

901:11-2-25

Quality, composition and wholesomeness.

- (A) All necessary precautions shall be taken to prevent contamination or adulteration of the milk or products during manufacturing. All substances and ingredients used in the processing or manufacturing of any dairy product shall be subject to inspection and shall be wholesome and free from impurities. All finished products shall comply with the requirements of the Federal Food, Drug, and Cosmetic Act (2004) as to composition and wholesomeness.
- (B) Chlorinating facilities shall be provided for butter wash water if needed and all other necessary precautions shall be taken to prevent contamination of products.
- (C) The director may sample product as often as necessary to ensure microbiological control. All samples shall be collected and held in substantial compliance with the standard methods as defined in rule 901:11-2-01 of the Administrative Code.
- (D) All necessary precautions shall be taken throughout the entire manufacturing operation to prevent the adulteration of one product with another. The commingling of one type of liquid or dry product with another shall be considered as an adulteration of that product. This does not prohibit the normal standardization of similar products in accordance with good manufacturing practices or the production of specific products for special uses, provided applicable labeling requirements are met.
- (E) All products sampled and tested by the director shall meet the specifications for that product as specified in the code of federal regulations. The director may remove or embargo product offered for sale that has been determined to be a public health risk. Product determined to be improperly labeled shall not be offered for sale until the product has been properly labeled as specified in rule 901:11-2-42 of the Administrative Code.
- (F) All finished products sampled and tested by the director shall not exceed total coliform, Escherichia coli and Escherichia coli O157:H7 standards established by the department.
- (1) The director shall order a stop sale on a product lot when the lot sample exceeds five hundred p/mL total coliform and one hundred p/mL Escherichia coli. The lot shall remain on hold until the department has completed an official laboratory analysis of a second sample from the same lot.
 - (2) When a second sample from the same lot exceeds five hundred p/mL total coliform, one hundred p/mL Escherichia coli and the presence of Escherichia coli O157:H7 is detected, the lot shall be destroyed.

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CERTIFIED ELECTRONICALLY

Certification

10/24/2017

Date

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