

ORDINANCE No. 96

AN ORDINANCE defining the terms milk and cream and fixing the grades thereof; defining what shall be pasteurized milk and fixing the grades thereof; prohibiting the sale within the City of Alexandria of milk not of the standards herein required; regulating the production and handling of milk to be sold within the City of Alexandria; requiring a permit for the wholesale and retail dealers therein in the City of Alexandria, Virginia; regulating the sale of milk and milk products within the city; prohibiting the keeping of cows within certain areas of the City of Alexandria, and providing penalties for the violation of any of the provisions hereof.

Be It Ordained by the City Council of Alexandria, that:

Section 1. Milk is hereby defined to be the whole, fresh, clean lacteal secretion obtained by the complete milking of one or more healthy cows.

Cream is that portion of milk rich in milk fat which rises to the surface of the milk on standing or is separated from it by centrifugal force, is fresh and clean, and contains not less than eighteen per cent milk fat.

The term pasteurization, pasteurized, and similar terms shall be taken to refer to the process of heating milk or milk products to a temperature of approximately one hundred and forty-five degrees F., never less than one hundred and forty-two degrees F., and holding at such temperature for not less than thirty minutes in pasteurization apparatus approved by the City Health Office and immediately cooled to a temperature of fifty degrees F. or lower. No milk or milk products shall be pasteurized more than once which is distributed for retail consumption.

Section 2. Milk, cream or skimmed milk is regarded as adulterated milk, cream or skimmed milk when found to come under any of the following classifications by the City Health Office, and no person shall sell, offer for sale or deliver for human consumption as milk, cream or skim milk, or have in his possession with intent to sell or deliver for human consumption:

A. Milk or cream to which water or any coloring matter, preservative or other foreign substances has been added, or

B. Milk containing less than three and twenty-five hundredths per cent milk fat, or less than eight and fifty-one hundredths per cent solids not fat or less than eleven and seventy-five one-hundredths per cent total solids, or cream containing less than eighteen per cent milk fat, or

C. Skimmed milk which contains less than eight and five-tenths per centum solids not fat, or which is not labeled "skimmed milk" or

D. Milk or cream containing, or which has been exposed to any disease producing bacteria, or

E. Milk or cream the container of which is labeled or branded so as to mislead or deceive the purchaser or further, milk or cream the retail or final container of which does not bear a plain and conspicuous statement showing the kind and grade as therein defined.

Section 3. No milk producer or distributor shall transfer milk or milk products from one container to another upon the street or in any vehicle or store or in any place except a bottling or milk room especially used for that purpose except as may be specially permitted by the City Health Office in

the case of milk being delivered in bulk. The sale of dip milk is hereby expressly prohibited.

Section 4. It shall be unlawful for any person, firm, association or corporation to bring into or receive in the City of Alexandria for sale, or to sell or offer for sale therein, or to have on hand any milk or milk products, excepting evaporated milk, condensed milk, condensed skimmed milk, powdered whole milk and powdered skimmed milk, buttermilk, ice cream, butter, cheese or cream sold for butter making who does not possess an unrevoked permit from the City. Permits shall be posted in a conspicuous place upon an inside wall of one of the dairy farm or milk plant buildings, and said permit shall not be removed by any person except the City Health Officer or his Deputy. No permit shall be issued for the sale of any grades of milk or cream other than grades A and B.

Section 5. All bottles, cans, packages and other containers enclosing milk or any milk product defined in this act shall be plainly labeled or marked with the name and address of the producer or distributor; (2) the name of the contents as given in the definitions in this act; (3) the grade of the contents if said contents are graded under the provisions of this act; (4) the word "pasteurized" if the contents have been pasteurized; (5) the word "raw" if the contents are raw.

Every grocery store, restaurant, cafe, soda fountain or similar establishment selling or serving milk or cream shall display in a place designated by the inspector a card furnished by the City Health Office stating the grade of the milk or cream and whether same is raw or pasteurized.

Section 6. Pasteurized milk shall be all such milk as shall have been heated to 145 degrees Fahrenheit, for 30 minutes and immediately cooled below 50 degrees Fahrenheit. Of such milk there shall be two grades—namely, grade "A" and grade "B."

Grade "A" pasteurized milk—such milk shall answer the same requirements as to constituent parts as raw milk, and shall have a bacterial count of not over 50,000 organisms per cubic centimeter before pasteurization, and not over 25,000 organisms per cubic centimeter when delivered to the consumer.

Grade "B" pasteurized milk—such milk shall answer the same requirements as to constituent parts as raw milk and shall have a bacterial count of not over 100,000 organisms per cubic centimeter before pasteurization and not over 25,000 organisms per cubic centimeter when delivered to the consumer.

All pasteurized milk shall be capped with caps showing the name of dealer and the day of pasteurization.

Section 7. The following grades of milk and cream are hereby specified, and all milk and cream sold in the City of Alexandria must conform to one of these grades and be so labeled:

Grade A or first grade raw milk. Dairy farms producing this grade of milk shall score at least eighty points on the official score card of the State dairy and food division, and of the eighty points at least forty points must be for methods and the average bacteria count does not exceed fifty thousand per cubic centimeter.

Grade B or second grade raw milk. Dairy farms producing this grade of milk shall score at least seventy points in the official score card, and of the seventy points at least thirty-five points must be for methods and the average bacteria count does not exceed one hundred thousand per cubic centimeter.

Section 8. The specifications for grade A milk and cream shall be as follows:

A separate stable shall be provided for the dairy cows. If storage is provided over the cows a tight floor shall be laid between the space occupied by the cows and the forage to prevent sifting of dust, et cetera, from the loft to stable.

The cow stable shall be well lighted, ventilated and drained, and shall contain not less than four (4) square feet of glass and not less than five hundred (500) cubic feet of air space per stall. The floor and gutters shall be constructed of concrete or other impervious and easily cleaned material, and shall be graded to drain properly. Floors and gutters must be kept in good repair. All barns in which cows are housed permanently shall be equipped with swinging stanchions. In barns used for milking only, stanchions may be of any type approved by the inspector.

Stables must be cleaned thoroughly at least once a day and the manure carried to the fields, or stored not less than fifty (50) feet from the barn. The dairy barn shall be kept free from contaminating surroundings. Privies and hog pens must not be maintained within one hundred (100) feet of barn or milk house.

Dairy barn and milk house must be kept clean, and the barnyard must be kept clean and well drained at all times.

Every dairy farm shall be provided with a sanitary toilet or privy constructed and operated in accordance with the regulations of the Virginia State Board of Health.

The milk house must be a separate building and not directly connected with the barn or dwelling. This building must be of sufficient size to adequately take care of the handling and storage of milk. There must be also room enough for the proper washing and sterilizing of all utensils. The floor shall be of concrete and graded to drain properly. The milk room must be celled and painted. The building shall be well lighted, ventilated and properly screened. It shall be kept clean at all times and used for no other purpose except the handling of milk and care of utensils. For proper sterilization steam must be provided water to be pure. The water supply shall be easily accessible, adequate and of a safe, sanitary quality.

As to grades other than grade A, every person, firm, association selling or offering for sale milk or cream in this City shall comply with the requirements of the City Health Office, as contained in its official score card as follows:

EQUIPMENT	SCORE		METHODS	SCORE	
	Perfect	Allowed		Perfect	Allowed
COWS			COWS		
Health.....	6	...	Clean.....	8	...
Apparently in good health.....	1	...	(Free from visible dirt, 6.)		
If tested with tuberculin within a year and no tuberculosis is found, or if tested within six months and all reacting animals removed.....	5	...	STABLES		
(If tested within a year and reacting animals are found and removed).....	3	...	Cleanliness of stables.....	6	...
Food (clean and wholesome).....	1	...	Floor.....	2	...
Water (clean and fresh).....	1	...	Walls.....	1	...
STABLES			Ceilings and ledges.....	1	...
Location of stable.....	2	...	Mangers and partitions.....	1	...
Well drained.....	1	...	Windows.....	1	...
Free from contaminating surroundings.....	1	...	Stable air at milking time.....	3	...
Construction of stable.....	4	...	Freedom from dust.....	3	...
Tight, sound floor and proper gutter.....	2	...	Freedom from odors.....	2	...
Smooth, tight walls and ceiling.....	1	...	Cleanliness of bedding.....	1	...
Proper stall, tie, and manger.....	1	...	Barnyard.....	2	...
Provision for light: Four sq. ft. of glass per cow.....	4	...	Clean.....	1	...
Three Sq. ft., 3; 2 sq. ft., 2; 1 sq. ft., 1.			Well drained.....	1	...
Deduct for uneven distribution.....	1	...	Removal of manure daily to 50 feet from stable.....	2	...
Bedding.....	1	...	MILK ROOM OR MILK HOUSE		
Ventilation.....	7	...	Cleanliness of milk room.....	3	...
Provision for fresh air, controllable flue system.....	3	...	UTENSILS AND MILKING		
(Windows hinged at bottom, 1.5; sliding windows, 1; other openings, 0.5.)			Care and cleanliness of utensils.....	8	...
Cubic feet of space per cow, 500 ft. (Less than 500 ft., 2; less than 400 ft., 1; less than 300, 0.)	3	...	Thoroughly washed.....	2	...
Provision for controlling temperature.....	1	...	Sterilized in steam for 15 minutes.....	3	...
UTENSILS			(Placed over steam jet, or scalded with boiling water, 2.)		
Construction and condition of utensils.....	1	...	Protected from contamination.....	3	...
(Clean, convenient, and abundant.)	1	...	Cleanliness of milking.....	9	...
Small-top milking pail.....	5	...	Clean, dry hands.....	3	...
Clean milking suits.....	1	...	Udders washed and wiped.....	6	...
Milk cooler.....	1	...	(Udders cleansed with moist cloth, 4; cleansed with dry cloth or brush at least 15 minutes before milking, 1.)		
MILK ROOM OR MILK HOUSE			HANDLING THE MILK		
Location: Free from contaminating surroundings.....	1	...	Cleanliness of attendants in milk room.....	2	...
Construction of milk room.....	2	...	Milk removed immediately from stable without pouring from pail.....	2	...
Floor, walls, and ceilings.....	1	...	Cooled immediately after milking each cow.....	2	...
Light ventilation, screens.....	1	...	(Cooled below 50° F.	5	...
Separate room for washing utensils and handling milk.....	1	...	(51° to 55°, 4; 56° to 60°, 2.)		
Facilities for steam.....	1	...	Stored below 50° F.	3	...
(Hot water, 0.5.)			(51° to 55°, 2; 56° to 60°, 1.)		
			Transportation below 50° F.	2	...
			(51° to 55°, 1.5; 56° to 60°, 1.)		
			(If delivered twice a day, allow perfect score for storage and transportation.)		
Total.....	40	...	Total.....	60	...

Equipment..... + **Methods**..... = **Final Score**

NOTE 1.—If any exceptionally filthy condition is found, particularly dirty utensils, the total score may be further limited.

NOTE 2.—If the water is exposed to dangerous contamination, or there is evidence of the presence of a dangerous disease in animals or attendants, the score shall be 0.

Section 9. Milk must not be used from a cow two weeks prior to parturition, nor until sufficient time has elapsed after calving to insure that normal conditions have been resumed.

The dairy herd must be tuberculin tested at least once a year and all reactors removed.

Milkers must always keep themselves clean. They must be healthy persons, and care must be taken when they have been exposed to contagious diseases that they be not allowed to resume work until all danger of the contagion being communicated to the milk is passed.

Care must be taken to have the cows clean when being milked, and the udder and surrounding parts shall be thoroughly brushed and wiped with a clean, damp cloth. The entire cow also should be kept as clean as possible.

Should any part of the milk from any cow be bloody, stringy, or abnormal in any way, the entire milk from that cow must be discarded until normal conditions are assured and special care taken to thoroughly scald pail into which such abnormal milk has been caught.

Milking must be done with dry hands at all times. Milk should not come in contact with the hands while milking. Should dirt get into milk while milking the milk so contaminated must be discarded.

Each pail of milk must be removed from the stable as soon as drawn to the milk room or straining room where it shall be promptly filtered and immediately cooled to as low a temperature as circumstances will permit, not above seventy degrees Fahrenheit. Milk must not be filtered in barn.

All utensils used for handling milk shall be metal, tinned or glass and as smooth on the inner and outer surface as possible. When they become rusty or rough from any reason they must be discarded for milk purposes. All milk pails shall be of narrow mouth design, approved by inspectors of the State Dairy and Food Division.

The provisions of this act shall apply to any person milking one cow or more.

Section 10. Wholesale and retail dealers in milk in the City of Alexandria, Virginia, shall file application for permit to indulge in such business, said permit being accompanied by fee of \$1.00 which is payable to the City Treasurer. Such permits when granted shall be revocable on violation of any clause of this ordinance.

Section 11. Methods of milking and handling product shall be acceptable to the City Health Officer. All milk shall be cooled immediately after milking to not less than 50 degrees Fahrenheit. All empty containers shall be thoroughly washed by consumer before returning to dealer or consumer.

Section 12. The keeping of cows is hereby prohibited within any subdivided area of the City of Alexandria.

Section 13. Any person, firm, association or corporation who shall violate any provision of this act shall be fined not less than ten dollars (\$10.00), nor more than one hundred (\$100.00) dollars. Each violation shall constitute a separate offense.

Section 14. Should any section, paragraph, sentence, clause or phrase of this Ordinance be declared unconstitutional or invalid for any reason the remainder of said act shall not be affected thereby.

Section 15. All Ordinances or parts thereof in conflict herewith are hereby repealed.

Section 16. This ordinance shall become effective immediately upon passage.

Approved this 9th day of July, 1930.

R. S. JONES, (SEAL),
Mayor.