each and every animal so examined and

tested shall be tagged by the person making such examination and test, with a tag duly numbered and of such character as to afford a permanent record of such examination and test and results of the same as regards the presence or absence of infectious or contagious diseases. The Board of Health of the City of St. Louis shall furnish all tuberculin, stationery and tags necessary and required for making such inspection, examination and test. (*Modification of Minneapolis ordinance.*)

STANDARDS OF MILK.

Section 21. No person shall bring into the City of St. Louis for sale or shall, within said city, sell or offer for sale, dispose of, exchange or deliver, or with the intent so to do as aforesaid, have in his possession, care, custody or control, within said city, milk:

(a) Containing more than 88 per cent of water or fluid; containing less than 12 per cent of milk solids; or containing less than $3\frac{1}{4}$ per cent milk fat. (*U. S. Government and Missouri standards. Section 501, Code, allows 3 per cent milk fat.*)

(b) From which any part of the cream has been removed except as hereinafter provided. (*Cleveland regulations.*)

(c) To which any water, fluids, chemicals or any foreign substance whatever, has been added. (*Cleveland regulations.*)

(d) Containing any pathogenic bacteria; containing more than one million bacteria of any kind per cubic centimeter. (*Certified milk must not have in excess of 30,000; Chicago limits 50,000 to 100,000; Cleveland, 500,000; New York City, 60,000 to 100,000.*)

(e) Drawn from any cows having a communicable disease, or from a herd which contains any diseased cattle or from a herd, the attendants of which are affected with, or have been exposed to any communicable disease. (*State Law—Cleveland regulation.*)

(f) Drawn from any cow within fifteen days before or ten days after parturition. (*Present ordinance 12 days after. Sec 506, Code; U. S. Government and State standard.*)

(g) Drawn from any cow which has been fed on garbage, refuse, swill, moist distillery or brewery waste or other improper food. (*State law.*)

(h) Having a temperature, or which has been kept at a temperature higher than 50 degrees Fahrenheit. (*Present law, Sec. 497 of Code.*)

Section 22. In contested analyses of milk, butter fat shall be estimated gravimetrically by the Adams Paper Coil process; total solids by evaporation and non-fatty solids by difference between total solids and butter fats and ash by weighing the residue after incineration of total solids at a dull red heat until all the organic matter is destroyed. (*Present Law, Section 501 of Code.*)

SKIMMED MILK.

Section 23. Notwithstanding the provisions of Section 21, paragraph b, milk from which a part or all of the cream has been removed and which is known as skimmed milk, may be lawfully sold, provided it contains not less than $9\frac{1}{4}$ per cent of milk solids, and not less than $8\frac{1}{2}$ per cent of milk solids, not fat, and which, with the above exceptions, complies with the provisions of Section 21, regarding milk.

All vessels, cans, or packages in which skimmed milk is carried, delivered, or sold, or from which it is sold, shall be distinctly marked in a conspicuous place above the center on the outside of each container with the words "Skimmed Milk" in uncondensed gothic letters not less than one inch in height.

All wagons or vehicles from or in which skimmed milk is sold or delivered, or in which it is carried, shall be plainly marked on both sides of each vehicle by a sign, letters not less than three inches in height, and painted a color to contrast sharply with the color of the wagon or background with the words "Skimmed Milk."

Each store, depot or other place where skimmed milk is kept for sale or sold shall have displayed in plain view of any one entering the premises a sign the letters of which are distinct and not less than two inches in height, reading "Skimmed Milk For Sale." (*Section 505 of Code, Amended by Ordinance 24,582.*)

CREAM.

Section 24. No person, firm or corporation shall bring into the City for sale or shall sell or offer for sale any cream that contains less than 12 per cent of butter fat and which is obtained from milk, produced, kept and handled in a manner other than that provided in this ordinance. (*Section 502 of Code; State and U. S. Govt. call for 18 per cent.*)

MODIFIED MILK, ETC.

Section 25. Nothing in this ordinance shall be so construed as to prohibit the bringing into the City of St. Louis for sale, or the sale of, or having in the possession with intent to sell, milk modified on a physician's order, milk prepared by a fermentation process or butter-milk, provided the same is obtained, made or compounded from milk or cream produced, kept and handled in accordance with the provision of this ordinance. (*New section—compare with Section 499 of Code.*)

RULES FOR INSPECTION OF DAIRIES.

Section 26. All dairies inspected under the provisions of Section 14 of this ordinance shall be graded according to the score card system adopted by the United States Department of Agriculture Bureau of Animal Industry, Dairy Division; and Inspectors, in making their inspection, shall use score cards similar to the ones used by the said Department of Agriculture. (*Used by Washington, D. C.; modified form in use at Cleveland, Geneva N. Y. and other cities.*)

Section 27. No milk, cream or butter-milk produced from milk taken from a dairy scoring less than fifty points shall be brought into the City of St. Louis for sale or shall be sold or offered for sale, disposed of, exchanged or delivered within the City of St. Louis, or with intent so to do as aforesaid, shall be held in possession by anyone. (*U. S. Government regulation.*)

Section 28. If any filthy condition is found amongst the herd or on the premises of dairies so inspected, particularly concerning dirty utensils the total score shall be limited to 49.

If the water is exposed to dangerous contamination or there is evidence of the presence of a dangerous disease in the animals or attendants, the score shall be 0. (*U. S. Government regulation.*)

ISSUING CERTIFICATES OF INSPECTION.

Section 29. The Inspector, on inspecting dairies, shall make two carbons of the score card. One carbon he shall deliver to the owner of the dairy which he has inspected, the other carbon shall be delivered to the milk dealer handling the milk, cream or butter-

milk produced from said dairy, if the said milk, cream or butter-milk is not handled by the dairyman himself for sale in the City of St. Louis. The original card shall be sent to the Chief Dairy Inspector who, if satisfied that the said inspector has properly conducted the said inspection, shall issue a certificate of inspection to the owner of said dairy, certifying that the said dairy has been inspected by the Milk Inspection Service of the City of St. Louis, Missouri, and that the milk, cream or butter-milk produced therein may be sold within the City of St. Louis. If the Chief Milk Inspector is not satisfied with the inspection made, he may order a new inspection of the premises before issuing the certificate of inspection herein provided for. (*Modification of Washington, D. C., system.*)

Section 30. It shall be the duty of the Inspectors to take two samples of milk from all dairies inspected by them under the provisions of this ordinance, not exceeding one pint, for the purpose of testing or analyzing the same. If requested by the person having in charge the milk from which the sample is taken, the inspector shall also give to the said person an additional sample of the milk, sealing the same and bearing the identification marks. The Inspector shall take the first two samples taken by him and place thereon marks for identification. He shall keep the samples sealed and placed on ice and kept at a temperature at or below 50 degrees Fahrenheit until opened for analysis and their quality finally determined. One sample shall be delivered to the City Chemist for ascertaining the chemical analysis of the sample; the other sample shall be given to the City Bacteriologist to determine the bacteriological count of the same. (*Modification, Section 489, of Code.*)

Section 31. All samples of milk or cream, taken or brought to the office of the City Chemist or the City Bacteriologist by the inspectors shall be analyzed or otherwise satisfactorily tested, and wherever or whenever said milk or cream so tested or analyzed shall be found violative of any of the provisions of this ordinance, the necessary steps shall be taken for prosecution for violation thereof, or for revocation of certificates of inspection or certificates of registration as hereinafter provided. An accurate record of the results of all tests or analyses shall be kept and transmitted to the office of the Chief Milk Inspector, where the same shall be accessible as a matter of public information. (*Modification, Section 490, of Code.*)

Section 32. The City Chemist and the City Bacteriologist shall examine, test or analyze as may be deemed necessary, any sample of cream or milk that may be submitted to them for examination

by any citizen when the same has been bought for his own or family consumption. (*Section 491 of Code.*)

Section 33. The Inspectors, when inspecting places other than dairies, shall in their discretion have the right to take samples of milk or cream wherever the said milk or cream is stored or kept for sale, or from wagons, carriages, or vehicles, railroad cars or conveyances of any kind used for conveyance, transportation or delivery of milk or from any warehouse, factory, place of business, buildings, railroad depot, erections, establishments, or places of any kind. In taking such samples they shall do so in the manner provided in Section 30 and perform the same duties thereto as therein provided. (*Modification, Section 489 of Code.*)

Section 34. If any person who has applied for a certificate of registration as a milk vendor shall refuse to have the dairy or dairies inspected from which the milk is produced which he intends to sell in the City of St. Louis, no such certificate shall be issued to him. Whenever any dairyman mentioned in the application for registration by an applicant as being one from whom the applicant buys milk for sale in the City of St. Louis, shall refuse to allow his herd and premises to be inspected, the applicant for registration shall be notified of this fact in writing and the said applicant shall be forbidden to sell the milk of the said dairyman in the City of St. Louis. (*Modification of Washington, D. C., regulation.*)

REVOCATION OF CERTIFICATES.

Section 35. The Board of Health shall have power to revoke all certificates of registration and all certificates of inspection whenever the holders thereof violate any of the provisions of this ordinance. However, before any such certificates of registration or of inspection shall be so revoked, the holders of the said certificates shall be notified in what respect they are violating the ordinance and shall be given a certain number of days to be designated by the Chief Milk Inspector, to correct the violation and to comply with the terms of the ordinance. If at the expiration of said time the said holder fails to comply with the said ordinance, the Chief Milk Inspector shall so notify the Board of Health. The Board of Health shall thereupon give notice in writing to the holder of the said certificate, when the Board will take action relative to the question whether the certificate of said holder shall be revoked or not, and at said hearing the said holder shall have full opportunity to be heard either in per-

son or by counsel. If in the opinion of the Board of Health the holder of the said certificate of registration or certificate of inspection has failed to establish compliance with the ordinance, the Board of Health shall thereupon revoke the said certificate of registration or certificate of inspection. (*Modification of Washington, D. C., regulation.*)

Section 36. On revocation of a certificate of registration, the holder thereof shall not be allowed to register again unless he shall give a bond to the City of St. Louis for the sum of \$500.00, conditioned that he will faithfully observe all the ordinances relating to the question of milk, cream or butter-milk which may be in force in the City of St. Louis. (*San Francisco provision.*)

Certificates of inspection shall, after a revocation by the Board of Health, be granted to a prior holder thereof, who subsequently complies with the provisions of this ordinance, only on the following conditions:

On payment of \$5.00 to the City License Collector, where the certificate has been revoked the first time; on payment of \$10.00 to the City License Collector, where a certificate of inspection has been revoked twice within two years.

Where a certificate of inspection has been revoked three times within two years, the milk produced or handled on the premises for which said certificate was issued, shall not again be sold in the City of St. Louis for a period of six months from the date of the last revocation. (*Original provisions.*)

MISCELLANEOUS SANITARY PROVISIONS FOR DAIRIES.

Section 37. The holders of certificates of registration and certificates of inspection shall forthwith report to the Chief Milk Inspector or a Deputy Milk Inspector the presence of a sick or diseased cow among the herd of cattle of said holder or the presence of a sick horse or other animal kept near or about the stable, premises or place where milk cows are kept or milked. The said sick or diseased animal shall forthwith be removed from the said herd and from the premises or places where the milk cows are kept or milked. If the holder fails to remove the said diseased or sick animal, no milk produced from his said dairy shall be sold within the City of St. Louis until the said animal be removed and there has been a subsequent inspection of the said dairy. It shall also be cause to revoke the certificate. (*Modification of Sections 510 and 512, as amended by Ordinance 24,354; also Section 530.*)

Section 38. No person suffering from or exposed to or liable to communicate to other persons any contagious or infectious disease shall work in or about the producing, holding or offering for sale, or the selling of milk intended for consumption in the City of St. Louis. Any holder of a certificate of registration or of inspection shall have the same forfeited for the violation of this provision. (*State law.*)

Section 39. Whenever in any house connected with any dairy there is any case of smallpox, dyptheria, scarlet fever, typhoid fever or tuberculosis, the sale of milk from such dairy or depot is prohibited until the disease has terminated and the premises been fumigated. (*Modification of Section 533.*)

Section 40. Where milk is bottled at a dairy, it shall be done in a room separate and apart from the cow barn. The bottling room must have good adequate light and ventilation, have a floor constructed of impervious material; the walls of the room must be kept clean, and painted or whitewashed. The utensils used in bottling must be kept scrupulously clean. (*Modification of New York Regulation.*)

SHIPPING AND COLLECTING STATIONS AND CITY MILK PLANTS.

The following provisions shall apply to Shipping and Collecting Stations, and City Milk Plants:

Section 41. Living quarters shall not be located in the building, and no living quarters may, at any time, be directly connected with any room in which milk is exposed or handled. Collection or shipping stations shall not be used for any other purpose nor shall any other business be conducted therein. (*New York regulation.*)

Section 42. Wherever milk is bottled or otherwise prepared, a separate room, known as the "Wash Room," shall be maintained for the purpose of receiving, storing and cleaning cans, bottles and utensils. This shall be separated from that part of the building where the milk is stored and bottled, known as the "Milk Room," by complete partition and door. The Wash Room shall be so located that dirty utensils do not have to pass through or be received in the room where the milk is handled or prepared. The floor of the Wash Room shall be so arranged that its drainage does not run into the Milk Room. Dirty cans and utensils shall not be taken into, kept or stored in the Milk Room. (*Chicago regulation.*)

Section 43. The Milk Handling Room must be adequately supplied with natural light. Windows should be fitted with adjustable

sashes and all windows must be washed and kept clean. Such rooms must be kept clean and used exclusively for handling milk and must in no case be used for the purpose of manufacturing cheese, casein, or other by-products, and must be separated from the place where the engine, boilers or wash vats are located. (*New York regulation.*)

Section 44. From the first day of April, and ending the first day of December in any year, all the windows and doors must be screened so as to prevent flying insects from having access to the milk, cream or other milk products handled at the said place. (*Ordinance 25,747.*)

Section 45. The walls and ceilings of all rooms must be sheathed or sealed, plastered or covered with smooth cement. The walls and ceilings must be painted or whitewashed. (*New York regulation.*)

Section 46. The floor of all rooms must be constructed of cement or tile laid in cement, brick or other suitable non-absorbent material which can be flushed and washed clean with water. (*New York regulation.*)

Section 47. All drains must be earthenware or iron with gas tight joints. They must be continuous from the floor level to point of disposal and must be properly attached. All the drain pipes must be protected against freezing. All drains must be discharged at a distance not less than five hundred feet from building unless it be discharged at a nearer point into a properly covered cesspool or sewer. Any space beneath the building must be kept dry and clean. All strainers in the floor directly over the drainage pipe should be at least six inches in diameter, and so constructed that they can be readily opened and the drains cleaned. (*New York regulation.*)

Section 48. The building should, if possible, be so arranged that the milk may flow by gravity from the point where it is received to its final point of handling. If milk pots or pipes are used for milk, the interior surface must be finished in such a manner as to present a smooth clean surface to the milk flowing through, and they must be so installed that they can readily be taken apart. They must be thoroughly cleaned after each use. (*New York regulation.*)

Section 49. All receiving, weighing or storage vats in which milk is handled must be made of smoothly tinned metal, must have all joints soldered flush and must be kept in good repair and thoroughly cleaned and sterilized after each use. These vats must be provided with tin covers so constructed that they will not interfere

with the handling of milk. The vats must be covered when in use. (*New York regulation.*)

Section 50. Cans used for returning skimmed milk, whey or feed to the farm must not be used for milk and must be painted some distinctive color and plainly marked with the words "Not to be used for Milk" in letters at least two inches high. (*New York regulation.*)

Section 51. All milk cans or bottles used for shipment of milk or in which milk is delivered to the said premises, must be washed as follows:

They should be washed and scrubbed with a washing solution and warm water. After they are thoroughly scrubbed they should be rinsed with clean water. They should then be exposed to a sufficient quantity of live steam or steam under pressure, to render them sterile. All bottles and cans, after washing, must be protected until used so that they will not become contaminated. (*Modification of New York regulations.*)

Section 52. Vats or tanks in which milk is cooled must be tightly constructed of some non-absorbent material and kept water-tight.

The tanks must be supplied daily with clean water or filled with ice and the water, at no time, must be allowed to become offensive. (*New York regulation.*)

Section 53. Milk of a temperature above 60 degrees Fahrenheit must not be received at the creamery or shipping station unless it be milk delivered within three hours from the time it was drawn from the cow. Milk must not be received which contains floating manure, straw, flies or other filth. Milk must be immediately and rapidly cooled to a temperature of 50 degrees Fahrenheit or less and so kept until shipped or delivered. (*Modification of New York regulation. See Section 497 of Code.*)

Section 54. Measuring rods or dippers used in taking samples must be thoroughly washed and sterilized daily and the receiving agent must at no time permit the milk to come in contact with his person. (*New York regulation.*)

Section 55. Said premises must have a running supply of pure water. If a public water supply is not used, such other supply must be approved by the Chief Milk Inspector. If the water is drawn from a well or spring and does not flow by gravity to the creamery, a suitable storage tank must be installed so that water, ample for the

needs of the business, may always be secured from the water faucets in any part of the building. (*New York regulation.*)

Section 56. No person suffering from smallpox, dyptheria, scarlet fever, typhoid fever, syphilis, or tuberculosis, or any one in attendance upon a person so suffering shall be employed in the handling of milk or milk utensils. Any of the said diseases occurring in the families of the dairymen or in the households of anyone engaged in producing or handling the milk coming to the said premises, must be reported at once to the Chief Milk Inspector or a Deputy Milk Inspector and proper steps taken to prevent the milk from becoming contaminated. (*State law—modification.*)

Section 57. All attendants in the said places must wear clean garments and be cleanly in their habits. Spitting or smoking in any part of the building must be absolutely prohibited. (*New York regulation.*)

Section 58. A water-closet or privy must be provided separate from any place where milk is handled. If a privy vault, the seats should be provided with covers so arranged that they will automatically close when they are not in use. The vault must be sealed to prevent the entrance of flies. (*New York regulation.*)

Section 59. No dogs, cats or other domestic animals shall be in any room in which milk is exposed or handled. (*New York regulation.*)

Section 60. If a bottling machine is installed for the purpose of bottling milk, it must first be approved by the Chief Milk Inspector before being used, for the purpose of seeing whether it bottles milk in a cleanly manner and if it can be and is kept clean. (*New York regulation.*)

REGULATIONS FOR STORES.

Section 61. The premises where the business of the said applicants for certificates of registration is conducted must be separated by tight-fitting doors and a complete partition from living rooms, kitchen, laundry, sanitary closets, sleeping rooms, or from places where horses, cattle, fowls, and other animals are kept or slaughtered. The said premises must be properly lighted and ventilated, and between the first day of April and the first day of December, the windows and doors must be fitted with fly screens. (*Chicago regulation.*)

Section 62. The vessels which contain the milk, cream or buttermilk while on sale, or while held for sale, or to be served as food, must be so protected by suitable covers, and must be so placed in the premises that the articles therein contained will not become contaminated by dust and dirt. The cans containing the said articles shall not be allowed to stand on the sidewalk or outside the premises. If the said articles are kept in vats, they shall be constructed of impervious material and should have a smooth inner surface. They shall be provided with dustproof covers, and be drained indirectly into the sewer. The water in the vats shall be kept clean and free from sediment and odor. The vats shall be kept clean and free from dust, lime, sediment or milk crust. The temperature of the water shall not be above 50 degrees Fahrenheit. (*Modification of New York regulations.*)

Section 63. If the said articles are kept in an ice box or refrigerator they must be kept in such a box or refrigerator in which only said articles or similar articles of food are stored. The ice box or vats in which the said articles are kept must be thoroughly cleaned by scrubbing at least twice a week. The overflow pipe from the ice box or refrigerator in which the said articles are kept must not be connected directly with the drain pipe or sewer, but discharged into a properly trapped sewer, connected water supply, open sink, or else into a receptacle which is emptied before the same overflows. (*Modification of Chicago and New York regulations.*)

Section 64. All shipping cans, bottles, dippers, skimmers, measures, strainers, and other utensils, must be so constructed that all parts are absolutely free from spaces where milk can accumulate or soak in, so that it cannot be removed by simply washing. The surface coming into contact with milk or cream must be smooth and free from excessive rust. All utensils must be kept scrupulously clean inside and outside at all times, and shall be thoroughly washed directly after each day's use. (*Chicago regulation; see Section 492 of the Code.*)

Section 65. Where milk is sold in bottles, the bottles must be thoroughly cleaned and sterilized, before being refilled. (*New York regulation.*)

MISCELLANEOUS PROVISIONS.

Section 66. No milk, cream or butter-milk shall be sold, exposed for sale, disposed of, exchanged or delivered, or with the intent so to do, as aforesaid, held in the possession, care, custody or

control of any person in the City of St. Louis, in quantities less than one gallon, unless the said milk, cream or butter-milk is in sanitary bottles, sealed with suitable caps, or stoppers, or some other sealed receptacle readily sealed and sterilized, or which is used only once, to be approved by the Board of Health. This section shall not apply to stores, hotels, or restaurants where cream, milk or butter-milk is sold to be drunk with meals served on the said premises, or where the said milk, cream, or butter-milk is sold, to be immediately consumed on the premises where sold. (*Modification of Chicago and Cleveland ordinances.*)

Section 67. All consumers of milk, cream or butter-milk, within the City of St. Louis shall, as soon as they empty the bottle in which the milk, cream or butter-milk is contained, wash out the same and keep it in a clean condition until returned to the milk dealer or other person from whom the same was obtained. (*New provision.*)

Section 68. Bottles which have been used for the delivery, sale or handling of milk, cream or butter-milk, shall be used for no other purpose. (*New provision.*)

Section 69. No person shall remove from any dwelling or any other place, in which exists any case of communicable disease, any bottles or other receptacles which have been or which are to be used for containing or storing milk, cream or butter-milk except with the permission of the Board of Health under such rules and regulations as it may provide therefor. (*Cleveland regulation.*)

Section 70. No milk, cream or butter-milk for sale in the City of St. Louis shall be bottled except in the milk house, dairy or other building where milk is regularly stored and sold and which complies in all respects with the provisions relating to the bottling of milk in City Milk Plants. (*Modification of Cleveland Regulation.*)

Section 71. No milk intended for sale in the City of St. Louis shall be transferred from one can, bottle or receptacle into another can, bottle or receptacle on any street, alley, depot or thoroughfare, or upon a delivery wagon or other vehicle or in any exposed place in the City of St. Louis, except in the shipping station, city milk plant, or in the enclosed premises of the customers of the dealer in milk. If tickets are used in the sale of milk in the City of St. Louis, said tickets shall be only in the shape of coupon tickets that can be used once only, or metal tickets. (*Modification of Cleveland, Louisville and Baltimore ordinances.*)

Section 72. The caps used to seal the milk bottles, shall bear the name of the dealer of the milk and shall also state the day of the week when the milk was bottled. (*New York regulation—certified milk regulation.*)

PASTEURIZATION.

Section 73. The premises in which the milk is pasteurized, shall in all respects conform with the provisions of this ordinance regarding shipping or collecting stations. (*New provision.*)

Section 74. Where the Flash, or Continuous method is used for the pasteurization of milk or cream, the same shall be heated to a temperature not less than 160 degrees Fahrenheit nor more than 170 degrees Fahrenheit. (*New provisions original with committee.*)

Section 75. Where the Held method of pasteurization is used in pasteurizing milk or cream, the said milk or cream shall be heated according to the following table:

A uniform heating from 140 degrees F. to 146 degrees F., maintained not less than twenty minutes, nor more than thirty minutes.

A uniform heating from 146 degrees F. to 158 degrees F., maintained not less than ten minutes, nor more than twenty minutes. (*New provision, original with committee.*)

Section 76. The pasteurized product shall be cooled at once to a temperature of 45 degrees Fahrenheit or less. This cooling shall be so conducted that the pasteurized product is not exposed to the air or other contamination. This cooling apparatus shall be so constructed that it can be readily cleansed and sterilized. (*New York regulation. See Section 497 of Code.*)

Section 77. All pasteurizers operated for the production of pasteurized milk or cream to be sold in the City of St. Louis, shall be equipped with an apparatus regulating automatically the supply of steam and heat so as to correspond with and produce the required temperature of the out-flow of the pasteurized product. The automatic thermo-regulators shall be accurate, and must be approved by the Chief Milk Inspector before being installed.

A recording apparatus shall be installed upon all pasteurizers to record during operation the temperature of the pasteurized product as it flows from the heater. The thermometer of this recording apparatus must be accurate and kept merged in the milk in such a way that it is not exposed to escaping steam or other heat, except the heated milk. The records made by this recording thermometer

must be accurate and made in a chamber which is kept under lock and key in the control of the Chief Milk Inspector.

The automatic-thermo regulating and recording apparatus may be combined into one instrument. (*Chicago regulation.*)

Section 78. Directly after pasteurization the milk or cream pasteurized shall contain no pathogenic bacteria and not more than 100,000 other bacteria per cubic centimeter. (*Provision original with committee.*)

Section 79. All containers in which pasteurized milk is delivered to the consumer, shall be plainly labeled "Pasteurized." The labels must also bear the day of the week when the pasteurization was completed, the degree of heat, the length of time exposed to the heat and the name of the dealer. (*New York regulation.*)

Section 80. Pasteurized milk must be delivered to the consumer within twenty-four hours of the pasteurization. (*New York regulation.*)

Section 81. No milk shall be pasteurized a second time, nor shall any milk which contains an excessive number of bacteria be pasteurized at all. (*New York regulation.*)

PENALTIES.

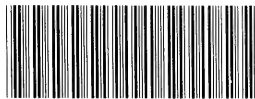
Section 82. Any milk, cream or butter-milk which has been brought into the City of St. Louis for sale, or is held or offered for sale in said city, which does not comply with the provisions of this ordinance, or which has not been produced, kept or handled in accordance with the provisions herein, may be seized and destroyed forthwith by the Chief Milk Inspector, or a deputy milk inspector of the City of St. Louis. (*Minneapolis ordinance. See Section 509 of Code.*)

Section 83. Any one selling, handling or otherwise disposing of milk without obtaining the necessary certificate of registration, shall be guilty of a misdemeanor, and be punished by fine from \$25 to \$200. All violations of this ordinance in any respect other than above shall constitute a misdemeanor and the punishment for said violation shall be a fine of from \$5 to \$200.

Section 84. Articles 5 and 6, Chapter II of the Revised Code of St. Louis, 1907, and ordinances numbered 24295, 24296, 24297, 24354 and 24582, are hereby repealed.



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