

MAINE STATE LEGISLATURE

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E I G H T Y - N I N T H L E G I S L A T U R E

Legislative Document

No. 522

S. P. 294

In Senate, February 8, 1939.

Referred to Committee on Agriculture and sent down for concurrence.
500 copies ordered printed.

ROYDEN V. BROWN, Secretary.

Presented by Senator Chamberlain of Penobscot by request.

S T A T E O F M A I N E

IN THE YEAR OF OUR LORD NINETEEN HUNDRED
THIRTY-NINE

AN ACT Relating to the Production and Sale of Raw Milk in Towns or Cities of Two Thousand Population or Over.

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

Regulations. The commissioner of agriculture shall enforce the following regulations in regard to the production of milk to be sold directly to the consumer while raw. These regulations shall not apply to the producers of milk sold to pasteurizing plants:

1. **Barns.** All barns used in the production of milk and stabling of dairy cattle shall be clean. The ceilings and floors shall be tight and free from cobwebs. No rubbish shall be allowed to collect in any part of the tie-up. Sufficient bedding shall be used to absorb all moisture in the gutter. There shall be ample light (2 to 3 square feet per cow). The tie-up shall be whitewashed every 6 months.

2. **Cows.** All cows producing milk must be kept in a clean dry condition free from visible dirt and the udders and flanks must be wiped off prior to milking. All cows must be free from tuberculosis, Bangs disease and mastitis.

3. **Manure.** Manure must be removed daily and may be stored in a tight cellar or a manure shed 50 feet or more from the barn, or hauled away from the barn at least every 4 days.

4. **The milk house.** In order to get a license to sell raw milk, the milk house must have ample refrigeration for the amount of milk handled. It must have ample live steam available for heating and sterilization purposes. It must have a separate room for the storage of clean cans, bottles, etc., and for bottling the milk. It must be equipped with an automatic filler and capper. It must have ample windows (10% of the floor area as windows).

5. **Inspection.** Before any dairy or processing plant can be licensed to sell milk, it must be inspected by the state dairy inspector or his deputy, and a detailed report made to the state department of health and welfare. This inspection, with a detailed report, shall be made every 6 months thereafter. Failure to make these inspections and reports or falsifying them shall be considered sufficient cause for dismissal if complaint is made and the facts substantiated before the governor and council.