

# MAINE STATE LEGISLATURE

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EIGHTY-FIFTH LEGISLATURE

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Legislative Document

No. 302

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S. P. 332

In Senate, Feb. 4, 1931.

Referred to Committee on Public Health and 500 copies ordered printed. Sent down for concurrence.

ROYDEN V. BROWN, Secretary.

Presented by Senator McLean of Hancock.

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STATE OF MAINE

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IN THE YEAR OF OUR LORD ONE THOUSAND NINE  
HUNDRED AND THIRTY-ONE

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AN ACT Relating to the Manufacture of Beverages.

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Be it enacted by the People of the State of Maine, as follows:

Section sixty-two of chapter forty-one of the revised statutes is hereby amended by striking out the second paragraph of said section in its entirety and inserting in place thereof the following: 'All bottles, jars, jugs, or other containers used by manufacturers and bottlers of drink products and other non-alcoholic beverages before being filled or refilled shall be thoroughly cleaned and sterilized by then and there being washed in an automatic washing machine in a solution of not less than one and one-half per cent caustic alkali for a period of not less than five minutes, at a temperature not lower than one hundred and twenty degrees Fahrenheit, to be followed by rinsing in pure water and all said bottles, jars, jugs and other containers shall be filled or refilled immediately after such rinsing. All bottlers or bottling establishments, as provided herein, shall be equipped with a properly constructed and sanitary syrup room, built over the room or rooms used for the filling or refilling of said bottles, jars, jugs and other containers, for the preparation or storage of syrups, fruit juices, extracts and flavors used in the manufacture of beverages, and all such syrups, fruit juices, extracts, flavors and similar liquids shall be conveyed from said syrup room di-

rectly to the bottling machine by means of piping all of which shall be tin lined, and all fixtures, machinery utensils and piping used in connection with or kept in said syrup room shall at all times be kept and maintained in a clean condition, using for this purpose only hot water of a temperature not lower than one hundred and twenty degrees Fahrenheit, except that live steam may be used instead. And all bottlers and bottling establishments, as provided herein, that shall advertise by any means whatsoever, the use of spring water in the manufacture of beverages, such spring water so advertised shall be piped directly from such spring to the carbonater of such bottler or bottling establishment, and shall be the only water used in the bottling of such beverages,' so that said section as amended shall read as follows:

'Sect. 62. Cleaning and sterilizing soft drink containers. No person, firm, or corporation having custody of any bottle, jar, jug, or other container used for drink product or other non-alcoholic beverages, the owner of which has complied with the provisions of the preceding section, shall place or cause to be placed in any such bottle, jar, or jug, any turpentine, varnish, wood-alcohol, bleaching water, bluing, kerosene, oils, or any unclean or foul substance or other offensive material, or send, ship, return, or deliver, or cause to be sent, shipped, returned, or delivered to any bottler of drink product or non-alcoholic beverages any bottle, jar, jug, or other receptacle used as a container for drink product or other non-alcoholic beverages containing any turpentine, varnish, wood-alcohol, bleaching water, bluing, kerosene, oil, or any unclean or foul substance and other offensive material.

All bottles, jars, jugs, or other containers used by manufacturers and bottlers of drink products and other non-alcoholic beverages before being filled or refilled shall be thoroughly clean and sterilized by then and there being washed in an automatic washing machine in a solution of not less than one and one-half per cent caustic alkali for a period of not less than five minutes, at a temperature not lower than one hundred and twenty degrees Fahrenheit, to be followed by rinsing in pure water and all said bottles, jars, jugs and other containers shall be filled or refilled immediately after such rinsing. All bottlers or bottling establishments, as provided herein, shall be equipped with a properly constructed and sani-

tary syrup room, built over the room or rooms used for the filling or refilling of said bottles, jars, jugs and other containers, for the preparation or storage of syrups, fruit juices, extracts and flavors used in the manufacture of beverages, and all such syrups, fruit juices, extracts, flavors and similar liquids shall be conveyed from said syrup room directly to the bottling machine by means of piping all of which shall be tin lined, and all fixtures, machinery utensils and piping used in connection with or kept in said syrup room shall at all times be kept and maintained in a clean condition, using for this purpose only hot water of a temperature not lower than one hundred and twenty degrees Fahrenheit, except that live steam may be used instead. And all bottlers and bottling establishments, as provided herein, that shall advertise by any means whatsoever, the use of spring water in the manufacture of beverages, such spring water so advertised shall be piped directly from such spring to the carbonater of such bottler or bottling establishment, and shall be the only water used in the bottling of such beverages.'