

### ACTS AND RESOLVES

AS PASSED BY THE

# Eighty-fourth Legislature

OF THE

## STATE OF MAINE

1929

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## **PUBLIC LAWS**

## OF THE

# **STATE OF MAINE**

As Passed by the Eighty-fourth Legislature

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#### MILK UTENSILS.

#### **CHAP. 182**

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on, and the damage to the owner thereof caused by such removal shall be ascertained in the same manner as is provided for the ascertainment of the damages caused by the flowage.

Sec. 2. Violation a public nuisance. Any dam erected hereafter which is maintained in violation of this act shall constitute a public nuisance, and be subject to the provisions of section twelve of chapter twenty-three of the revised statutes.

Sec. 3. Dams created for driving purposes excepted. This act shall not apply to dams which are created solely for log driving purposes where the water is stored for not exceeding three months of each year, nor shall the same be interpreted in any instance to require the removal of stumps below the swell of the roots.

Approved April 3, 1929.

### Chapter 182.

An Act Relating to the Sterilization of Milk Utensils. Be it enacted by the People of the State of Maine, as follows:

R. S., c. 37, sec. 18; relating to cleansing and sterilizing of milk cans, amended. Section eighteen of chapter thirty-seven of the revised statutes is hereby amended by inserting in the third and seventh lines thereof after the word "sterilize," the following words: 'by the use of boiling water, steam or sterilizing agent' and also by striking out in the ninth line thereof, the word "immediately," so that said section as amended shall read as follows:

'Sec. r8. Shall use boiling water, steam or sterilizing agent. All persons, firms and corporations who shall purchase milk or cream for the purpose of reselling the same, either at wholesale or retail, shall thoroughly cleanse and sterilize, by the use of boiling water, steam or sterilizing agent, all cans, vessels and other utensils prior to their being used in the manufacture, transportation, storage and sale of said milk or cream. All persons, firms and corporations engaged in the business of retailing milk or cream, shall thoroughly cleanse and sterilize, by the use of boiling water, steam or sterilizing agent, all vessels, jars, cans and other utensils used in the manufacture, storage and sale of milk or cream before such vessels, jars or cans are filled for distribution. And the place or room in which milk or cream is stored, bottled or otherwise handled shall be kept in a clean and sanitary condition. Any person, firm or corporation violating this section or section sixteen of this chapter shall be punished by a fine not exceeding fifty dollars.'

Approved April 3, 1929.