

aug. 18

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An ordinance defining "milk" and certain "milk products", "milk producer", "pasteurization", etc., prohibiting the sale of adulterated and misbranded milk and milk products, requiring permits for the sale of milk and milk products, regulating the inspection of dairy farms and milk plants, the examination, grading, labeling, pasteurization, distribution, and sale of milk and milk products, providing for the construction of future dairies and milk plants, the enforcement of this ordinance and the fixing of penalties.

Be it ordained by the City Council of the City of \*\*, County of Champaign and State of Illinois, as follows:

SECTION I. DEFINITIONS.--The following definitions shall apply in the interpretation and the enforcement of this ordinance.

A. MILK.--Milk is hereby defined to be the lacteal secretion obtained by the complete milking of one or more healthy cows, excluding that obtained within 15 days before and 5 days after calving, or such long period as may be necessary to render the milk practically colostrum free; which contains not less than 8½ percent of milk solids not fat, and not less than 3½ percent of milk fat.

B. MILK FAT OR BUTTER FAT.--Milk fat or butter fat is the fat of milk.

C. CREAM AND SOUR CREAM.--Cream is a portion of milk which contains not less than 18 percent milk fat. Sour cream is cream the acidity of which is more than 0.20 percent, expressed as lactic acid.

D. SKIMMED MILK.--Skimmed milk is milk from which a sufficient portion of milk fat has been removed to reduce its milkfat percentage to less than 3-1/4 percent.

E. MILK OR SKIMMED-MILK BEVERAGE.--A milk beverage or a skimmed-milk beverage is a food compound or confection consisting of milk or skimmed-milk, as the case may be, to which has been added a sirup or flavor consisting of wholesome ingredients.

F. BUTTERMILK.--Buttermilk is a product resulting from the churning of milk or cream, or from the souring or treatment by a lactic acid or other culture of milk, skimmed milk, reconstituted skimmed milk, evaporated or condensed milk or skimmed milk, or milk or skimmed-milk powder. It contains not less than 8 percent of milk solids not fat.

G. VITAMIN D MILK.--Vitamin D milk is milk the vitamin D content of which has been increased by a method and in an amount approved by the health officer.

H. RECONSTITUTED OR RECOMBINED MILK AND CREAM.--Reconstituted or recombined milk is a product resulting from the

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recombining of milk constituents with water, and which complies with the standards for milk fat and solids not fat of milk as defined herein. Reconstituted or recombined cream is a product resulting from the combination of dried cream, butter, or butter fat with cream, milk, skin milk, or water.

I. GOAT MILK.--Goat milk is the lacteal secretion, free from colostrum obtained by the complete milking of healthy goats, and shall comply with all the requirements of this ordinance. The word "cows" shall be interpreted to include goats.

J. HOMOGENIZED MILK.--Homogenized milk is milk, which has been treated in such manner as to insure break-up of the fat globules to such an extent that after 48 hours storage no visible cream separation occurs on the milk and the fat percentage of the top 100 cc. of milk in a quart bottle, or of proportionate volumes in containers of other sizes, does not differ by more than 10 percent of itself from the fat percentage of the remaining milk as determined after thorough mixing.

K. MILK PRODUCTS.--Milk products shall be taken to mean and include cream, sour cream, homogenized milk, goat milk, vitamin D milk, buttermilk, skimmed milk, reconstituted or recombined milk and cream, milk beverages, and skimmed-milk beverages.

L. PASTEURIZATION.--The terms "pasteurization", "pasteurized", and similar terms shall be taken to refer to the process of heating every particle of milk or milk products to at least 143° F., and holding at such temperature for at least 30 minutes, or to at least 160° F., and holding at such temperature for at least 15 seconds, in approved and properly operated equipment; providing that nothing contained in this definition shall be construed as disbaring any other process which has been demonstrated to be equally efficient and is approved by the State health authority.

M. ADULTERATED MILK AND MILK PRODUCTS.--Any substance claimed to be any milk or milk product defined in this ordinance, but not conforming with its definition as given in this ordinance, or which carries a grade label unless such grade label has been awarded by the health officer and not revoked, shall be deemed adulterated and misbranded.

N. MILK PRODUCER.--A milk producer is any person who owns or controls one or more cows a part or all of the milk or milk products from which is sold or offered for sale.

O. MILK DISTRIBUTOR.--A milk distributor is any person who offers for sale or sells to another any milk or milk products for human consumption as such.

P. DAIRY OR DAIRY FARM.--A dairy or dairy farm is any place or premises where one or more cows are kept, a part or all of the milk or milk products from which is sold or offered for sale.

Q. MILK PLANT.--A milk plant is any place or premises or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, or prepared for distribution.

R. HEALTH OFFICER.--The Term "health officer" shall mean the health authority of the city of Urbana, Illinois, or his authorized representative.

S. AVERAGE BACTERIAL PLATE COUNT, DIRECT MICROSCOPIC COUNT, REDUCTION TIME, AND COOLING TEMPERATURE.--Average bacterial plate count shall be taken to mean the logarithmic average of the bacterial plate counts of the last four consecutive samples, taken upon separate days. Average direct microscopic count shall be taken to mean the logarithmic average of the direct microscopic counts of the last four consecutive samples, taken upon separate days. Average reduction time shall be taken to mean the arithmetic average of the reduction times of the last four consecutive samples taken upon separate days. Average cooling temperature shall be taken to mean the arithmetic average of the temperatures of the last four consecutive samples, taken upon separate days.

*microscopic count*

T. GRADING PERIOD.--The grading period shall be such period of time as the health officer may designate within which grades shall be determined for all milk and milk products, provided that the grading period shall in no case exceed 6 months.

U. PERSON.--The word "person" as used in this ordinance shall mean "person, firm, corporation, or association."

V. AND/OR.--Where the term "an/or" is used "and" shall apply where possible, otherwise "or" shall apply.

SECTION 2. THE SALE OF ADULTERATED, MISBRANDED, OR UNGRADED MILK OR MILK PRODUCTS PROHIBITED.--No person shall within the City of Urbana, Illinois, or its police or public health jurisdiction, produce, sell, offer, or expose for sale, or have in possession with intent to sell, any milk or milk product which is adulterated, misbranded, or ungraded milk or milk products. ~~Provided that in an emergency the sale of ungraded milk or milk products may be authorized by the Health Officer.~~

SECTION 3. PERMITS.--It shall be unlawful for any person to send into, bring into or receive into the City of Urbana, Illinois, or its Public Health jurisdiction, for sale, or to sell, or offer for sale therein, or to have in storage where milk or milk products are sold or served, any milk or milk product defined in this ordinance, who does not possess a permit from the health officer of the City of Urbana, Illinois.

Only a person who complies with the requirements of this ordinance shall be entitled to receive and retain such a permit.

*V.V.V.*

Such a permit may be suspended by the health officer upon the violation by the holder of any of the terms of this ordinance, or in any case in which the holder refuses the health officer the right of entrance to any dairy farm, milk plant, or vehicle, or other place where milk or milk products are kept or stored for the purpose of inspection or the collection and examination of samples. Provided also that such a permit may be revoked for the same cause by order of the Board of Health of Champaign-Urbana Public Health District after an opportunity to such holder for a hearing before said board.

SECTION 4. LABELING AND PLACARDING.—All bottles, cans, packages, and other containers enclosing milk or any milk product defined in this ordinance shall be plainly labeled or marked with (1) the name of the contents as given in the definitions in this ordinance; (2) the grade of the contents if said contents are graded under the provisions of this ordinance; (3) the word "pasteurized" only if the contents have been pasteurized; (4) the name of the plant at which the contents were pasteurized; (5) in the case of vitamin D milk, the designation "Vitamin D Milk," the source of vitamin D, and the number of vitamin D units contained per quart; and (6) the phrase "raw milk for pasteurization" if the contents are to be pasteurized, and the name of the producer. The label or mark shall be in letters of a size, kind and color approved by the health officer and shall contain no marks or words which are misleading.

SECTION 5. INSPECTION OF DAIRY FARMS AND MILK PLANTS FOR THE PURPOSE OF GRADING.—At least once during each grading period the health officer shall inspect all milk plants whose milk or milk products are intended for consumption within the city of Urbana, Illinois, or its police or Public Health District jurisdiction. In case the health officer discovers the violation of any item of sanitation, he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied, but not before the lapse of 3 days; and the second inspection shall be used in determining the grade of milk and/or milk products. Any violation of the same item of this ordinance on two consecutive inspections shall be cause for immediate revocation of permit.

One copy of the inspection report shall be posted by the health officer in a conspicuous place upon an inside wall of one of the milk plant buildings, and said inspection report shall not be defaced or removed by any person except the health officer. Another copy of the inspection report shall be filed with the records of the health department.

SECTION 6. THE EXAMINATION OF MILK AND MILK PRODUCTS.—During each grading period at least four samples of milk and cream from each dairy farm and each milk plant shall be taken on separate days and examined by the health officer. Samples of other milk products may be taken and examined by the health officer as often as he deems necessary. Samples of

milk and milk products from stores, cafes, soda fountains, restaurants, and other places where milk or milk products are sold shall be examined as often as the health officer may require. Bacterial plate counts and direct microscopic counts shall be made in conformity with the latest standard methods recommended by the American Public Health Association.

Examinations may include such other chemical and physical determinations as the health officer may deem necessary for the detection of adulteration, these examinations to be made in accordance with the latest standard methods of the American Public Health Association and the Association of Official Agricultural Chemists. Samples may be taken by the health officer at any time prior to the final delivery of the milk or milk products. All proprietors of stores, cafes, restaurants, soda fountains, and other similar places shall furnish the health officer upon his request, with the names of all distributors from whom their milk and milk products are obtained. Bio-essays of the vitamin D content of vitamin D milk shall be made when required by the health officer in a laboratory approved by him for such examinations.

Whenever the average bacterial count, the average reduction time, or the average cooling temperature falls beyond the limit for the grade then held, the health officer shall send written notice thereof to the person concerned, and shall take an additional sample, but not before the lapse of 3 days, for determining a new average in accordance with Section 1 (S<sup>4</sup>). Violation of the grade requirement by the new average or by any subsequent average during the remainder of the current grading period shall call for immediate suspension of the permit, unless the last individual result is within the grade limit.

#### SECTION 7. THE GRADING OF MILK AND MILK PRODUCTS.--

The grade of all milk and milk products delivered by all producers or distributors and ultimately consumed within the City of Wabana, Illinois, or its police or Public Health jurisdiction shall be based upon the following standards, the grading of milk products being identical with the grading of milk except that the bacterial standards shall be doubled in the case of cream, and omitted in the case of sour cream and buttermilk.

GRADE A RAW MILK.--Grade A raw milk for pasteurization is raw milk the average bacterial plate count of which as determined under sections 1 (S) and 6 of this ordinance does not exceed 200,000 per cubic centimeter, or the average direct microscopic count of which does not exceed 200,000 per cubic centimeter if clumps are counted, or 800,000 per cubic centimeter if individual organisms are counted, or the average reduction time of which is not less than 6 hours; and which is produced upon dairy farms conforming with all of the following items of sanitation.

#### ITEM 1r. COWS, TUBERCULOSIS AND OTHER DISEASES.--

Except as provided hereinafter, a tuberculin test of all herds

and additions thereto shall be made before any milk therefrom is sold, and at least once every 12 months thereafter, by a licensed veterinarian approved by the State livestock sanitary authority. Said tests shall be made and any reactors disposed of in accordance with the requirements approved by the United States Department of Agriculture, Bureau of Animal Industry, for accredited herds. A certificate signed by the veterinarian or attested to by the health officer and filed with the health officer shall be evidence of the above test. Provided that in modified accredited counties in which the modified accredited area plan is applied to the dairy herds the modified accredited area system approved by the United States Bureau of Animal Industry shall be accepted in lieu of annual testing.

Cows which show an extensive or entire induration of one or more quarters of the udder upon physical examination, whether secreting abnormal milk or not, shall be permanently excluded from the milking herd. Cows giving bloody, stringy, or otherwise abnormal milk, but with only slight induration of the udder, shall be excluded from the herd until re-examination shows that the milk has become normal.

For other diseases such tests and examinations as the health officer may require shall be made at intervals and by methods prescribed by him, and any diseased animals or reactors shall be disposed of as he may require.

ITEM 2r. DAIRY BARN LIGHTING.---A dairy or milking barn shall be required and used. In such sections thereof where cows are milked, windows shall be provided and kept clean and so arranged as to insure adequate light properly distributed, and when necessary shall be provided with adequate supplementary artificial light.

ITEM 3r. DAIRY BARN, AIR SPACE AND VENTILATION.---Such sections of all dairy barns where cows are kept or milked shall be well ventilated and shall be so arranged so as to avoid overcrowding.

ITEM 4r. DAIRY BARN, FLOORS.---The floors and gutters of such parts of all dairy barns in which cows are milked shall be constructed of concrete or other approved impervious and easily cleaned material, shall be graded to drain properly, and shall be kept clean and in good repair. No horses, pigs, fowl, calves, etc., shall be permitted in parts of the barn used for milking.

ITEM 5r. DAIRY BARN, WALLS AND CEILINGS.---The walls and ceilings of all dairy barns shall be whitewashed once each year or painted once every 2 years, or oftener if necessary, or finished in an approved manner, and shall be kept clean and in good repair. In case there is a second story above that part of the barn in which cows are milked, the ceiling shall be tight. If the feed room adjoins the milking space, it shall be separated therefrom by a dust-tight partition and door. No feed shall be stored in the milking portion of the

barn.

ITEM 6r. DAIRY BARN, COW YARD.--All cow yards shall be graded and drained as well as practicable and kept clean.

ITEM 7r. MANURE DISPOSAL.--All manure shall be removed and stored or disposed of in such manner as best to prevent the breeding of flies therein or the access of cows to piles thereof.

ITEM 8r. MILK HOUSE OR ROOM, CONSTRUCTION.--There shall be provided a milk house or milk room in which the cooling, straining and storing of milk and milk products and the washing, bactericidal treatment, and storing of milk apparatus and utensils shall be done. (a) The milk house or room shall be provided with tight floor constructed of concrete or other impervious material, in good repair, and graded to provide proper drainage. (b) It shall have walls and ceilings of such construction as to permit easy cleaning, and shall be well painted, or finished in an approved manner. (c) It shall be well lighted and ventilated. (d) It shall have all openings effectively screened including outward-opening, self-closing doors, unless other effective means are provided to prevent the entrance of flies. (e) It shall be used for no other purposes than those specified above except as may be approved by the health officer; shall not open directly into a stable or into any room used for domestic purposes; shall have water piped into it; shall be provided with adequate facilities for the heating of water for the cleaning of utensils; shall be equipped with two-compartment stationary wash and rinse vats.

ITEM 9r. MILK HOUSE OR ROOM, CLEANLINESS AND FLIES.--The floors, walls, ceilings, and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

ITEM 10r. TOILET.--Every dairy farm shall be provided with one or more sanitary toilets conveniently located and properly constructed, operated, and maintained, so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply.

ITEM 11r. WATER SUPPLY.--The water supply for the milk room and dairy barn shall be properly located, constructed, and operated, and shall be easily accessible, adequate, and of a safe sanitary quality.

ITEM 12r. UTENSILS, CONSTRUCTION.--All multi-use containers or other utensils used in handling, storage, or transportation of milk or milk products must be made of smooth non-absorbent material and of such construction as to be easily cleaned, and must be in good repair. Joints and seams shall be soldered flush. Woven wire cloth shall not be used for straining milk. All milk pails shall be of a small-mouth design approved by the health officer. The manufacture, packing,

transportation and handling of single service containers and container caps and covers shall be conducted in a sanitary manner.

ITEM 13r. UTENSILS, CLEANING. All multi-use containers, equipment, and other utensils used in the handling, storage, or transportation of milk and milk products must be thoroughly cleaned after each usage.

ITEM 14r. UTENSILS, BACTERICIDAL TREATMENT.--All multi-use containers, equipment, and other utensils used in the handling, sotrage, or transportation of milk or milk products shall between each usage be subjected to an approved bactericidal process.

ITEM 15r. UTENSILS, STORAGE.--All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall be stored so as not to become contaminated before being used.

ITEM 16r. UTENSILS, HANDLING.--After bactericidal treatment no container or other milk or milk product utensil shall be handled in such manner as to permit any part of any person or his clothing to come in contact with any surface with which milk or milk products come in contact.

ITEM 17r. MILKING, UDDERS AND TEATS, ABNORMAL MILK.--The udders and teats of all milking cows shall be clean and rinsed with a bactericidal solution at the time of milking. Abnormal milk shall be kept out of the milk supply and shall be so handled and disposed of as to preclude the infection of the cows and the contamination of milk utensils.

ITEM 18r. MILKING, FLANKS.--The flanks, bellies, and tails of all milking cows shall be free from visible dirt at the time of milking.

ITEM 19r. MILKERS' HANDS.--Milkers' hands shall be clean, rinsed with a bactericidal solution, and dried with a clean towel immediately before milking and following any interruption in the milking operation. Wet-hand milking is prohibited. Convenient facilities shall be provided for the washing of milkers' hands.

ITEM 20r. CLEAN CLOTHING.--Milkers and milk handlers shall wear clean outer garments while milking or handling milk, milk products, containers, utensils, or equipment.

ITEM 21r. MILK STOOLS.--Milk stools shall be kept clean.

ITEM 22r. REMOVAL OF MILK.--Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained in the dairy barn.

ITEM 23r. COOLING.--Milk must be cooled immediately

after completion of milking to 70° F. or less, and maintained at that average temperature, as defined in section 1 (s), until delivery.

ITEM 24r. MISCELLANEOUS.---All vehicles used for the transportation of milk or milk products shall be so constructed and operated as to protect their contents from the sun and from contamination. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination.

The immediate surroundings of the dairy shall be kept in a neat, clean condition.

GRADE A PASTEURIZED MILK.---Grade A pasteurized milk is grade A raw milk, which has been pasteurized, cooled, and bottled in a milk plant conforming with all of the following items of sanitation and the average bacterial plate count of which at no time after pasteurization and until delivery exceeds 30,000 per cubic centimeter, as determined under sections 1 (S) and 6.

ITEM 1p. FLOORS.---The floors of all rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall be constructed of concrete or other equally impervious and easily cleaned material and shall be smooth, properly drained, provided with trapped drains, and kept clean.

ITEM 2p. WALLS AND CEILINGS.---Walls and ceilings of rooms in which milk or milk products are handled or stored or in which milk utensils are washed shall have a smooth, washable, light-colored surface and shall be kept clean.

ITEM 3p. DOORS AND WINDOWS.---Unless other effective means are provided to prevent the access of flies, all openings into the outer air shall be effectively screened and doors shall be self-closing.

ITEM 4p. LIGHTING AND VENTILATION.---All rooms shall be well lighted and ventilated.

ITEM 5p. MISCELLANEOUS PROTECTION FROM CONTAMINATION.---The various milking-plant operations shall be so located and conducted as to prevent any contamination of the milk or of the cleaned equipment. All means necessary for the elimination of flies shall be used. There shall be separate rooms for (a) the pasteurizing, processing, cooling, and bottling operations, and (b) the washing and bactericidal treatment of containers. Cans of raw milk shall not be unloaded directly into the pasteurizing room. In all milk-pasteurization plants hereafter constructed or remodeled, a receiving room separate from (a) and (b) shall be mandatory. Pasteurized milk and milk products shall not be permitted to come in contact with equipment with which unpasteurized milk or milk products have been in contact.

Rooms in which milk, milk products, cleaned utensils, or containers are handled or stored shall not open directly into any stable or living quarters. The pasteurization plant shall be used for no other purpose than the processing of milk and milk products and the operations incident thereto, except as may be approved by the health officer.

ITEM 6p. TOILET FACILITIES.--Every milk plant shall be provided with toilet facilities conforming with the ordinances of the city of Urbana, Illinois. Toilet rooms shall not open directly into any room in which milk, milk products, equipment, or containers are handled or stored. The doors of all toilet rooms shall be self-closing. Toilet rooms shall be kept in a clean condition, in good repair, and well ventilated.

ITEM 7p. WATER SUPPLY.--The water supply shall be easily accessible, adequate, and of a safe, sanitary quality.

ITEM 8p. HAND-WASHING FACILITIES.--Convenient hand-washing facilities shall be provided, including hot and cold running water, soap, and approved sanitary towels. The use of a common towel is prohibited.

ITEM 9p. SANITARY PIPING.--All piping used to conduct milk or milk products shall be "sanitary milk piping" of a type which can be easily cleaned with a brush. Pasteurized milk and milk products shall be conducted from one piece of equipment to another only through sanitary milk piping.

ITEM 10p. CONSTRUCTION AND REPAIR OF CONTAINERS AND EQUIPMENT.--All multi-use containers and equipment with which milk or milk products come in contact shall be constructed in such manner as to be easily cleaned and shall be kept in good repair. Single-service containers, caps, gaskets and similar articles shall be manufactured, packed and transported in a sanitary manner. *and handled*

ITEM 11p. DISPOSAL OF WASTES.--All wastes shall be properly disposed of.

ITEM 12p. CLEANING AND BACTERICIDAL TREATMENT OF CONTAINERS AND EQUIPMENT.--All milk and milk products containers and equipment, except single-service containers, shall be thoroughly cleaned after each usage. All containers shall be subjected to an approved bactericidal process after each cleaning and all equipment immediately before each usage. When empty and before being returned to a producer by a milk plant each container shall be effectively cleaned and subjected to bactericidal treatment.

ITEM 13p. STORAGE OF CONTAINERS AND EQUIPMENT.--After bactericidal treatment all bottles, cans, and other multi-use milk or milk-products containers and equipment shall be stored in such manner as to be protected from contamination.

ITEM 14p. HANDLING OF CONTAINERS AND EQUIPMENT.---  
Between bactericidal treatment and usage, and during usage,  
containers and equipment shall not be handled or operated in  
such manner as to permit contamination of the milk.

ITEM 15p. STORAGE OF CAPS, PARCHMENT PAPER, AND  
SINGLE-SERVICE CONTAINERS.---Milk bottle caps or cap stock,  
parchment paper for milk cans, and single-service containers  
shall be purchased and stored only in sanitary tubes and  
cartons, respectively, and shall be kept there in a clean dry  
place.

ITEM 16p. PASTEURIZATION.---Pasteurization shall be  
performed as described in section 1 (L) of this ordinance.

ITEM 17p. COOLING.---All milk and milk products  
received for pasteurization shall immediately be cooled in  
approved equipment to 50° F. or less and maintained at that  
temperature until pasteurized, unless they are to be pasteurized  
within 2 hours after receipt; and all pasteurized milk and  
milk products shall be immediately cooled in approved equipment  
to an average temperature of 50° F. or less, as defined in  
section 1 (S), and maintained thereat until delivery.

ITEM 18p. BOTTLING.---Bottling of milk or milk  
products shall be done at the place of pasteurization in  
approved mechanical equipment.

ITEM 19p. OVERFLOW MILK.---Overflow milk or milk  
products shall not be sold for human consumption.

ITEM 20p. CAPPING.---Capping of milk and milk  
products shall be done by approved mechanical equipment. Hand  
capping is prohibited. The cap or cover shall cover the  
pouring lip to at least its largest diameter.

ITEM 21p. PERSONNEL, HEALTH.---Every person,  
employed in or about a dairy or dairy plant whose employment  
brings him in contact with the production, handling, storage  
or transportation of Grade A milk or its products or  
containers or equipment used in connection with such milk and  
its products, shall furnish such information, submit to such  
physical examination and permit the taking of such laboratory  
specimens as the Health Officer may require for the purpose of  
ascertaining whether or not he is free from INFECTIOUS or  
communicable diseases.

ITEM 22p. PERSONNEL, CLEANLINESS.---All persons  
coming in contact with milk, milk products, containers, or  
equipment shall wear clean outer garments and shall keep their  
hands clean at all times while thus engaged.

ITEM 23p. MISCELLANEOUS.---All vehicles used for the  
transportation of milk or milk products shall be so  
constructed and operated as to protect their contents from the  
sun and from contamination. All vehicles used for the

transportation of milk or milk products in their final delivery containers shall be constructed with permanent tops and with permanent or roll-down sides and back, provided that openings of the size necessary to pass the delivery man may be permitted in the sides or back for loading and unloading purposes. All vehicles shall be kept clean, and no substance capable of contaminating milk or milk products shall be transported with milk or milk products in such manner as to permit contamination. All vehicles used for the distribution of milk or milk products shall have the name of the distributor prominently displayed.

The immediate surroundings of the milk plant shall be kept in a neat, clean condition.

SECTION 8. GRADE OF MILK AND MILK PRODUCTS WHICH MAY BE SOLD.--From and after the grading of milk and milk products as provided under section 7, no milk or milk products shall be sold to the final consumer, or to restaurants, soda fountains, grocery stores, or similar establishments except Grade A pasteurized, ~~unless an emergency shall exist as provided for in Section 2.~~

The first grading period is to be twelve months from the date on which this ordinance takes effect.

SECTION 9. COMPULSORY PASTEURIZATION.--From and after the date on which this ordinance takes effect no raw milk or raw milk products shall be sold to the final consumer or to restaurants, soda fountains, grocery stores, or similar establishments. And all other milk and milk products shall be pasteurized and labeled "pasteurized."

SECTION 10. TRANSFERRING OR DIPPING MILK: DELIVERY CONTAINERS; DELIVERY OF MILK AT QUARANTINED RESIDENCES.--Except as permitted in this section, no milk producer or distributor shall transfer milk or milk products from one container to another on the street, or in any vehicle or store, or in any place except a bottling or milk room especially used for that purpose. ~~The sale of dip milk is~~ hereby prohibited.

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ALL PASTEURIZED MILK AND MILK PRODUCTS shall be placed in their final delivery containers in the plant in which they are pasteurized. Milk and milk products sold in the distributors' containers in less quantity than one gallon shall be delivered in standard milk bottles or single-service containers. It shall be unlawful for hotels, soda fountains, restaurants, boarding clubs, groceries, and similar establishments, hospitals and other public institutions to sell or serve any milk or milk product except from the original containers in which it was received from the distributor, provided that this requirement shall not apply to fraternities, sororities or boarding clubs in which the members direct, or have control over serving of the meals therein; provided also that this requirement shall not apply to cream consumed which may be served from the original bottle or from a dispenser approved for such service.

It shall be unlawful for any hotel, soda fountain, restaurant, grocery, or similar establishment to sell or serve milk or milk products which have not been maintained, while in its possession, at a temperature of 50° F. or less.

No bottled milk or milk products shall be stored in water. Milk and milk products in single-service containers shall not be stored in water.

It shall be the duty of all persons to whom milk or milk products are delivered to clean thoroughly the containers in which such milk or milk products are delivered before returning such containers. Apparatus, containers, equipment, and utensils used in the handling, storage, processing, or transporting of milk or milk products shall not be used for any other purpose without the permission of the health officer.

The delivery of milk or milk products to and the collection of milk or milk-products containers from quarantined residences shall be subject to the special requirements of the health officer.

SECTION II. MILK AND MILK PRODUCTS FROM POINTS BEYOND THE LIMITS OF ROUTINE INSPECTION OF THE CITY OF Urbana, ILLINOIS.--Milk and milk products from points beyond the limits of routine inspection of the city of Urbana, Illinois, may not be sold in the city of Urbana, Illinois, or its Public Health jurisdiction, unless produce and/or pasteurized under provisions equivalent to the requirements of this ordinance; provided that the health officer shall satisfy himself that the health officer having jurisdiction over the production and processing is properly enforcing such provision.

SECTION 12. NOTIFICATION OF DISEASE.--Notice shall be sent to the health officer immediately by an producer or distributor of milk or milk products upon whose dairy farm or in whose milk plant any infectious, contagious, or communicable disease occurs.

SECTION 13. FUTURE DAIRIES AND MILK PLANTS.--All dairies and milk plants from which milk or milk products are supplied to the City of Urbana, Illinois, which are hereafter constructed, reconstructed, or extensively altered shall conform in their construction to the requirements of this ordinance for Grade A dairy farms producing milk for pasteurization, or for grade A pasteurization plants, respectively. Properly prepared plans for all dairies and milk plants which are hereafter constructed, reconstructed, or extensively altered shall be submitted to the health officer for approval before work is begun. In the case of milk plants signed approval shall be obtained from the health officer and/or the State health department.

SECTION 14. PROCEDURE WHEN INFECTION SUSPECTED.--When suspicion arises as to the possibility of transmission of infection from any person concerned with the handling of

milk or milk products, the health officer is authorized to require any or all of the following measures: (1) the immediate exclusion of that person from milk handling, (2) the immediate exclusion of the milk supply concerned from distribution and use, (3) adequate medical and bacteriological examination of the person, of his associates, and of his and their body discharges.

SECTION 15. ENFORCEMENT INTERPRETATION.--This ordinance shall be enforced by the health officer in accordance with the interpretations thereof contained in the 1939 edition of the United States Public Health Service Milk Code, or any later revision of the same, insofar as this ordinance is in agreement with that code.

SECTION 16. LICENSE.--No person, firm, or corporation shall operate or conduct any milk plant within the City of Arbana, without first obtaining from the City of Arbana a license to do so. Such licenses shall be issued upon application and payment of an annual license fee of Ten (\$10.00) Dollars and no license shall be granted for a period longer than the commencement of the next municipal year, provided that where the license is granted for a period less than a full calendar year, the license fee shall be proportionately reduced.

An additional annual fee of Three (\$3.00) Dollars shall be paid for each vehicle used in the delivery of milk or milk products for the milk plant to consumer by the person, firm or corporation operation or conducting such milk plant. Upon the payment of such additional fee the City Clerk shall furnish the licensee with a vehicle license plate which must be prominently displayed on the outside of each vehicle.

No person, firm or corporation shall engage in the sale, delivery or distribution of milk or milk products within the City of Arbana without having first obtained a license therefor as herein provided. For each store, depot or stand selling milk and milk products, the sum of \$1.00 shall be paid.

SECTION 17. PENALTY.--Any person who shall violate any provision of this ordinance shall be fined not more than \$200.00 at the discretion of the court. Each and every violation of the provisions of this ordinance shall constitute a separate offense.

SECTION 18. REPEAL AND DATE OF EFFECT.--All <sup>ordinances or</sup> parts of ordinances in conflict with this ordinance, are hereby repealed insofar as they are in conflict with this ordinance and this ordinance shall be in full force and effect from and after its passage and publication, as provided by law.

and particularly an ordinance entitled "an ordinance regulating the distribution of milk and milk products", adopted and approved May 1, 1931 are hereby repealed.

SECTION 19. UNCONSTITUTIONALITY CLAUSE.---Should any section, paragraph, sentence, clause, or phrase of this ordinance be declared unconstitutional or invalid for any reason, the remainder of said ordinance shall not be affected thereby.

SECTION 20. PUBLICATION.---This ordinance shall be printed and published in pamphlet form. *in lieu of all other publications.*

Presented this 18th day of August, A.D. 1947  
APPROVED this \_\_\_\_\_ day of \_\_\_\_\_, A.D. 1947  
Passed this 18th day of August, A.D. 1947  
Recorded this \_\_\_\_\_ day of \_\_\_\_\_, A.D. 1947

ATTEST:

\_\_\_\_\_  
MAYOR

\_\_\_\_\_  
City Clerk