

901:11-2-24

Raw product storage.

- (A) All milk shall be held and processed under conditions and at temperatures that will prevent contamination and rapid deterioration. Drip milk from can washers or any other sources shall not be used for the manufacture of dairy products. Bulk milk in storage tanks within the dairy plant shall be handled in such a manner as to minimize bacterial levels and shall be maintained at fifty degrees Fahrenheit or lower until processing begins. This does not preclude holding milk or whey at higher temperatures for a period of time, where applicable, for specific manufacturing or processing practices.
- (B) The bacteriological level of raw commingled milk in storage tanks shall be one million per mL or lower.
- (C) Whenever the commingled raw milk bacterial count indicates the presence of more than one million per mL, the following procedures shall be applied:
- (1) The processor shall be notified in writing of an excessive bacterial count and the director may initiate an investigation to determine the cause; ~~and~~
 - (2) Processor license action shall be taken only if the investigation reveals the cause of the commingled raw milk bacterial count violation is a result of a problem that can be controlled by the processor; and
 - (3) The processor license or registration may be reinstated by the director when the cause of the violation has been corrected.

Effective:

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Certification

Date

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