

## SCHEDULE 2

### SPECIAL REQUIREMENTS IN RELATION TO AND IN CONNECTION WITH THE HEAT TREATMENT OF SEMI-SKIMMED MILK AND SKIMMED MILK

#### PART I

##### pasteurisation

#### **A. Conditions applicable when pasteurised milk is produced from raw milk or from milk heat treated for transportation**

1. The milk shall be pasteurised, that is to say—
  - (a) retained at a temperature of not less than 62.8°C. and not more than 65.6°C. for at least thirty minutes and be immediately cooled to a temperature of not more than 10°C.; or
  - (b) retained at a temperature of not less than 71.7°C. for at least fifteen seconds and be immediately cooled to a temperature of not more than 10°C.; or
  - (c) retained at such temperature for such period as may be specified by the licensing authority with the approval of the Minister.
2. The whole of the apparatus in which the milk is pasteurised, including the cooler, shall be so constructed as to secure the protection of the milk from risk of atmospheric contamination by dust or otherwise.
3. When the milk is heated by a continuous-flow method and is pasteurised in accordance with—
  - (a) the provisions of sub-paragraph (b) of paragraph 1 of this Part of this Schedule; or
  - (b) a method approved by the Minister under sub-paragraph (c) of paragraph 1 hereof,

any apparatus in which the milk is to be heated to and maintained at a temperature of more than 65.6°C shall be provided with a device which shall automatically divert the flow of any milk which is not raised to the authorised temperature and automatically record each operation of the device. Such record shall be dated and preserved for a period of not less than three months.

4.—(1) Such indicating and recording thermometers as the local authority shall reasonably consider necessary shall be installed in suitable places in the apparatus in which the milk is pasteurised so as to indicate the temperatures at which the milk is retained and to which the milk is cooled.

(2) The records of recording thermometers shall be marked with graduations adequately spaced to give clear readings, and they shall be dated and preserved for a period of not less than three months.

5.—(1) A sample of the milk taken in accordance with Part I of Schedule 3 at the heat treatment establishment after pasteurisation shall satisfy the coliform test and the plate count test prescribed in Parts III and IV of that Schedule. The sample shall be deemed to satisfy the coliform test if the coliform count is less than 1 per ml. The sample shall be deemed to satisfy the plate count test if the plate count is not more than 30,000 per ml.

(2) A sample of the milk taken in accordance with Part I of Schedule 3 at the heat treatment establishment after pasteurisation shall after incubation for 5 days at 6°C. satisfy the plate count test prescribed in Part IV of that Schedule. The plated sample shall be incubated for 25 hours at 21 °C. The sample shall be deemed to satisfy the test if the plate count is not more than 100,000 per ml.

(3) A sample of milk taken in accordance with Part I of Schedule 3 after pasteurisation and before delivery to the consumer shall satisfy the methylene blue test prescribed in Part II of that

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Schedule and the phosphatase test prescribed in Part V of that Schedule. The methylene blue test shall be deemed to be satisfied if the milk fails to decolourise methylene blue in 30 minutes. The phosphatase test shall be deemed to be satisfied if the milk gives a reading of 10 µg or less of p—nitrophenol/ml of milk.

6.—(1) Milk which is pasteurised in bottles shall be supplied to the consumer in those bottles, and milk which is pasteurised in containers other than bottles shall be put into the containers in which it is to be supplied to the consumer at the premises at which it is pasteurised as soon as possible after pasteurisation.

(2) Every container in which the milk is transported, exposed or offered for sale shall be tightly closed and securely fastened with a cap or cover overlapping the lip of the container or in some other suitable manner approved by the local authority.

**B. Additional conditions applicable when pasteurised milk is produced from bulk milk which has been heat treated for transportation**

1.—(1) Where any bulk milk which has, for the purposes of transportation, been heat treated in another heat treatment establishment is to be subjected to pasteurisation in accordance with these Regulations, the requirements specified in the following sub-paragraphs shall apply.

(2) Milk shall not be accepted for further heat treatment unless it has a temperature not exceeding 6°C. on admission to the heat treatment establishment and is retained at such a temperature until pasteurisation.

(3) The milk processor shall check and record the temperature of the milk on admission to the heat treatment establishment and immediately before pasteurisation.

(4) For purposes of identifying sources of supply which exceed a plate count of 100,000 per ml., in order to exclude such milk from pasteurisation in accordance with these Regulations, the milk processor shall—

- (a) before pasteurisation take a sample of the milk in accordance with Part I of Schedule 3;
- (b) submit it to the plate count test prescribed in Part IV of that Schedule;
- (c) record the result.

(5) The milk processor shall retain for a period of not less than three months the records made in compliance with sub-paragraphs (3) and (4) above.