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**TITLE 345 INDIANA STATE BOARD OF
ANIMAL HEALTH**

Proposed Rule
LSA Document #01-392

DIGEST

Amends 345 IAC 8 for the production, transportation, and processing of milk and milk products, including updating matters incorporated by reference. Amends 345 IAC 8-3-2 to add a requirement that Grade A farm bulk milk tanks be equipped with automatic start-up equipment for cooling and agitation. Makes other substantive and technical changes in the law of milk and milk products inspection. Effective 30 days after filing with the secretary of state.

345 IAC 8-2-1.1	345 IAC 8-2-4
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345 IAC 8-2-3.5	

SECTION 1. 345 IAC 8-2-1.1 IS AMENDED TO READ AS FOLLOWS:

345 IAC 8-2-1.1 Definitions

Authority: IC 15-2.1-3-19; 15-2.1-23-6

Affected: IC 15-2.1-2-3.6; IC 15-2.1-4; IC 15-2.1-23; IC 16-42

Sec. 1.1. (a) In the interpretation and enforcement of this ~~rule, article~~, unless the context otherwise requires, the definitions in ~~the Pasteurized Milk Ordinance and Dry Milk Ordinance adopted by reference in 345 IAC 8-3-1~~, the definitions in IC 15-2.1-2, and the following definitions apply:

(1) “Approved grader of raw milk or raw cream” or “approved grader” has the meaning set forth in IC 15-2.1-2-3.6.

(2) “Bacterial counts” means bacterial plate counts, direct microscopic counts, and plate loop counts that, whenever mentioned in dairy product standards of identity, are made according to the methods outlined in the current edition of “Standard Methods for the Examination of Dairy Products”, published by the American Public Health Association, and the current edition of Official Methods of Analysis of the Association of Official Analytical Chemists, or such methods that are approved by the board.

(3) “Butter” means the food product usually known as butter, and which is made exclusively from milk or cream, or both, with or without common salt, and with or without additional coloring matter, and containing not less than eighty percent (80%) by weight of milk fat, all tolerances having been allowed for.

(4) “Buttermilk” means a fluid product resulting from the manufacture of butter from milk or cream. It contains not less than eight and one-fourth percent (8¼%) of milk solids not fat.

~~(4)~~ **(5) “Buyer of raw milk” means any milk producer marketing organization, milk plant, receiving station, transfer station, or bulk hauler that takes delivery of raw milk or raw cream and manages the sale of the raw milk or raw cream.**

~~(5)~~ **(6) “Cheese” means natural cheeses, processed cheeses, cheese foods, cheese spreads, and related foods described in the matters incorporated by reference in 345 IAC 8-3-1(e).**

(7) “Concentrated milk” means fluid product that is unsterilized and unsweetened, resulting from the removal of a considerable portion of the water from the milk, which, when combined with potable water in accordance with instructions printed on the container, results in a product conforming with the milkfat and the milk solids not fat levels of milk defined in this rule.

(8) “Concentrated milk products” means homogenized concentrated milk, concentrated nonfat milk, concentrated reduced fat or low fat milk, and similar concentrated products made from concentrated milk or concentrate nonfat milk, and which, when combined with potable water in accordance with instructions printed on the container, conform with the definitions of the corresponding milk products in this section.

(9) “Cottage cheese” means the product defined in 21 CFR 133.128.

(10) “Dry curd cottage cheese” means the product defined in 21 CFR 133.129.

(11) “Eggnog or boiled custard” means the product defined in 21 CFR 131.170.

~~(6)~~ (12) “Farm bulk tank” or “bulk tank” means the refrigerated tank located on a dairy farm in which raw milk is stored prior to collection by a milk hauler.

(13) “Food allergens” means proteins in foods that are capable of inducing an allergic reaction or response in some individuals. There is scientific consensus that the following foods account for more than ninety percent (90%) of all food allergies:

(A) Peanuts.

(B) Soybeans.

(C) Milk.

(D) Eggs.

(E) Fish.

(F) Crustacea.

(G) Tree nuts.

(H) Wheat.

~~(7)~~ (14) “Frozen desserts” means ice cream, frozen custard, ice milk, goat’s milk ice cream, sherbets, mellorine, and related foods described in the matters incorporated by reference in 345 IAC 8-3-1(g).

(15) “Frozen milk concentrate” means a frozen milk product with a composition of milkfat and milk solids that are not fat in such proportions that when a given volume of concentrate is mixed with a given volume of water the reconstituted product conforms to the milkfat and the milk solids not fat requirements of whole milk.

(16) “Goat milk” means the normal lacteal secretion, practically free of colostrum, obtained by the complete milking of one (1) or more healthy goats.

(17) “Grade A dry milk and whey products” means products that have been:

(A) produced for use in Grade A pasteurized or aseptically processed milk products; and

(B) manufactured under the provisions of the “Grade A Condensed and Dry Milk Products and Condensed and Dry Whey—Supplement I to the Grade A Pasteurized Milk Ordinance” incorporated by reference in 345 IAC 8-3.

~~(8)~~ (18) “Grade A milk plant” means any place, premises, or establishment where Grade A milk products are collected, handled, processed, stored, pasteurized, bottled, prepared, or stored for distribution.

~~(9)~~ (19) “Grade A producer” means a milk producer that is producing and selling Grade A raw milk under a Grade A permit issued by the board.

~~(10)~~ (20) “Grade A raw milk” means milk ~~which that~~ has been produced:

(A) for use in Grade A pasteurized milk products; and

(B) under the provisions of the “Grade A Pasteurized Milk Ordinance—Current Recommendations of the United States Public Health Service”.

~~(11)~~ (21) “Health authority”, “board”, or “state board” means the Indiana state board of animal health or its authorized representative.

~~(12)~~ (22) “Manufacturing grade milk plant” means any place, premises, or establishment where manufacturing grade milk products are collected, handled, processed, stored, pasteurized, prepared, or stored for distribution.

~~(13)~~ (23) “Manufacturing grade milk products” means dairy products not considered Grade A under this rule including cheese, frozen desserts and frozen desserts mixes, and butter.

~~(14)~~ (24) “Manufacturing grade producer” means a milk producer that is producing and selling manufacturing grade raw milk.

~~(15)~~ (25) “Manufacturing grade raw milk” means raw milk produced on a dairy farm which does not have a currently valid permit issued by the board to sell Grade A raw milk for pasteurization.

~~(16)~~ (26) “Milk” has the meaning as set forth in ~~means the matters incorporated by reference in 345 IAC 8-3-1(a):~~ **normal lacteal secretion, practically free from colostrum, obtained by the complete milking of one (1) or more healthy cows, sheep, or goats.**

~~(17)~~ (27) “Milk plant” means a Grade A milk plant or a manufacturing grade milk plant. But, for the purposes of the

matters incorporated by reference at 345 IAC 8-3-1(a) and 345 IAC 8-3-1(b), “milk plant” means a Grade A milk plant only.

~~(18)~~ “Milk products”, for the purpose of IC 15-2.1-23, has the meaning as set forth in the matters incorporated by reference in 345 IAC 8-3-1(a). But, milk products, for the purpose of IC 15-2.1-22, IC 15-2.1-23-1, and sections 2 through 5 of this rule, has the meaning as set forth in the matters incorporated by reference in 345 IAC 8-3-1(a) but shall include manufacturing grade milk products:

(28) “Milk tank truck driver” means a person who transports raw or pasteurized milk products to or from a milk plant, receiving station, or transfer station.

~~(19)~~ **(29) “New producer” means any milk producer who has not sold raw milk within a period of ninety (90) days prior to the delivery in question.**

~~(20)~~ **(30) “Producer” means milk producer.**

~~(21)~~ **(31) “Producers marketing organization” means a milk producer organization which manages the marketing of a milk producer’s raw milk.**

(32) “Reconstituted or recombined milk and milk products” means milk or milk products defined in this rule that result from reconstituting or recombining or milk constituents with potable water when appropriate.

(33) “Regulatory agency” means the board.

(34) “Sheep milk” means the normal lacteal secretion practically free of colostrum, obtained by the complete milking of one (1) or more healthy sheep.

~~(22)~~ **(35) “Standard methods” means the “Standard Methods for the Examination of Dairy Products” published by the American Public Health Association.**

~~(23)~~ **(36) “State veterinarian” means the state veterinarian appointed under IC 15-2.1-4 or an official designee.**

~~(24)~~ **(37) “Uniform Indiana Food, Drug and Cosmetic Act” means the Uniform Food, Drug and Cosmetic Act at IC 16-42-1 through IC 16-42-4.**

(b) Where a definition in a matter incorporated by reference conflicts with a definition in this section, the express provisions of this section shall control. (*Indiana State Board of Animal Health; 345 IAC 8-2-1.1; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3343; errata filed Aug 13, 1998, 1:16 p.m.: 22 IR 125; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895*)

SECTION 2. 345 IAC 8-2-1.5 IS ADDED TO READ AS FOLLOWS:

345 IAC 8-2-1.5 “Milk products” defined

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-2; IC 15-2.1-23

Sec. 1.5. As used in this article, “milk products” means the following:

(1) Cream, light cream, light whipping cream, heavy cream, heavy whipping cream, whipped cream, and whipped light cream.

(2) Sour cream, acidified sour cream, and cultured cream.

(3) Half-and-half, sour half-and-half, acidified sour half-and-half, and cultured sour half-and-half.

(4) Reconstituted or recombined milk and milk products.

(5) Concentrated milk and concentrated milk products.

(6) Nonfat (skim) milk and reduced fat or low fat milk.

(7) Frozen milk concentrate.

(8) Eggnog.

(9) Buttermilk.

(10) Cultured milk, cultured reduced fat or low fat milk, and cultured nonfat (skim) milk.

(11) Yogurt, low fat yogurt, and nonfat yogurt.

(12) Acidified milk, acidified reduced fat or low fat milk, and acidified nonfat (skim) milk.

(13) Low-sodium milk, low-sodium reduced fat or low fat milk, and low-sodium nonfat (skim) milk.

(14) Lactose-reduced milk, lactose-reduced reduced fat or low fat milk, and lactose-reduced nonfat (skim) milk.

(15) Aseptically processed and packaged milk and milk products.

(16) Milk.

- (17) Milk, reduced fat milk, low fat milk, and nonfat (skim) milk that have added microbial organisms.
 - (18) Any other milk product made by the addition or subtraction of milkfat or addition of safe and suitable optional ingredients for protein, vitamin, or mineral fortification of milk products defined herein.
 - (19) Dairy foods made by modifying the federally standardized product listed in this section in accordance with 21 CFR 130.10.
 - (20) Milk and milk products that have been retort processed after packaging or that have been concentrated, condensed, or dried if they are used as an ingredient to produce any milk or milk product defined in this section, or are labeled as Grade A.
 - (21) Manufacturing grade milk products unless the context indicates Grade A milk products.
- (Indiana State Board of Animal Health; 345 IAC 8-2-1.5)*

SECTION 3. 345 IAC 8-2-1.7 IS ADDED TO READ AS FOLLOWS:

345 IAC 8-2-1.7 “Pasteurization”; “ultra pasteurization”; “aseptic processing” defined

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-2; IC 15-2.1-23

Sec. 1.7. (a) As used in this article, “pasteurization” and “pasteurized” means the process of heating every particle of milk or milk product, in properly designed and operated equipment, to a temperature designated in the following tables, and held continuously at or above that temperature for at least the time that corresponds with the temperature in the following tables:

(1) Table 1 as follows:

Temperature	Time
63 degrees Celsius (145 degrees Fahrenheit)	30 minutes
72 degrees Celsius (161 degrees Fahrenheit)	15 seconds

But, if the fat content of the milk product is ten percent (10%) or more, or if it contains added sweeteners, the specified temperature in the preceding table shall be increased by three (3) degrees Celsius (five (5) degrees Fahrenheit).

(2) Table 2 as follows:

Temperature	Time
89 degrees Celsius (191 degrees Fahrenheit)	1 second
90 degrees Celsius (194 degrees Fahrenheit)	0.5 second
94 degrees Celsius (201 degrees Fahrenheit)	.1 second
96 degrees Celsius (204 degrees Fahrenheit)	.05 second
100 degrees Celsius (212 degrees Fahrenheit)	.01 second

(3) Notwithstanding the preceding tables, eggnog shall be heated to at least the following temperature and time specifications:

Temperature	Time
69 degrees Celsius (155 degrees Fahrenheit)	30 minutes
80 degrees Celsius (175 degrees Fahrenheit)	25 seconds
83 degrees Celsius (180 degrees Fahrenheit)	15 seconds

(b) A pasteurization process that is different than those described in subsection (a) may be used if the following requirements are met:

- (1) The process has been officially recognized by the United States Food and Drug Administration to be equally effective.
- (2) The state veterinarian approves the procedure as being equally effective.

(c) As used in this article, “ultra pasteurized” means dairy products that have been thermally processed at or above two hundred eighty (280) degrees Fahrenheit for at least two (2) seconds, either before or after packaging, so as to extend shelf life under refrigerated conditions.

(d) As used in this article, “aseptic processing” means the filling of a commercially sterilized cooled product into presterilized containers, followed by hermetical sealing with a presterilized closure, in an atmosphere free of micro-organisms. Aseptic processing shall be performed in accordance with the requirements 21 CFR 113 and the applicable provisions of the Pasteurized Milk Ordinance incorporated by reference in 345 IAC 8-3. (*Indiana State Board of Animal Health; 345 IAC 8-2-1.7*)

SECTION 4. 345 IAC 8-2-1.9 IS ADDED TO READ AS FOLLOWS:

345 IAC 8-2-1.9 General requirements; permits

Authority: IC 15-2.1-3-19; IC 15-2.1-23-2
Affected: IC 15-2.1-23-3

Sec. 1.9. (a) Milk and milk products must be produced, transported, processed, handled, sampled, examined, graded, labeled, and sold in accordance with IC 15-2.1-23 and this article.

(b) Only Grade A pasteurized, ultra pasteurized, or aseptically processed milk and milk products shall be sold to final consumers, restaurants, or retail establishments. A person may not sell pasteurized milk or milk products that have not been maintained at the temperature set forth in Section 7 of the Pasteurized Milk Ordinance adopted by reference in 345 IAC 8-3.

(c) A person shall obtain a permit from the state veterinarian before operating a dairy farm in Indiana. The state veterinarian shall issue the following dairy farm permits:

- (1) A Grade A farm permit shall be issued for farms that meet the standards for a Grade A farm in IC 15-2.1-23 and this article.**
- (2) A manufacturing grade farm permit shall be issued for farms that do not meet the standards for a Grade A farm but do meet the standards for a manufacturing grade farm in IC 15-2.1-23 and this article.**

A person may not hold a Grade A farm permit and a manufacturing grade farm permit for the same operation.

(d) A person shall obtain a permit from the state veterinarian before operating a milk plant in Indiana. The state veterinarian shall issue the following milk plant permits:

- (1) A Grade A milk plant permit shall be issued for those operations that meet the standards for a Grade A milk plant in IC 15-2.1-23 and this article.**
- (2) A manufacturing grade milk plant permit shall be issued for those operations that meet the standards for a manufacturing grade milk plant in IC 15-2.1-23 and this article.**
- (3) A receiving station permit shall be issued for those operations that meet the standards for a receiving station in IC 15-2.1-23 and this article.**
- (4) A transfer station permit shall be issued for those operations that meet the standards for a transfer station in IC 15-2.1-23 and this article.**

(e) The state veterinarian shall issue the following permits to persons meeting the appropriate requirements in IC 15-2.1-23 and this article:

- (1) A milk distributor permit for persons acting as a milk distributor.**
- (2) A bulk milk hauler/sampler permit to persons acting as a bulk milk hauler/sampler.**
- (3) Milk tank truck operator for persons operating milk tank trucks.**
- (4) A permit to operate a milk tank truck cleaning facility.**
- (5) A permit to manufacture containers for milk or milk products.**

(f) All permits issued under this article are subject to the provisions in IC 15-2.1-23-2 and IC 15-2.1-23-3. The state veterinarian may take any action with respect to permits the board is authorized to take under IC 15-2.1-23. (Indiana State Board of Animal Health; 345 IAC 8-2-1.9)

SECTION 5. 345 IAC 8-2-2 IS AMENDED TO READ AS FOLLOWS:

345 IAC 8-2-2 Manufactured grade milk products plants; construction; operation; sanitation

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-23

Sec. 2. (a) ~~Any building used as a~~ **manufacturing grade** milk plant shall meet the requirements of ~~in~~ this section. ~~A receiving station or transfer station shall comply with this subsection and subsections (b) through (p); (r); (t); (u); and (w). Where the provisions of the Pasteurized Milk Ordinance (PMO) and Dry Milk Ordinance (DMO) that relate to facility requirements for a plant producing Grade A milk, Grade A milk products, and Grade A dry milk products differ from the requirements of this section, the requirements of the PMO and DMO shall control with respect to those Grade A facilities.~~

(b) The floors of all rooms in which milk or milk products are handled or processed, or in which milk or milk products utensils are washed or sanitized shall be:

- (1) constructed of concrete or other equally impervious and easily cleaned material;
- (2) smooth;
- (3) properly drained;
- (4) provided with trapped drains; and
- (5) kept clean;

provided that cold storage rooms **and storage rooms for storing dry ingredients or packaging materials** need not ~~necessarily~~ be provided with drains; however, if no drain is provided, they shall be kept dry at all times.

(c) Walls and ceilings of rooms in which milk or milk products are handled or processed, or in which milk or milk products utensils are washed or sanitized shall:

- (1) have smooth, washable, and light-colored surfaces; and
- (2) be kept clean.

(d) Unless other effective means are provided to prevent the access of flies and other insects, all openings into the outer air shall be effectively screened and doors shall be self-closing. All screen doors to the outer air, if not of the sliding type, shall open outward. All inner doors opening into processing and packaging areas shall be self-closing. All self-closing doors shall be kept closed.

(e) All rooms shall be provided with natural lighting, artificial lighting, or a combination of both that will furnish at least twenty (20) foot-candles of light in all working areas. Ventilation shall be such that excessive condensation on walls, ceilings, containers, and equipment is prevented. Steam from bottle and can washers, sterilizers, and driers shall be conducted through ducts to the outside of the building.

(f) Milk plants must meet the following requirements:

- (1) Operations shall be so located and conducted as to prevent any contamination of clean equipment, milk, or milk products.
- (2) All means necessary for the elimination of flies and other insects shall be used, and the plant shall be free from flies and insects.
- (3) Pasteurized milk or milk products shall not be permitted to come in contact with unpasteurized milk and equipment with which unpasteurized milk or milk products have been in contact unless such equipment has first been thoroughly cleaned and subjected to bactericidal treatment.
- (4) Rooms in which milk, milk products, cleaned utensils, or containers are handled or stored shall not open directly into living quarters.
- (5) A covered and enclosed area complying with this rule relating to floors, walls, ceilings, lighting, and ventilation shall be provided to adequately wash and sanitize milk tank trucks.

(6) The processing rooms of a milk plant shall be used for no other purposes than the processing of milk and milk products and the operations incident thereto. However, the preceding sentence shall not in any way be construed as prohibiting the operation of frozen desserts freezers in any room if the premises otherwise comply with the provisions of this section. Steam boilers shall not be located in the pasteurizing, processing, mixing, freezing, drying, cooling, bottling, packaging, or sterilizing room. Refrigerated rooms shall be free from contaminating odors and be kept clean, sanitary, and in good repair.

(7) Raw milk shall not be strained through woven wire cloth. Pasteurized milk, frozen desserts mix, and frozen desserts shall not be strained or filtered except through a metal strainer constructed of not readily corrodible material other than woven wire.

(8) There shall be no raw milk or raw milk product bypass around the pasteurization holding tube or vat.

(9) Receiving tanks, dump vats, and weigh tanks shall be constructed so as to prevent the entrance of dust, dirt, or other contamination. All openings into tanks, vats, and mix reservoirs shall be protected by raised edges or otherwise protected to prevent drainage into the opening from the surface of the tank, vat, or mix reservoir. A milk plant must provide condensation-diverting aprons that are as close to the tank, vat, or mix reservoir as possible on all pipes, thermometers, and other equipment extending into the tank unless a watertight joint with the tank is provided.

(g) All vehicles, conveyances, and containers transporting raw milk and those that are clean and empty intended for raw milk shall be tightly enclosed. Milk **products** or empty containers used for milk **products** shall not be hauled in any unclean vehicle and shall not be hauled in vehicles that are also used for hauling livestock, manure, garbage, or coal.

(h) Every milk plant shall provide toilet facilities for employees. Toilet rooms shall not open directly into any room in which milk, frozen desserts mix, frozen desserts, 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, kept in good repair, and be well ventilated. In case privies are used, they shall be:

(1) separate from the building;

(2) sanitary; and

(3) located and properly constructed and maintained so that the waste:

(A) is inaccessible to flies; and

(B) does not pollute the surface soil or contaminate any water supply.

(i) The water supply for a milk plant shall:

(1) be adequate, accessible, and under pressure; and

(2) meet the standards of quality for drinking purposes of the Indiana department of environmental management.

(j) A milk plant shall provide convenient handwashing facilities for employees, including warm running water, soap, and sanitary towels. The use of a common towel is prohibited.

(k) All milk ~~or~~ **and** liquid milk products shall be moved from one (1) piece of equipment to another through sanitary milk piping of a type that can be easily cleaned with a brush, through approved clean-in-place sanitary milk piping, or by other means approved by the ~~board:~~ **state veterinarian.**

(l) Multi-use containers and equipment that come into contact with milk or milk products shall be:

(1) constructed to be smooth and easily cleanable; and

(2) kept in good repair.

All surfaces with which milk or milk products come in contact shall be noncorrodible metal or an unbroken vitreous material free from broken seams, breaks, corrosion, and threaded surfaces. Equipment shall be self-draining, easily accessible, and easily disassembled for cleaning.

(m) Wastes from sinks, drains, toilets, or equipment shall be connected with a disposal system or otherwise disposed of in a manner that complies with the rules of the board, the Indiana state department of health, the local health department, and the Indiana department of environmental management. Covered receptacles shall be provided for waste materials, and such waste materials shall be removed and emptied daily from the work rooms.

(n) Requirements for cleaning and bactericidal treatment of containers and equipment shall be as follows:

(1) Every milk plant shall be equipped with equipment that is capable of producing sufficient hot water or steam for cleaning and sanitizing.

(2) Except as provided in section 2.5 of this rule, all milk or milk products equipment shall be disassembled and the parts thoroughly cleaned after it is used, but at least once every twenty-four (24) hours. Storage tanks must be cleaned when emptied, but at least once every seventy-two (72) hours. The equipment must be cleaned using clean hot water containing a dairy cleanser that is safe for use on dairy equipment according to the manufacturer's recommendation. Soap may not be used. Multi-use containers shall be cleaned before refilling.

(3) This section does not prohibit the cleaning of dairy equipment by a clean-in-place method, provided the individual clean-in-place system and method used and the results obtained comply with the 3-A Sanitary Standards and are approved by the board. Cleaned-in-place systems that are welded or otherwise constructed so as to make daily visual inspection impractical shall be equipped with a temperature recording device installed in the return solution line to record the temperature and time during which the line or equipment is exposed to cleaning and sanitizing. Recording devices and charts shall comply and conform with 3-A Sanitary Standards and be approved by the board prior to installation and operation.

(o) All multi-use milk and milk products containers and equipment shall be sanitized with an effective bactericidal process before they are used. After bactericidal treatment, all bottles, cans, and other multi-use milk and milk products containers and equipment shall be stored, while not in use, in such manner as to be protected from contamination. Between bactericidal treatment and usage, and during usage, containers and equipment shall not be handled, used, or operated in such manner as to permit contamination of the milk or milk products.

(p) Single-service containers shall be:

(1) purchased and stored only in sanitary tubes and cartons; and

(2) kept therein in a clean, dry place.

Single-service articles shall be stored in a sanitary manner between the time that they are removed from the original container and used.

(q) All milk and milk products received for pasteurization or processing shall immediately be cooled in approved equipment to forty-five (45) degrees Fahrenheit or less and maintained at that temperature until pasteurized unless they are to be pasteurized within two (2) hours after receipt. All pasteurized milk and milk products shall be immediately cooled in approved equipment to an average temperature of forty-five (45) degrees Fahrenheit or less, except when recognized standard processing practices dictate higher temperatures for cultured products and related byproducts.

(r) A milk plant must use approved mechanical equipment for packaging. No multi-use container shall be filled or refilled until it is empty and has been cleaned and sanitized.

(s) All persons coming in contact with milk, milk products, containers, or equipment shall:

(1) wear clean outer garments;

(2) wear hair nets, facial hair restraints, caps, or other effective hair restraints; and

(3) keep their hands clean;

at all times they are engaged in activity where they come into contact with milk, milk products, containers, or equipment.

(t) Miscellaneous provisions shall be as follows:

(1) Overflow milk or milk products that have become machine contaminated shall not be sold for human food.

(2) Milk products shall not be returned to the manufacturer for resale after the original package has been opened. Milk products that have been returned to the manufacturer after the original package has been opened must be destroyed.

(u) Frozen desserts in the manufacturer's unbroken package shall have a bacterial plate count of not more than thirty thousand (30,000) per gram and a coliform count of not more than ten (10) per gram. The bacterial plate count shall be considered satisfactory when the results of not more than two (2) of the last four (4) consecutive samples taken on separate days exceed thirty thousand (30,000) per gram. The coliform count shall be considered satisfactory when the results of not more than one (1) of four (4) consecutive samples taken upon separate days exceed ten (10) per gram.

(v) Before **milk plants, including** transfer stations **and** receiving stations, ~~and milk plants~~ regulated under this rule

are constructed, reconstructed, or extensively altered, construction plans shall be submitted to the board for written approval before work is begun. (*Indiana State Board of Animal Health; HDP 86 Rule 13, Sec 2; filed Apr 26, 1979, 12:00 p.m.: 2 IR 690, eff one hundred twenty (120) days after filing with secretary of state; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3344; errata filed Aug 13, 1998, 1:16 p.m.: 22 IR 126; filed Mar 23, 2000, 4:49 p.m.: 23 IR 1914; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895*) NOTE: Transferred from the Indiana State Department of Health (410 IAC 8-13-2) to the Indiana State Board of Animal Health (345 IAC 8-2-2) by P.L.138-1996, SECTION 76, effective July 1, 1996.

SECTION 6. 345 IAC 8-2-3 IS AMENDED TO READ AS FOLLOWS:

345 IAC 8-2-3 Manufacturing grade dairy farms; construction; operation; sanitation

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-23

Sec. 3. (a) Manufacturing grade dairy farms must meet the following requirements:

(1) All dairy cattle and goats must comply with IC 15-2.1-23-7 and current board laws relating to the control and eradication of tuberculosis and brucellosis.

(2) Cows, sheep, or goats that show evidence of the secretion of abnormal milk in any quarter shall be milked last or in separate equipment and the milk shall be discarded. Cows, sheep, or goats that have been treated with or that have consumed chemical, medicinal, or radioactive agents which are capable of being secreted in the milk and which, in the judgment of the state veterinarian, may be deleterious to human health shall be milked last or with separate equipment and the milk disposed of as the state veterinarian may direct.

(b) The area where milking is conducted must meet the following requirements:

(1) A separate milking area of adequate size shall be provided.

(2) The milking area shall be provided with the following:

(A) Natural lighting or artificial lighting, or a combination of both to furnish at least ten (10) footcandles of light in work areas.

(B) Ventilation.

(C) Impervious floors and floor gutters.

(3) Floors, walls, and ceilings shall be constructed of a smooth, easily cleanable material that is light-colored or painted a light color and kept clean and in good repair. The outside of any milking equipment located in the milking area shall be kept clean. Surcingles, antikickers, and milk stools shall be kept clean and stored above the floor.

(4) No swine or fowl shall be allowed in the milking area.

(c) Any person who is milking shall have clean hands and clothing. Cows' flanks, udders, and tails shall be clean at time of milking. Udders shall be washed clean, sanitized, and dried immediately prior to milking. All milk shall be strained in the milkhouse unless a straining receptacle, protected from splash, raised above the floor, and provided with a self-closing lid, is provided. Milk being strained or carried to the milkhouse must be protected from contamination.

(d) A milkhouse of adequate size and conveniently located shall be provided for the handling, straining, and cooling of milk, and for the washing, handling, and storing of utensils and equipment. The milkhouse must meet the following requirements:

(1) A minimum of twenty (20) footcandles of light from natural or artificial lighting, or a combination of both, shall be provided at all work areas.

(2) Ventilation shall be provided to minimize odors and condensation.

(3) Floors shall be impervious and graded to drain.

(4) Walls and ceilings shall be constructed of a smooth, easily cleanable material that is light-colored or painted a light color.

(5) Vats shall be provided for washing and rinsing of utensils and equipment. Hot water shall be available and water must be readily accessible.

(6) The construction of the milkhouse shall be sufficiently tight to prevent the entrance of rodents and flies. Flies shall be kept out of the milkhouse. Outer doors shall be self-closing.

(7) Liquid milkhouse wastes shall be disposed of in a manner that will preclude insect breeding or contamination of

surface or underground water.

(8) The milk product contact surfaces of all multi-use containers, equipment, and utensils shall be cleaned after each usage and shall be sanitized before each usage.

(9) Equipment and utensils shall be stored and drained completely so as to prevent contamination.

(10) Strainer pads, sock filters, and similar single-service articles are stored in a clean, tight cabinet or container.

(11) Multi-use milk contact equipment must be made of smooth, nonabsorbent, and nontoxic materials and shall be so constructed and maintained so as to be easily cleaned. Single-service articles shall not be reused.

(e) Only pesticides approved by the board are to be used in the milkhouse. Pesticides not approved for use in the milkhouse shall not be stored in the milkhouse.

(f) Medicinals, antibiotics, and approved pesticides may be kept in the milkhouse only in separate tight cabinets or containers provided exclusively for their use. Pesticides must be stored in separate cabinets from animal drugs. Animal drugs must be properly labeled, and lactating drugs must be segregated from nonlactating drugs. Drugs not approved for use in dairy animals must not be used except in compliance with state and federal law.

(g) The floors, walls, ceilings, and surfaces of all milkhouse equipment and appurtenances shall be clean. The milkhouse shall be used for milking operations only, and only those articles directly related to milkhouse activities shall be permitted in the milkhouse. Trash, animals, and fowl shall be kept out of the milkhouse.

(h) Farms with bulk milk coolers shall provide a suitable hose port opening with a tight self-closing cover. The area under the outside of the hose port shall be surfaced with a material that will prevent soiling of the milk transfer hose.

(i) Manure shall be handled in a manner that controls insect breeding. Manure piles or storage areas shall be inaccessible to cows. Cowyards, free stalls, and loafing areas shall be kept clean. Surroundings shall be neat, clean, and free of conditions that could result in rodent harborages or insect attractants and breeding areas. Dead livestock shall be properly disposed of promptly in accordance with requirements of the board.

(j) The water supply for the milkhouse and for washing and sanitizing of utensils shall be:

(1) properly located, constructed, and operated;

(2) adequate;

(3) easily accessible; and

(4) of a safe, sanitary quality.

(k) Every dairy farm shall be provided with a sanitary toilet conveniently located and accessible to those persons performing the milking operation. The toilet shall be constructed and maintained so that the waste is inaccessible to flies and does not pollute the surface soil or contaminate any water supply.

(l) Raw milk from dairy farms that do not have a valid permit from the board to sell Grade A raw milk for pasteurization shall not be stored on such dairy farms in cans for more than forty-eight (48) hours or in a farm bulk tank for more than seventy-two (72) hours. The milk must be cooled to sixty (60) degrees Fahrenheit and maintained at that temperature at the point of origin unless delivered to a milk plant, receiving station, or transfer station within two (2) hours after milking. Auxiliary can milk storage shall not be permitted on dairy farms equipped for bulk milk cooling and storage.

(m) Manufacturing grade raw milk must undergo the following tests and meet the following requirements:

(1) At least four (4) times in any six (6) month period at irregular intervals, a commingled sample of each producer's milk shall be tested for drug residues. When a producer's milk shows a positive test, he or she shall be excluded from all markets immediately and shall not be reinstated until a subsequent test of the producer's milk is negative for drug residues.

(2) Bacteriological, **somatic cell, and drug residue** standards shall be as follows:

(A) Manufacturing grade milk shall be classified in accordance with the values in **meet** the following table:
standards:

Bacterial Estimate Classification	Standard Plate Count, Direct Microscopic, or Plate Loop Count
Acceptable	Not over 1,000,000

- (i) The bacterial estimate classification shall be “acceptable”.
- (ii) The bacteria count using the standard plate count, direct microscopic count, or plate loop count methods shall be not more than one million (1,000,000) bacteria per milliliter.
- (iii) The somatic cell count shall be not more than one million (1,000,000) cells per milliliter.
- (iv) The milk shall not contain drug residues.

(B) Milk not meeting the ~~acceptable standard~~ **standards** in clause (A) shall be designated as undergrade. Undergrade milk may not be sold for human consumption or processing into products for human consumption.

(C) After a producer’s milk sample is designated undergrade the following shall apply:

- (i) The producer of milk designated undergrade, shall be notified immediately by the buyer.
- (ii) Additional samples of the producer’s milk shall be tested and classified by the buyer at least weekly with the buyer immediately notifying the producer of the results.
- (iii) A buyer may continue to accept milk from a producer whose milk has been designated undergrade as long as the testing requirements set forth in this clause are complied with, and all undergrade milk is excluded from market.

(3) Plants receiving manufacturing grade milk shall run a direct microscopic somatic cell count, or other approved test, for the detection of abnormal milk four (4) times in any six month period. Confirmatory tests by means of the direct microscopic cell count or the electronic method shall be performed as necessary. Warning letters of excessive somatic cell counts shall be sent to a producer when a test shows somatic cell counts in excess of the legal limit.

(4) After running a screening test outlined in subdivision (3), a confirmatory test must be conducted on any sample with a count exceeding one million (1,000,000) per milliliter. Whenever the somatic cell count indicates the presence of more than one million (1,000,000) per milliliter, the following procedure shall be applied:

- (A) A notice shall be sent to the producer notifying him or her of the excessive somatic cell count.
- (B) Whenever two (2) of the last four (4) consecutive somatic cell counts exceed one million (1,000,000) per milliliter, a warning notice shall be sent to the producer. The notice shall remain in effect as long as two (2) of the last four (4) consecutive samples exceed one million (1,000,000) per milliliter. In addition to the written notice an inspection shall be made of the farm facility by a representative of the buyer. A check sample shall be taken after a lapse of three (3) days and within fourteen (14) days of the inspection. If this sample also indicates a high somatic cell count, that milk shall be excluded from the market.

All milk quality tests shall be made in accordance with methods described in the latest edition of “Standard Methods for the Examination of Dairy Products”. Samples shall be analyzed at a laboratory approved by the ~~board~~: **state veterinarian**.

(5) An examination shall be made on the first shipment of milk from producers shipping milk to a plant for the first time, or from a producer who has not shipped milk for a period of ninety (90) days. The milk shall meet all quality standards defined by this rule. Thereafter, the milk shall be tested in accordance with the procedure established for regular shippers.

(6) The milk of a producer which has been excluded due to failure to meet quality standards shall not be accepted by another plant until quality standards are met. The buyer of raw milk shall report to the board, by telephone, the producer(s) excluded or reinstated.

(n) Before milkhouses, milking barns, stables, or parlors regulated under this rule are constructed or extensively altered, construction plans shall be submitted to the board for written approval before work is begun. (*Indiana State Board of Animal Health; HDP 86 Rule 13, Sec 3; filed Apr 26, 1979, 12:00 p.m.: 2 IR 693, eff one hundred twenty (120) days after filing with secretary of state; filed Jan 29, 1986, 3:10 p.m.: 9 IR 1315; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3347; errata filed Aug 13, 1998, 1:13 p.m.: 22 IR 125; errata filed Aug 13, 1998, 1:16 p.m.: 22 IR 126; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895*) *NOTE: Transferred from the Indiana State Department of Health (410 IAC 8-13-3) to the Indiana State Board of Animal Health (345 IAC 8-2-3) by P.L.138-1996, SECTION 76, effective July 1, 1996.*

SECTION 7. 345 IAC 8-2-3.5 IS ADDED TO READ AS FOLLOWS:

345 IAC 8-2-3.5 Milk transportation

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6
Affected: IC 15-2.1-23

Sec. 3.5. (a) Raw milk that is picked up from a farm for delivery to a milk plant shall be collected at the farm only by a person holding a valid bulk milk hauler/sampler permit issued by the state veterinarian. Bulk milk hauler/samplers shall collect milk at dairy farms using the procedures set forth in IC 15-2.1-23, this rule, and the Pasteurized Milk Ordinance (PMO) incorporated by reference 345 IAC 8-3. The state veterinarian may evaluate the equipment and procedures used by a bulk milk hauler/sampler to determine compliance.

(b) Bulk milk hauler/samplers shall attend a training session approved by the state veterinarian as a condition of obtaining a bulk milk hauler/sampler permit. The state veterinarian may issue a conditional bulk milk hauler/sampler permit to an applicant that meets all of the other requirements for obtaining a permit but has not attended an approved training session. The conditional permit may be conditioned on the applicant attending the next available approved training session. The state veterinarian may require additional training to renew a license or to keep a license if a licensee violates the provisions of IC 15-2.1-23 or this article.

(c) Milk plants may accept raw milk from dairy farms only if it is collected by a permitted bulk milk hauler/sampler. After collection from a dairy farm, milk may be transported by a person holding a valid milk tank truck operator permit or a bulk milk hauler/sampler permit issued by the state veterinarian.

(d) Bulk shipments of milk shall be in milk tank trucks that have been inspected by board personnel and meet the standards for design, construction, maintenance, and operation of milk tank trucks in IC 15-2.1-23 and this article, including Appendix B of the PMO incorporated by reference in 345 IAC 8-3. Milk tank trucks that have been inspected as a part of another state's milk inspection program and hold a current valid permit from that state do not need an Indiana permit. (*Indiana State Board of Animal Health; 345 IAC 8-2-3.5*)

SECTION 8. 345 IAC 8-2-4 IS AMENDED TO READ AS FOLLOWS:

345 IAC 8-2-4 Bulk milk collection; pick-up tankers; samples

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6
Affected: IC 15-2.1-23-4

Sec. 4. (a) Every bulk milk pickup tanker used to collect raw milk on a bulk milk route shall be of sanitary design and construction. The owner of a tank truck shall be responsible for maintaining it and its milk contact equipment in good repair. The bulk milk pickup tanker owner is responsible for making certain the truck and equipment have been cleaned and sanitized at least once every twenty-four (24) hours in a manner and at a location approved by the board. A cleaning and sanitizing tag approved by the board shall be completed and affixed in the rear compartment of the bulk milk pickup tanker each day after cleaning and sanitizing. The bulk milk pickup tanker and its milk contact equipment shall be protected from contamination after being cleaned and sanitized.

(b) Milk in a bulk milk pickup tanker shall be maintained at a temperature of forty-five (45) degrees Fahrenheit or less from the time of collection until delivered to a milk plant, receiving station, or transfer station. If the milk being delivered is manufacturing grade raw milk, the raw milk shall be maintained at a temperature of sixty (60) degrees Fahrenheit or less from the time of collection until delivered to a manufacturing grade milk plant, receiving station, or transfer station.

(c) Tank trucks used to transport milk shall not be used to transport other products unless they have been thoroughly washed and sanitized after having been used to transport such other products. Only products fit for human consumption are authorized to be stored or transported in tank trucks used to transport milk or milk products.

(d) The name and address of the owner of a bulk milk pickup tanker shall be legibly marked on both sides or on the rear of the vehicle. The name of the owner shall be in letters not less than three (3) inches in height provided that markings in use prior to March 1, 1998, may be the same height as the address, and the address shall be in letters not less than one and one-half (1½) inches in height.

(e) Every bulk milk pickup tanker used to collect raw milk on a bulk milk route shall be equipped with the following:

- (1) A sample dipper or other sampling device of sanitary construction approved by the board.
- (2) Sampling devices protected from contamination.
- (3) A sample carrying case constructed of such material and in such a way as to maintain producer raw milk samples at a temperature of thirty-two (32) to forty (40) degrees Fahrenheit from the time such samples are collected until they are delivered to the milk plant, receiving station, or transfer station.
- (4) A sample rack approved by the board and of sufficient size to hold at least one (1) sample of raw milk in an upright position from each bulk milk tank of each milk producer represented on the load of raw milk being transported to a milk plant, receiving station, or transfer station, plus one (1) sample to be used for temperature determination.

(f) Each milk hauler shall be equipped with an accurate pocket-type thermometer with an unbreakable stem when collecting milk from dairy farms and shall observe the following sanitary practices in collecting milk:

- (1) The hauler's hands and outer clothing shall be clean during all pick-up operations.
- (2) The milk shall be smelled through the port opening in the cover of the bulk tank for off-odors prior to raising the lid for a visual examination of the raw milk.
- (3) The hauler must visually examine the raw milk in the bulk tank. Milk that is visibly unfit for human consumption in accordance with the provisions of the Uniform Indiana Food, Drug, and Cosmetic Act shall be rejected and not collected. The lid shall be closed immediately after making the visual examination whenever possible.
- (4) The milk transfer hose used to withdraw raw milk from the farm bulk tank shall enter the milkhouse only through the port hole provided for that purpose.
- (5) Prior to connecting the transfer hose to the outlet port of the farm bulk tank, the outlet port shall be sanitized. If milk has leaked past the core of the outlet valve of the farm bulk tank, the outlet port of the valve shall be washed and sanitized prior to withdrawing the milk.
- (6) When the cap from the end of the transfer hose is being removed, it shall be handled in a sanitary manner and stored so as to prevent it from being contaminated while milk is being pumped from the farm bulk tank into the bulk milk pickup tanker.
- (7) After the milk has been removed from the farm bulk tank, the bottom of the tank shall be observed for sediment and milk abnormalities.
- (8) Conditions of abnormality or sediment shall be noted on the producer's copy of the weight ticket.
- (9) The date and time of milk collection, the temperature of the raw milk, and the milk hauler's signature and permit number shall be legibly entered on the weight ticket.
- (10) After the milk has been removed from the farm bulk tank, the transfer hose shall be removed and recapped before the farm bulk tank is rinsed with water. After recapping, the transfer hose shall be rinsed free of exterior soil.
- (11) A milk hauler shall not collect milk from any dairy farm for delivery to a milk plant, receiving station, or transfer station for use in Grade A milk or milk products unless the farm holds a valid permit from the board authorizing the sale of Grade A raw milk for pasteurization.
- (12) At the time of collection of milk from each dairy farm, the milk hauler shall collect only that raw milk that has been stored continuously in the farm bulk tank from the time of milking until the time of milk collection and shall collect the entire volume of milk being stored in the farm bulk tank at the time of collection. All precautions shall be taken to prevent the entrance of flies into the milkhouse.
- (13) At least once each month, the milk hauler shall check the accuracy of the thermometer on each of his milk producer's bulk milk tank against his pocket-type thermometer. The temperature obtained from both thermometers shall be entered on the weight ticket. If there is a difference between the readings on the two (2) thermometers, the reading of the bulk milk hauler's thermometer shall be reported as the official temperature on that day and on each succeeding day until the thermometer on the bulk milk tank is adjusted or repaired to be accurate.

(g) Every time a milk hauler collects milk from a dairy farm, he or she shall collect a sample of milk from each farm bulk tank after the milk has been thoroughly agitated and before opening the outlet valve. Such sample shall be collected in the following manner:

- (1) If a sample dipper is used, it shall be clean and transported between farms on the bulk milk route in a sanitizing solution equivalent to one hundred (100) parts per million chlorine. Other sampling devices shall be kept free of contamination.
- (2) After removal from the sanitizing solution, all of the sanitizing solution shall be drained from the sample dipper.
- (3) The sample dipper shall then be rinsed twice in the milk in the farm bulk tank and then drained.

- (4) A sample of not less than four (4) fluid ounces in volume or other sample sizes approved by the state board shall then be collected through the port opening in the cover of the bulk tank and placed in a sterile container.
- (5) The sample container shall then be closed and immediately placed in melting ice water in the sample carrying case on the bulk milk pickup tanker in such a way that the top of the sample container is not submerged in the refrigerant. Producer raw milk samples shall be maintained at a temperature of thirty-two (32) to forty (40) degrees Fahrenheit until delivered to the milk plant, receiving station, or transfer station. Such samples shall not be frozen.
- (6) Each sample container shall be legibly marked with the date the sample was collected, the temperature of the milk in the farm bulk tank, the route and patron number of the milk producer, and, in the case of Grade A milk producers, the Indiana Grade A permit number of the dairy farm from which the sample was collected.
- (7) Prior to or at the time of collecting raw milk from the first milk producer on the bulk milk route, the milk hauler shall collect a sample of milk for temperature determination. Such sample shall be refrigerated in the sample carrying case on the bulk milk pickup tanker until it arrives at the milk plant, receiving station, or transfer station.
- (8) Sampling equipment shall be rinsed in clean water immediately after each usage.
- (9) If one (1) pint samples are used to conduct sediment tests of each milk producer's raw milk, the milk hauler shall collect and legibly identify such full one (1) pint samples as requested by the milk plant, receiving station, transfer station, or board. A sample dipper of not less than one-half (½) pint capacity, which shall be cleaned and sanitized prior to the collection of each sample, shall be used. Such one (1) pint samples shall be collected and transported in such a manner as to not interfere with the proper conduct of sediment tests.

(h) All manufacturing grade milk bulk tank raw milk shall be collected at least every seventy-two (72) hours, and all manufacturing grade raw milk shipped in cans shall be collected at least every forty-eight (48) hours. These milk collection frequencies may be waived in the case of emergencies. All Grade A bulk tank raw milk shall be collected at least every forty-eight (48) hours, and all Grade A milk shipped in cans shall be collected every twenty-four (24) hours, except in the case of emergencies.

(i) It shall be the responsibility of the milk plant, receiving station, or transfer station to provide competent personnel to receive producer raw milk samples from each bulk milk pickup tanker, to ascertain and record the temperature of the temperature sample, and to see that the samples are properly identified and stored prior to delivery to the laboratory. The milk plant, receiving station, or transfer station shall also be responsible for providing facilities for the storage of producer raw milk samples at a temperature of thirty-two (32) to forty (40) degrees Fahrenheit at which temperature they shall be maintained until they are received by an official or officially designated laboratory for analysis. Producer raw milk samples shall not be frozen, and samples to be used for bacteriological determinations shall not be transferred to another sample container after they have been collected by the milk hauler except under conditions and by personnel approved by the board. Required laboratory analysis should begin within forty-eight (48) hours after the time of sample collection. Results of such analysis on the milk of Grade A producers shall be submitted to the board on forms and in a manner approved by the board. Milk producers and milk haulers shall not receive notice of which samples are to be used for bacteriological analysis.

(j) Any truck transporting raw, heat-treated, or pasteurized milk and milk products to a milk plant from another milk plant, receiving station, or transfer station must meet the identification and shipping requirements in IC 15-2.1-23-4(c). A shipping manifest must also indicate the bulk tank unit(s) or plant identification number. *(Indiana State Board of Animal Health; HDP 86 Rule 13, Sec 4; filed Apr 26, 1979, 12:00 p.m.: 2 IR 696, eff one hundred twenty (120) days after filing with secretary of state; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3349; errata filed Aug 13, 1998, 1:13 p.m.: 22 IR 125; errata filed Aug 13, 1998, 1:16 p.m.: 22 IR 126; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895) NOTE: Transferred from the Indiana State Department of Health (410 IAC 8-13-4) to the Indiana State Board of Animal Health (345 IAC 8-2-4) by P.L.138-1996, SECTION 76, effective July 1, 1996.*

SECTION 9. 345 IAC 8-3-1 IS AMENDED TO READ AS FOLLOWS:

Rule 3. Standards for Milk and Milk Products and Grade A Standards

345 IAC 8-3-1 Incorporation by reference; standards

Authority: IC 15-2.1-3-18; IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-2; IC 15-2.1-23

Sec. 1. (a) ~~Part H of~~ The Grade A Pasteurized Milk Ordinance, **United States Department of Health and Human Services**, Public Health Service, Food and Drug Administration, Publication No. 229 (~~1995~~ **(2001** revision), referred to as the PMO, including all footnoted language regarding cottage cheese and the appendixes, is hereby incorporated by reference as a rule of the board for regulation of the production, transportation, processing, handling, sampling, examination, grading, labeling, and sale of all Grade A milk and milk products ~~within Indiana~~ **in the state** provided, however, the following parts of the PMO are not incorporated:

- (1) Section (16) on penalties.
- (2) Section (17) on repeal and date of effect.
- (3) Appendix K.

(b) Part II of the Grade A Condensed and Dry Milk Products and Condensed and Dry Whey—Supplement I to the Grade A Pasteurized Milk Ordinance (1995 version), known as the dry milk ordinance or DMO, including the appendixes, is hereby incorporated by reference as a rule of the board for the regulation of the production, manufacture, packaging, labeling, and sale of all Grade A condensed milk and Grade A dry milk products and Grade A condensed whey and Grade A dry whey for use in the preparation of Grade A milk products, provided however, the following parts of the DMO are not incorporated:

- (1) Section (13) on penalties.
- (2) Section (14) on repeal and date of effect.
- (3) Appendix ~~±~~ **P, “Performance-Based Dairy Farm Inspection System”**.

(c) References in the PMO and the DMO to the regulatory agency shall mean and refer to the board.

(d) The board adopts by reference the general provisions relating to food standards set forth by the United States Food and Drug Administration in 21 CFR 130.8, 21 CFR 130.9, 21 CFR 130.10, and 21 CFR 130.11, in effect on April 1, ~~1997~~: **2001**.

(e) The board adopts by reference the definitions and standards of identity for milk and milk products set forth by the United States Food and Drug Administration in 21 ~~U.S.C.~~ **CFR** 131.3 et seq., titled “Part 131—Milk and Cream”, in effect on April 1, ~~1997~~: **2001**. Milk and milk products must conform to these standards.

(f) The board adopts by reference the definitions and standards of identity for cheeses and related cheese products set forth by the United States Food and Drug Administration in 21 ~~U.S.C.~~ **CFR** 133.3 et seq., titled “Part 133—Cheeses and Related Cheese Products”, in effect on April 1, ~~1997~~: **2001**. Cheese and cheese products must conform to these standards.

(g) The board adopts by reference the definitions and standards of identity for frozen desserts set forth by the United States Food and Drug Administration in 21 ~~U.S.C.~~ **CFR** 135.3 et seq., titled “Part 135—Frozen Desserts”, in effect on April 1, ~~1997~~: **2001**. Frozen desserts must conform to these standards.

(h) The board adopts by reference the current good manufacturing practices for manufacturing, packing, or holding human food set forth by the United States Food and Drug Administration in 21 CFR 110 and 21 CFR 113, in effect on April 1, 2001. The criteria and definitions in 21 CFR 110, 21 CFR 113, and this rule shall apply in determining whether a food is adulterated under IC 15-2.1-23 in that the food has been manufactured under such conditions that it is unfit for human food or the food has been prepared, packed, or held under insanitary conditions under which the product may become contaminated with filth or under which the product may have been made injurious to health.

(i) The board adopts by reference as a rule of the board the food labeling requirements set forth by the United States Food and Drug Administration in 21 CFR 101, but not including Subpart C, in effect on June 1, 2001.

~~(h)~~ **(j)** The board incorporates by reference into this rule the definitions set forth in IC 15-2.1-2 and the matters set forth in ~~IC 15-2.1-22~~ and IC 15-2.1-23.

~~(i)~~ **(k)** Where the matters incorporated by reference in this section conflict with provisions of this article, **IC 15-2.1-2,**

or IC 15-2.1-23, ~~or IC 15-2.1-24~~, the express provisions of this article and the Indiana Code shall control.

~~(j)~~ **(i)** Incorporated documents are available for public inspection at the board. (*Indiana State Board of Animal Health; 345 IAC 8-3-1; emergency rule filed Jan 27, 1994, 5:00 p.m.: 17 IR 1223, eff Feb 1, 1994; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3354; errata filed Aug 13, 1998, 1:16 p.m.: 22 IR 126; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895*)
NOTE: Transferred from the Indiana State Department of Health (410 IAC 8-14-8.1) to the Indiana State Board of Animal Health (345 IAC 8-3-1) by P.L.138-1996, SECTION 76, effective July 1, 1996.

SECTION 10. 345 IAC 8-3-2 IS AMENDED TO READ AS FOLLOWS:

345 IAC 8-3-2 Grade A milk production and storage

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-23-7

Sec. 2. The following are required to hold a Grade A dairy farm permit:

(1) Milk that is produced or processed must meet the chemical, bacteriological, and temperature standards in Section 7 and Table 1 of the PMO adopted by reference in section 1 of this rule.

(2) The farm must meet the sanitation, construction, operation, and other standards in the provisions of the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule, including the following:

(A) Section 7, “Standards for Grade “A” Raw Milk For Pasteurization, Ultra-Pasteurization, or Aseptic Processing”, Items 1r through 19r.

(B) Appendix C, “Dairy Farm Construction Standards; Milk Production”.

(C) Appendix D, “Standards for Water Sources”.

(D) Appendix F, “Sanitization”.

(3) The animals on the farm must meet the animal health requirements in IC 15-2.1-23-7 and Section 8 of the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule.

(4) The “administrative procedures” set forth in the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule shall be followed in implementing the standards required in this section.

(5) Before milkhouses, milking barns, stables, or parlors regulated under this rule are constructed or extensively altered, construction plans shall be submitted to the state veterinarian for written approval before work is begun.

(6) Raw milk for pasteurization shall not be stored:

(A) on a dairy farm for more than forty-eight (48) hours; and shall not be stored

(B) outside a farm bulk milk tank.

(7) Agitation and refrigeration of all farm bulk milk cooling and holding tanks shall be automatically controlled with automatic controls that will maintain mixed milk temperature between thirty-two (32) degrees Fahrenheit and forty-five (45) degrees Fahrenheit and an interval timer that will activate agitation of the milk for a minimum period of two (2) minutes in every sixty (60) minute interval. Persons holding Grade A permits issued under this article on January 1, 2003, must meet the automatic refrigeration and interval timer requirements in this subsection not later than January 1, 2005. But, all plans for new construction or extensive alteration that are submitted for approval under this section shall meet the refrigeration and interval timer requirements in this subsection. All applicants for a new Grade A permit shall meet the refrigeration and interval timer requirements of this subsection as a condition of receiving the permit.

(Indiana State Board of Animal Health; 345 IAC 8-3-2; emergency rule filed Jan 27, 1994, 5:00 p.m.: 17 IR 1224, eff Feb 1, 1994; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3355; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895) NOTE: Transferred from the Indiana State Department of Health (410 IAC 8-14-8.2) to the Indiana State Board of Animal Health (345 IAC 8-3-2) by P.L.138-1996, SECTION 76, effective July 1, 1996.

SECTION 11. 345 IAC 8-3-3 IS ADDED TO READ AS FOLLOWS:

345 IAC 8-3-3 Grade A Milk plants standards

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-23

Sec. 3. A person operating a Grade A milk plant shall meet the following requirements:

(1) Milk that is processed must meet the chemical, bacteriological, and temperature standards in Section 7 and Table 1 of the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule. Milk from manufacturing grade dairy farms may not be used.

(2) The milk plant must meet the sanitation, construction, operation, and other standards set forth in the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule, including the following:

(A) Section 6, "The Examination of Milk and Milk Products".

(B) Section 7, "Standards for Grade "A" Pasteurized, Ultra-Pasteurized and Aseptically Processed Milk and Milk Products", Items 1p through 19p.

(C) The personnel health standards and procedures set forth in Sections 13 and 14.

(D) Appendix D, "Standards for Water Sources".

(E) Appendix F, "Sanitization".

(F) Appendix G, "Chemical and Bacteriological Tests".

(G) Appendix H, "Pasteurization Equipment and Procedures".

(H) Appendix I, "Pasteurization Equipment and Controls-Tests".

(I) If a plant fabricates containers, Appendix J, "Standards for the Fabrication of Single-Service Containers and Closures for Milk and Milk Products".

(J) Appendix N, "Drug Residue Testing and Farm Surveillance".

(K) Appendix O, "Vitamin Fortification of Fluid Milk Products".

(3) Milk for pasteurization, ultra-pasteurization, or aseptic processing may be obtained only from dairy farms that hold a valid Grade A dairy farm permit issued under this article, or in the case of milk from outside the state, is a source that is listed on the National Conference of Interstate Milk Shippers interstate milk shippers list as meeting standards equal to or greater than the Grade A standards in the Pasteurized Milk Ordinance incorporated by reference in section 1 of this rule.

(4) The "administrative procedures" set forth in the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule shall be used in implementing the standards required in this section.

(Indiana State Board of Animal Health; 345 IAC 8-3-3)

SECTION 12. 345 IAC 8-3-4 IS ADDED TO READ AS FOLLOWS:

345 IAC 8-3-4 Labeling

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-23

Sec. 4. (a) All packages and containers enclosing milk or milk products shall be labeled in accordance with the applicable requirements of the following:

(1) IC 15-2.1-23 and this article.

(2) The federal Food, Drug, and Cosmetic Act (21 U.S.C. 301 et seq.).

(3) 21 CFR, Chapter I, Subchapter B.

(b) The following shall be marked as set forth in Section 4 of the Pasteurized Milk Ordinance adopted by reference in section 1 of this rule:

(1) Bottles, containers, and packages enclosing milk or milk products.

(2) Milk tank trucks.

(3) Storage tanks.

(4) Cans of raw milk from individual dairy farms.

(c) Labels shall not contain any misleading marks, words, or endorsements. Super grade designations are misleading and are prohibited. Super grade designations are words or symbols that give the consumer the impression that such a grade is significantly safer than "Grade A". Super grade designations include, without limitation, the following terms:

(1) Grade AA Pasteurized.

(2) Selected Grade A Pasteurized.

(3) Special Grade A Pasteurized.

Descriptive labeling terms must not be used in conjunction with the Grade A designation or name of the milk

or milk product and must not be false or misleading. (Indiana State Board of Animal Health; 345 IAC 8-3-4)

SECTION 13. 345 IAC 8-4-1 IS AMENDED TO READ AS FOLLOWS:

345 IAC 8-4-1 Drug residues

Authority: IC 15-2.1-3-19; IC 15-2.1-23-6

Affected: IC 15-2.1-2-2.3; IC 15-2.1-23-6.5; IC 15-2.1-23-17

Sec. 1. (a) Milk shall be screened for ~~the presence of drug residue violations~~ **residues** as follows:

(1) ~~Except as provided in subdivision (2), Any milk plant that accepts raw milk shall be screened for drug residues pursuant to Appendix N of the Pasteurized Milk Ordinance (345 IAC 8-3-1). test each bulk milk pick-up tanker for beta lactam drug residues. Each bulk milk pick-up tanker shall be sampled after the last producer has been picked up and before any additional commingling of milk using a representative sample from the truck. Samples shall be tested using a test that has been approved by the United States Food and Drug Administration for screening milk for drug residues. Samples shall be tested in a laboratory that is certified by the state veterinarian by an analyst that is certified by the state veterinarian. When a drug residue test is positive, another test shall be run to confirm the positive. When a drug residue test is confirmed positive, samples collected from each producer on the load shall be tested to determine the farm of origin.~~

(2) ~~The state veterinarian may implement a testing program to test milk from manufacturing grade dairy farms shall be tested bulk milk pick-up tankers for other drug residues. pursuant to 345 IAC 8-2-3.~~

(3) ~~The state veterinarian may implement a testing program to test milk from any source for drug residues. Such testing programs may include samples from farm bulk tanks, milk plants, or finished products as part of a monthly quality program or other surveillance program. Samples that test positive for drug residues are subject to the provisions of this section.~~

(4) ~~Milk plants shall keep records of all drug residue tests that are conducted on bulk milk pick-up tankers and farm bulk milk tanks and their results. The records shall be kept for not less than six (6) months.~~

(b) All tests completed under this section must meet the following requirements:

(1) ~~The test must be a test approved by the United States Food and Drug Administration for screening milk samples for drug residues.~~

(2) ~~The test must be conducted by an analyst approved by the state veterinarian.~~

(3) ~~The test must be conducted in a laboratory approved by the state veterinarian.~~

(4) ~~A test that is being run to confirm a positive drug residue test result must be the same test that was used to obtain the initial positive drug residue result. But, a person may use a different confirmatory test if the state veterinarian approves the use of that confirmatory test. The state veterinarian may approve the use of a confirmatory test that is different from a prior test after evaluating the circumstances surrounding the request and determining that the use of the proposed confirmatory test is consistent with the purposes of this section.~~

(c) ~~Milk tests positive for drug residues if a test meeting the requirements in subsection (b) indicates the presence of drug residues in the milk at any level.~~

(d) ~~Whenever milk tests positive for drug residues and is confirmed the following apply:~~

(1) ~~The milk that tests positive for drug residues is adulterated under IC 15-2.1-2-2.3 and must be disposed of in a manner that removes it from the human and animal food chain or that acceptably reconditions the milk under United States Health and Human Services–Food and Drug Administration compliance policy guidelines. In all cases of drug residue violations, a producer may not resume shipping milk until~~

(2) ~~The state veterinarian shall determine the origin of the contaminated milk. Milk from the farm of origin creates an imminent hazard to the public health. The state veterinarian shall suspend the Grade A farm permit or manufacturing grade farm permit as the case may be and no milk may be removed from the farm until the permit is reinstated.~~

(3) ~~When a drug test conducted by a certified laboratory shows the producer’s milk is negative for drug residues, and the test results are reported to the office of the state veterinarian may reinstate the farm permit.~~

(e) All positive drug residue test results must be called into the office of the state veterinarian immediately, and

a written report of the test results must be faxed or delivered to the office of the state veterinarian within twenty-four (24) hours of the test. The producer whose milk tested positive must be notified of the positive drug residue test immediately. The company that conducted the test is responsible for the reporting requirements in this subsection.

(d) (f) A producer whose milk tests positive for drug residues shall pay a fine and participate in drug residue education activities as follows:

(1) The following is imposed on a producer for the first positive test for drug residues within a twelve (12) month period:

(A) The positive producer must pay a fine to the board equal to the result of the following equation:

$$(DP) (2 \text{ days}) (\$3) - (PR)$$

However, if the result is less than five dollars (\$5), then the fine is five dollars (\$5).

(B) The positive producer must, in conjunction with his or her veterinarian and an official of the board, complete the "Milk and Dairy Beef Residue Prevention Protocol" and provide proof of completion to the board, office of the state veterinarian within thirty (30) days of the drug residue violation. Failure to complete the protocol and submit proof of completion within thirty (30) days will result in action to suspend the producer's permit.

(2) The following is imposed for a second positive test for drug residues within a twelve (12) month period:

(A) The positive producer must pay a fine to the board equal to the result of the following equation:

$$(DP) (4 \text{ days}) (\$3)$$

However, if the result is less than five dollars (\$5), then the fine is five dollars (\$5).

(B) The positive producer must, in conjunction with his or her veterinarian and an official of the board, complete the "Milk and Dairy Beef Residue Prevention Protocol" and provide proof of completion to the board, office of the state veterinarian within thirty (30) days of the drug residue violation. Failure to complete the protocol and provide proof of completion will result in action to suspend the producer's permit.

(C) The producer must attend a producer education program or meeting designated by the state veterinarian. The producer is responsible for paying registration and material fees and other costs associated with attending the education program or meeting. The producer must provide proof of attendance to the state veterinarian within ten (10) days of completion of the program or meeting.

(3) The third positive test result for drug residues within a twelve (12) month period shall result in the following:

(A) The board revoking a producer's Grade A permit if the producer has one.

(B) The sanctions for a second offense set forth in subdivision (2) are imposed.

(C) The producer must submit to the state veterinarian a set of written procedures that he or she will follow to prevent future drug residue violations. The procedures must be submitted with the proof of completion required in subdivision (2)(B) and must be specific, practical, and reasonably likely to lessen the possibility of a drug residue violation when followed by the producer.

(D) After a producer's Grade A permit is revoked for a third offense violation under this rule, he or she shall not receive a new Grade A permit for a revocation period of thirty (30) days from the date of the revocation. After the revocation period, the state veterinarian must issue a conditional Grade A permit to a producer that has applied for a permit if the following requirements are met:

(i) The producer has met all of the requirements of this rule at the time of application.

(ii) The producer meets all other requirements of the board for obtaining a Grade A permit.

The permit will be issued on the condition that all of the requirements of this rule must be completed within the time frames set forth in this rule. A permit issued under this subdivision automatically becomes unconditional after the producer fully complies with all of the provisions of this rule.

(4) For each drug residue violation in a twelve (12) month period in excess of three (3), the producer is subject to the penalties for a third offense in subdivision (3), ~~are imposed~~ but for Grade A producers the revocation period will begin on the date his or her permit is revoked and run for a period equal to the length of the revocation period imposed after the producer's last drug residue violation times two (2). For example, the revocation period for a fourth offense in a twelve (12) month period is sixty (60) days, and for a fifth offense the revocation period is one hundred twenty (120) days.

(e) (g) The following definitions apply throughout this section:

(1) "DP" or "daily production" means the amount of milk, measured by hundred weight, produced by the positive producer in one (1) day, measured on the day in which the drug residue violation occurred.

(2) "PR" or "producer reimbursement" means an amount assessed against the positive producer to reimburse others for milk contaminated by the positive producer's contaminated milk, not including the value of the positive producer's

contaminated milk for which he or she was not paid.

(3) "Revocation period" means the period after a Grade A producer's permit is revoked under this rule that he or she may not apply for a Grade A permit.

~~(f)~~ **(h)** The following shall apply to penalties imposed by this section:

(1) In cases where the positive producer holds a Grade A permit from the board, the provisions in this section shall operate in place of and as an equivalent to the penalties in Part II(B) of Appendix N of the Pasteurized Milk Ordinance.

(2) All monetary penalties must be paid by the producer and must be received by the office of the state veterinarian within sixty (60) days of notice of the drug residue violation.

(3) The state veterinarian may, by special permit, allow a producer that objects to the imposition of a fine to dump two (2) days of milk production on a first offense and four (4) days of milk production on the second or third offense instead of paying a monetary fine where payment of a fine would impose undue hardship on a producer. The state veterinarian may set the conditions under which the milk is to be dumped and may require documentation from the producer showing the circumstances under which the milk was dumped.

~~(4) The producer reimbursement must not be deducted from the producer's fine on the first offense unless the producer provides to the office of the state veterinarian Proof that the a producer reimbursement was in fact paid. Proof that the producer reimbursement was paid assessed must be submitted to the office of the state veterinarian within sixty (60) days of notice of the drug residue violation along with any monetary penalty due.~~

(5) No penalty may exceed one thousand dollars (\$1,000) for a first offense or two thousand dollars (\$2,000) for a subsequent offense. Civil penalties collected under this section must be deposited in the dairy drug residue abatement fund established under IC 15-2.1-23-17.

~~(g)~~ **(i)** The ~~board will~~ **state veterinarian may** suspend the permit of a producer that does not comply with the requirements of this rule within the designated time periods allowed under this rule **until such time as the state veterinarian shall assess producers that do not provide proof of producer reimbursement payments; if an option after a first offense; or pay the required penalty within sixty (60) days of notice of the drug residue violation an additional penalty of ten dollars (\$10) per day until such time as the required information or money; including any additional penalties imposed under this section; is received in the office of the state veterinarian. The state veterinarian may waive the imposition of additional penalties under this section if the producer can show that the failure to produce the required documentation or money was due to unforeseen circumstances beyond the control of the producer and that imposition of additional penalties would be unreasonable under the circumstances: remedied.**

~~(h)~~ **(j)** The following are examples that illustrate the calculation of the fine imposed by this rule:

(1) First offense:

(A) total positive truck load CWT: 500

(B) positive producer's CWT on positive tanker (two (2) days' production): 100

(C) producer's daily production CWT: 50

(D) co-op requires producer to pay for other producers' milk that is contaminated at fifteen dollars (\$15) per CWT.

Penalty = (DP) (2 days) (\$3) - (PR).
= [50 (2) (\$3)] - [(500 - 100) (\$15)].
= [\$300 fine] - [\$6,000 reimbursement paid to other producers].

Because the reimbursement to other producers exceeded the fine, no money is payable to the state as long as **proof of the reimbursement assessment is actually paid and proof of the payment is provided to the board.**

(2) First offense:

(A) total positive truck load CWT: 500

(B) positive producer's CWT on positive tanker (two (2) days' production): 400

(C) producer's daily production CWT: 200

(D) co-op requires producer to pay for other producers' milk that is contaminated at fifteen dollars (\$15) per CWT.

Penalty = (DP) (2 days) (\$3) - (PR).
= [200 (2) (\$3)] - [(500 - 400) (\$15)].
= [\$1,200 fine] - [\$1,500 reimbursement paid to other producers].

Because the reimbursement to other producers exceeded the fine, no money is payable to the state as long as **proof of the reimbursement assessment is actually paid and proof of the payment is provided to the board.**

(3) First offense:

(A) total positive truck load CWT: 500

(B) positive producer's CWT on positive tanker (two (2) days' production): 500

(C) producer's daily production CWT: 250

(D) co-op requires producer to pay for other producers' milk that is contaminated at fifteen dollars (\$15) per CWT.

Penalty = (DP) (2 days) (\$3) - (PR).
= [250 (2) (\$3)] - [(500 - 500) (\$15)].
= [\$1,500 fine] - [\$0 reimbursement paid to other producers].

Because there was no reimbursement to other producers, all of the ~~one thousand five hundred dollar (\$1500)~~ fine is payable to the state, **but the fine is limited by this section to one thousand dollars (\$1,000).**

(4) First offense:

(A) Positive bulk tank on monthly quality check or otherwise.

(B) Producer's daily production (CWT): 50

Penalty = (DP) (2 days) (\$3) - (PR).
= [50 (2) (\$3)] - 0.

Because there was no reimbursement to other producers, all of the three hundred dollar (\$300) fine is payable to the state.

(5) Second offense:

(A) total positive truck load CWT: 500

(B) positive producer's CWT on positive tanker (two (2) days' production): 100

(C) producer's daily production (CWT): 50

(D) co-op requires producer to pay for other producers' milk that is contaminated at fifteen dollars (\$15) per CWT.

Penalty = (DP) (4 days) (\$3).
= 50 (4) (\$3).

Because this is a second offense, no reimbursement is recognized and all of the six hundred dollar (\$600) fine is paid to the state.

(6) Fourth offense:

(A) total positive truck load CWT: 500

(B) positive producer's CWT on positive tanker (two (2) days' production): 100

(C) producer's daily production (CWT): 50

(D) co-op requires producer to pay for other producers' milk that is contaminated at fifteen dollars (\$15) per CWT.

Penalty = (DP) (4 days) (\$3).
= 50 (4) (\$3).

Because this is a fourth offense, no reimbursement is recognized and all of the six hundred dollar (\$600) fine is paid to the state. A Grade A producer's permit will be revoked for a period of one hundred twenty (120) days after which time he or she may reapply for a Grade A permit.

(Indiana State Board of Animal Health; 345 IAC 8-4-1; filed Apr 17, 1998, 9:00 a.m.: 21 IR 3355; errata filed Aug 13, 1998, 1:16 p.m.: 22 IR 126; readopted filed May 2, 2001, 1:45 p.m.: 24 IR 2895)

Notice of Public Hearing

Under IC 4-22-2-24, notice is hereby given that on July 2, 2002 at 10:00 a.m., at the Indiana State Board of Animal Health, 805 Beachway Drive, Suite 50, Indianapolis, Indiana the Indiana State Board of Animal Health will hold a public hearing on proposed amendments to rules concerning requirements for the production, transportation, and processing of milk and milk products, updating matters incorporated by reference, and requiring Grade A farm bulk milk tanks be equipped with automatic start-up equipment for cooling and agitation. Copies of these rules are now on file at the Indiana State Board of Animal Health, 805 Beachway Drive, Suite 50 and Legislative Services Agency, One North Capitol, Suite 325, Indianapolis, Indiana and are open for public inspection.

Bret D. Marsh, D.V.M.
Indiana State Veterinarian
Indiana State Board of Animal Health