

**MANUFACTURING MILK LAW OF 2001 (EXCERPT)**  
**Act 267 of 2001**

**288.715 Manufacturing, processing, and packaging butter; duties of plant owner or operator.**

Sec. 155. A person who owns or operates a plant manufacturing, processing, and packaging butter and related products shall comply with all of the following:

(a) Contain coolers or freezers, or both, that are each of the following:

(i) Equipped with facilities for maintaining proper temperature and humidity conditions, consistent with good manufacturing practices for the applicable product, to protect the quality and condition of the products during storage or processing.

(ii) Kept clean, orderly, and free from insects, rodents, and mold.

(iii) Maintained in good repair.

(iv) Adequately lighted.

(v) Capable of maintaining proper circulation of air at all times.

(vi) Constructed to allow thorough cleaning of the floors, walls, and ceilings.

(b) Contain properly constructed and sanitary churn rooms equipped to keep air free from odors and vapors and extreme temperatures by means of adequate ventilation and exhaust systems or air conditioning and heating facilities.

(c) Provide an atmosphere with no more than 10 mold colonies per cubic foot of air that is free of dust or other airborne contamination and maintained at a reasonable room temperature.

(d) If the plant has a continuous churn, ensure that all product contact surfaces of the churn are of noncorrosive material readily accessible for cleaning and inspection and all nonmetallic product contact surfaces comply with standards established or approved by the department.

(e) If the plant has a conventional churn, ensure that the churn has tight seals around each door and is constructed of aluminum, stainless steel, or an equally corrosion resistant material, free from cracks, in good repair, and all gasket material is fat resistant, nontoxic, and reasonably durable.

(f) Ensure that bulk butter trucks, boats, and packers are constructed of aluminum, stainless steel, or an equally corrosion resistant material, are free from cracks and seams, and have surfaces that are smooth and easily cleanable.

(g) Ensure that shavers, shredders, or melting machines used for the rapid melting of butter or frozen or plastic cream are constructed of stainless steel or an equally corrosion resistant material that is sanitary and readily cleanable.

(h) Ensure that all printing equipment is designed to readily allow cleaning of product contact surfaces and that all product contact surfaces except conveyors are constructed of aluminum, stainless steel, or equally corrosion resistant material that meets department standards.

(i) Ensure that conveyors are constructed of material that can be properly cleaned and maintained in a manner satisfactory to the department.

(j) Ensure that each brine tank used for the treating of parchment liners is constructed of noncorrosive material, has an adequate and safe means of heating the salt solution for the treatment of the liners, and has a satisfactory drainage outlet.

(k) Ensure that each bulk starter vat is both of the following:

(i) Constructed of stainless steel or an equally corrosion resistant material, in accordance with standards established or approved by the department.

(ii) In good repair, equipped with tight-fitting lids, and containing effective temperature controls.

**History:** 2001, Act 267, Eff. Feb. 8, 2002.