RULES AND REGULATIONS

[Standards of maximum permissible bacterial content of milk, cream and milk products]

The State Department of Health of the State of New Jersey, pursuant to the authority vested in it by Chapter 177, Public Laws of 1947, as amended by Chapter 444, Laws of 1948, hereby establishes the following standards of maximum permissible bacterial content of milk, cream and milk products.

STATE DEPARTMENT OF HEALTH OF THE

STATE OF NEW JERSEY

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State Commissioner of Health

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WHEREAS, The bacterial count of milk is an accepted index of the sanitary quality of such product and a high bacterial count indicates that the milk has either come from diseased udders, has been milked or handled under insanitary or undesirable conditions or has not been properly cooled and stored in order to limit such bacterial growth and this high count, therefore, is an indication of improper handling and contamination. It is known that high count, however, does not necessarily mean that disease organisms are present and a low count does not necessarily mean the disease organisms are absent. It is likewise known that this multiplication and increase in the numbers of bacteria present, however, does enhance the likelihood of disease transmission if disease organisms were present originally. Therefore, since improper handling and the allowing of milk to remain warm enough to permit such growth, and consequent high count, thus increases the likelihood of disease transmission, and

WHEREAS, The Department of Health deems it advisable as an aid in the determination of safe and unsafe supplies of milk, to set the maximum permissible bacterial content of milk, cream and milk products, and

WHEREAS, These regulations set the maximum permissible bacterial standards for the production and distribution of such milk, cream and milk products, it is desirable to state that these regulations have been set up after [illegible] with the industry and [illegible]

product they purchase. These regulations are subject to amendment and the State Commissioner of Health reserves the authority to specify more or less stringent requirements in any particular case where, in his judgment, such requirements may enhance the public health. The official examination of such milk and milk products will be made by the State Department of Health or local health department laboratories in order to determine the compliance with the bacterial standards so set, and

WHEREAS, A series of meetings of the Local Health Officers' Association, representatives of the milk industry, and the Commissioner of Health, were held to discuss and determine the standards to be set, and

WHEREAS, The standards of the departments of health of the larger cities of this State, adjoining states and the United States Public Health Service, are similar to these standards, now therefore,

BE IT RESOLVED, That the maximum permissible bacterial standards of milk, cream and milk products are as follows and are hereby made part of the rules and regulations of the Department of Health of the State of New Jersey.

BACTERIAL STANDARDS - AGAR PLATE

MILK, SKIM OR WHOLE

	Maximum Permissible Number of Bacteria per c.c.
RAW	
(a) blended or individual bulk can sample taken at receiving station or at source of production.	150,000
(b) from any consumer package prepared by producer or distributor.	150,000
(c) sampled after processing.	400,000
PASTEURIZED	
(d) sampled either in bulk or consumer package.	30,000

CREAM

RAW

(a) sampled after processing at the plant where pasteurization occurs. 150,000

(b) sampled after pasteurization and sampled either in bulk or consumer package or by vending machine 50,000

PASTEURIZED	Maximum Permissible Number of Bacteria per c.c.
(c) sampled either in bulk or consumer package.	100,000

ICE CREAM, ICE CREAM MIX, FROZEN CUSTARD, SHERBETS AND ICES

(a) sampled after processing and production and released as finished product.	100,000

These bacterial standards are to be determined by the Standard Agar Plate Test as set forth in the "Standard Methods for the Examination of Dairy Products" of the American Public Health Association or any other method approved and acceptable to the State Department of Health.