

AN ORDINANCE

Providing regulations and governing the production, distribution and sale of milk in the Borough of Dallas and providing penalties for violation thereof and providing for the repeal of all ordinances or parts of ordinances inconsistent therewith.

Be it ordained by the Council of the Borough of Dallas and it is hereby ordered by the authority of the same.

SECTION I

For the purpose and within the meaning of this ordinance the following definitions shall obtain:

- "Milk" means milk, skimmed milk, cream, sour milk, sour cream, buttermilk and all other fluid derivatives of milk except condensed milk and evaporated milk.
- "Skimmed Milk" means milk from which substantially all the butter fat has been removed.
- "Person" includes masculine and feminine and any firm or corporation, and any agent, servant, assistant, employees or representative thereof.
- "To sell" or "shall sell" means the selling, exchanging, delivering or having in possession, care, control or custody with intent to sell, exchange or deliver or to offer or expose for sale.
- "Bacterial colonies per cubic centimeter" shall be those obtained according to the Standard Methods for the Bacteriological Examination of Milk as recommended by the American Public Health Association.

SECTION II

- No person shall sell:
- Milk containing colostrum.
 - Homogenized milk, emulsified milk or remade milk, unless it is plainly and conspicuously labeled, "Homogenized", "Emulsified" or "Remade" as the case may be.
 - Skimmed Milk which has not been pasteurized unless made from "Certified Milk," "Raw Milk" or made from "Pasteurized Milk," or sell skimmed milk which is not labeled "Skimmed Milk."
 - Milk obtained from a milk receiving station or a milk treatment plant where all parts of the apparatus with which the milk comes in contact are not cleaned daily in a manner satisfactory to the Board of Health issuing the permit to sell milk.
 - Milk transferred from one container to another at any place other than the stations or depots for which a permit for the sale of milk has been issued by the Board of Health.
 - Milk, the container of which is labeled or branded so as to mislead or deceive the purchaser.
 - Milk stored or kept for sale in any stable or any room which is dirty, or in which rubbish or waste material is allowed to accumulate.

SECTION III

- The food and water provided for the cows producing milk shall be such that it will not have a harmful effect upon the milk.
- The cows at the time of milking shall have clean flanks and udders.
- The place where the cows are milked shall be well drained, adequately lighted and ventilated, and kept in a sanitary condition.
- The hands of milkers shall be clean at the time of milking.
- All utensils used for the handling of milk shall be of such material and so constructed that they may be readily cleaned and sterilized.
- Milk shall be removed to a milk house or milk room as soon as the milking pail is filled or the milk may be placed in cans or other suitable containers if properly covered and protected.

SECTION IV

No person shall sell milk in the Borough of Dallas without a permit issued by the Board of Health nor otherwise than in accordance with the terms of said permit and with the regulations of said Board of Health.

Each person desiring a permit from the Board of Health to sell milk shall make application therefor on a form to be furnished by said Board of Health. Each permit to sell milk shall be valid for one year from the first day of July. Each person receiving a permit to sell milk shall pay into the treasury of the Dallas Borough each year, the sum of three dollars for each 100 quarts of milk or fraction thereof sold daily, as an inspection fee.

The provisions of this Section shall not apply to persons in charge of hotels, restaurants, soda fountains, boarding houses or other places where milk is served when such milk is purchased from one already in lawful possession of a permit for the sale of milk and when such milk is to be consumed upon the premises thereof.

SECTION V

The Board of Health shall not issue a permit to sell milk delivered raw to the consumer until after an examination has been made by a competent representative of the Board of Health as to the sanitary condition of the place where the milk is to be sold and of the place where the milk is to be handled in any way and of the dairy farm where such milk is produced and the Board of Health is satisfied that the care and treatment of such milk will be in accordance with the terms of this ordinance and the regulations of said Board of Health.

The Board of Health shall not issue a permit to sell milk delivered pasteurized to the consumer until after an examination has been made by a competent representative of the Board of Health as to the sanitary condition of the place where the milk is to be received or handled in any way after delivery from the dairy farm and the Board of Health is satisfied that the care and treatment of such milk will be in accordance with the terms of this ordinance and the regulations of said Board of Health.

SECTION VI

All milk sold within the Dallas Borough limits shall be sold under the following designations and not otherwise:

- Certified Milk.
- Raw Milk.
- Pasteurized Milk.

SECTION VII

"Certified Milk" means the product of dairies operated in accordance with the "Methods and Standards for the Production and Distribution of Certified Milk" last adopted by the American Association of Medical Milk Commissions, and the production and handling of which shall be certified to by a milk commission instituted in compliance therewith.

SECTION VIII

"Raw Milk" means milk produced and handled in accordance with the following special regulations:

- "Raw Milk" shall be milk from a cow or cows determined by physical examination and tuberculin tests conducted in accordance with the rules, regulations and practices of the Pennsylvania Bureau of Animal Industry pertaining to the Individual Accredited Herd Plan or the Modified Accredited Area Plan to be free from communicable disease.
- A report of each examination and test, approved by said Bureau, shall be filed with the Board of Health before the milk from any cow may be sold as "Raw Milk."
- "Raw Milk" as delivered to the consumer or prior to such delivery shall not develop more than 100,000 bacterial colonies per cubic centimeter when inoculated into standard agar nor shall milk of this designation show more than 500,000 individual bacteria per cubic centimeter when counted by direct observation under a microscope.
- When "Raw Milk" is not placed in bottles, the milk house or milk room shall be properly constructed, lighted, ventilated, drained and clean and shall be used exclusively for the handling of "Certified Milk" or "Raw Milk." The milk house or milk room shall not open directly into a stable or into any room used for domestic purposes. Equipment shall be provided for washing and sterilizing milk containers and dairy utensils. All milk containers and dairy utensils shall be thoroughly cleaned after using and before using again they shall be sterilized with live steam or with hot water at a temperature of not less than 180°F. or with water at a temperature of not less than 165°F. for a period of not less than three minutes.
- When "Raw Milk" is placed in bottles, at least two rooms shall be provided. Each room shall be properly constructed, lighted, ventilated, drained and clean. Equipment shall be provided for washing and sterilizing milk containers and dairy utensils. All milk containers and dairy utensils shall be thoroughly cleaned after using and before using again shall be sterilized with live steam or with water at a temperature of not less than 180°F. or with water at a temperature of not less than 165°F. for a period of not less than three minutes.

The Board of Health shall be provided for washing and sterilizing milk containers and dairy utensils. All milk containers and dairy utensils shall be thoroughly cleaned after using and before using again shall be sterilized with live steam or with water at a temperature of not less than 180°F. or with water at a temperature of not less than 165°F. for a period of not less than three minutes.

"Raw Milk" shall be delivered in bottles unless otherwise stated in the permit to sell milk provided that "Raw Milk" need not be sold in bottles when at the dairy farm or milk plant the milk is placed in containers owned and cleaned by the purchaser.

When "Raw Milk" is placed in bottles a mechanical bottle filler and mechanical bottle capper shall be used for the filling and capping of the bottles. Caps shall be obtained in sanitary tubes or other suitable containers and kept therein until used.

The caps of all bottles containing "Raw Milk" shall be uncolored and with the designation "Raw Milk" and the name of the dealer clearly and legibly printed on the outer side of the cap.

The Board of Health shall cause all persons employed in or about dairy barns or milk houses who in any manner may come in contact with "Raw Milk" on the farm on which such milk is produced or in any place where "Raw Milk" is exposed or placed in containers to be examined for communicable disease at least semi-annually and at any subsequent time as the Board of Health may direct. Those found free from communicable disease shall be furnished a health certificate in accordance with the regulations of the Board of Health. The medical examination and the issuance of health certificates shall be at the expense of the Board of Health.

"Raw Milk", sterilized milk containers and dairy utensils shall at all times be protected from flies.

The sanitary conveniences on the dairy farm, such as privy vaults, cesspools, etc., shall be fly tight and kept in a sanitary condition.

The water supply used in the dairy and for washing utensils shall be sufficiently abundant for all purposes, easy of access and free from contamination.

SECTION IX

"Pasteurized Milk" means milk produced and handled in accordance with the following special regulations:

- Milk for pasteurization and sale as "Pasteurized Milk" shall be clean milk handled under modern sanitary conditions. "Raw Milk" may be received, cooled and bottled in a pasteurizing plant provided all milk received in the pasteurizing plant meets the special requirements for "Raw Milk" as set forth in Section 8 of this ordinance.
- The milk house or milk room on the farm where milk is produced for pasteurization shall be properly constructed, lighted, ventilated and drained and shall be used

exclusively for the handling of milk.

- "Pasteurized Milk" means milk which has been subjected to a temperature of not less than 145 degrees Fahrenheit or more than 148 degrees Fahrenheit for a period of not less than thirty minutes, or milk which has been treated by a process which has been approved by the Secretary of Health and the Advisory Health Board of the Pennsylvania Department of Health and for the use of which a written permit has been issued by the Secretary of Health. "Pasteurized Milk" shall be immediately cooled to 50°F. or less.
- "Pasteurized Milk" shall not develop more than 50,000 bacterial colonies per cubic centimeter when inoculated into standard agar from a sample of pasteurized milk as delivered to the consumer, or at any time after pasteurization and prior to such delivery.
- A true record of pasteurization as given by a recording thermometer approved by the Board of Health, shall be on file and ready for inspection at the place where the milk is pasteurized. The record on file, shall be correctly dated and shall cover the six months previous to the date of inspection.
- "Pasteurized Milk" shall be delivered to the consumer within 24 hours after pasteurization.
- "Pasteurized Milk" shall be delivered to the consumer in bottles only unless otherwise specified in the permit to sell milk.
- The building in which milk is pasteurized shall be so located as to insure proper shelter and good drainage. The rooms of buildings in which milk is exposed during and after pasteurization shall be kept clean, well lighted and ventilated. Rooms in which milk is pasteurized, cooled and bottled shall not open directly into a stable or into any room used for domestic purposes or communicate directly with the exterior of the building by means of any door or other passageway and shall be used for no other purpose than to provide a place for sterilized milk containers and utensils and for after pasteurization.
- Milk during and after pasteurization and sterilized milk equipment and containers shall at all times be protected from flies.
- All equipment with which milk comes in contact shall be constructed in such a manner as to be easily cleaned. All surfaces with which the milk comes in contact shall be of smooth non-corrosive material and free from open seams.
- Pasteurizing plants shall be equipped with apparatus suitable for thoroughly cleansing and sterilizing bottles, utensils and other equipment used in handling milk during and after pasteurization. All demountable apparatus with which the milk comes in contact shall be taken apart each day for cleaning.
- Pasteurizing plants shall be provided with steam or hot water boilers capable of furnishing an adequate supply of live steam or hot water for cleansing and sterilizing milk containers, utensils and equipment. Cans and other containers used to deliver milk for pasteurization to a milk plant shall, before leaving the milk plant be sterilized with live steam or with water at a temperature of not less than 180 degrees Fahrenheit or with water at a temperature of not less than 165 degrees Fahrenheit for a period of not less than three minutes. The entire assembled equipment with which the milk comes in contact during and after pasteurization shall be sterilized each day immediately before the beginning of the day's operation. The sterilization of the assembled equipment shall be effected by exposing all surfaces with which the milk comes in contact to live steam or to water at a temperature of not less than 180°F. or to water at a temperature of not less than 165°F. for a period of not less than three months.
- A mechanical bottle filler and mechanical bottle capper shall be used for the filling and capping of milk bottles. Caps shall be obtained in sanitary tubes or other suitable containers and kept therein until used.
- The caps of all bottles containing "Pasteurized Milk" shall be uncolored and bear prominently the designation "Pasteurized Milk" and the name of the person responsible for the handling and sale of the milk clearly and legibly printed on the outer side of the cap.
- The Board of Health shall cause all persons who in any manner come in contact with milk during or after pasteurization, to be examined for communicable disease at least semi-annually and at any subsequent time as the Board of Health may direct. Those found free from communicable disease shall be furnished a health certificate in accordance with the regulations of the Board of Health. The medical examination and the issuance of health certificates shall be at the expense of the Board of Health.

No person shall sell milk which contains any added water, or milk which has had the butter-fat or any portion thereof removed therefrom, or milk to which has been added any substance for the purpose of increasing its consistency or thickness, or milk which contains less than three and one-quarter (3 1/4) per centum of butter-fat and less than twelve (12) per centum of milk solids.

No person shall sell cream which contains or is mixed with any added condensed or evaporated milk or cream, or milk or cream to which has been added boric acid salt, boric acid, salicylic acid, salicylate of soda, formaline, formaldehyde, sodium fluoride, sodium benzoate, or any other compound or substance for the purpose of preserving or coloring the same.

SECTION XI

Any person having the possession or custody of bottles, cans or other containers in which milk is sold shall cause any such bottles, cans or containers to be cleaned immediately upon emptying the same; and no person shall use a milk vessel as a container for any other substance than milk.

SECTION XII

Any member, officer or agent of the Board of Health is hereby authorized to enter and to have full access to any building, structure or farm where milk is stored or kept for sale or in which he has reason to believe milk is stored or kept for sale, and to all wagons, railroad cars or any other vehicles used for the conveyance or delivery of milk. Such member, officer or agent is authorized to take samples of milk from any such buildings, structure, farm or vehicle (any one sample not to exceed one quart) for the purpose of inspecting, testing or analyzing such milk, upon payment therefor at the usual market rate when payment is demanded. Every such sample shall have a label attached to the vessel containing the sample and shall have written thereon at the time of taking the sample or immediately thereafter, the name of the dealer, the number of the sample, the date of collection and the name of the member, officer or agent of the Board of Health taking the sample. Such member, officer or agent of the Board of Health shall offer to the person from whose possession the sample is taken the information written on the label.

SECTION XIII

The Board of Health of the Borough of Dallas is hereby charged with the enforcement of the provisions of this ordinance. The Board of Health is further authorized to make such regulations from time to time as are necessary for the efficient execution of the provisions of this ordinance. The Board of Health, after affording the permittee an opportunity for a hearing, may suspend or revoke any permit issued by it under this ordinance whenever it shall determine that the permittee has violated any of the provisions of this ordinance or of the regulations made hereunder. Any permit issued by the Board of Health may be suspended temporarily by the Board of Health whenever it deems necessary.

SECTION XIV

Any person violating any of the provisions of this ordinance shall, on conviction by any magistrate, alderman or justice of the peace be sentenced for a first offense to pay a fine of not less than five dollars or more than twenty-five dollars and for each subsequent offense a fine of not more than one hundred dollars. In default of payment of any fine the defendant shall be sentenced to jail for a period of one day for each dollar of fine imposed.

SECTION XV

Any ordinance or part of ordinance conflicting with the provisions of this ordinance by and the same is hereby repealed, so far as the same effects this ordinance.

SECTION XVI

This ordinance shall become effective on the first day of July, 1929.

SECTION XVII

License fee to be \$3.00 for first hundred quarts and one dollar for each additional hundred quarts of milk sold daily in said borough.

Enacted and ordained this 2nd day of April, 1929.

Attest:
HAROLD ROOD,
Secretary Town Council.
WARDAN KUNKLE,
President Town Council.
Approved this 15th day of April, 1929.
J. H. ANDERSON, Burgess.

LEGAL NOTICE

The Board of School Directors of Lake Township will receive Sealed Bids for the different bus routes as follows:

Route No. 1. Starting at Lake Bridge via Worden Place and Alderson to Laketon School.

Route No. 2. Starting at Lehman Line by way of Outlet to Laketon School.

Route No. 3. Starting at A. N. Williams Corners by way of Loyalville to road leading from Outlet then to Laketon by way of Krulips Corners.

Route No. 4. Starting at Rock School to Laketon by way of John Brislin's.

Route No. 5. Starting at David Williams' Corners to Loyalville by way of Charley Kuptus' Store.

Specifications may be obtained by applying to Corey Grey, secretary, Alderson R. D., No. 1.

The board reserves the right to reject any or all bids. All bids returnable May 6, 1929.

DETOWN BOY IN SERIOUS ACCIDENT

The young son of Mr. and Mrs. Clarence Spencer was seriously hurt while coming home from school on his bicycle. Coming down the hill in some mysterious way the youngster was thrown over the handlebars. He was badly shaken up and received a possible fracture of the skull and hip.

As Ex-President Coolidge succeeds the late Myron T. Herrick as member of the Board of Directors of the New York Life Insurance Company, former Vice-President Dawes prepares to take his new position as Ambassador to England.

Whimsical Oddities
Oddities and singularities of behavior may attend genius; when they do they are its misfortunes and its blemishes. The man of true genius will be ashamed of them; at least, he will never affect to distinguish himself by whimsical peculiarities.—Sir William Temple.

Distinction in Styles
O. S., when placed after a date, means old style. N. S. means new style. This refers to the change in the calendar made by Pope Gregory in 1582. There were 11 days difference

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MONDAY and TUESDAY—Greta Gabo in "A WOMAN OF AFFAIRS"

WEDNESDAY and THURSDAY — Gertrude Olmstead in "HIT OF THE SHOW."

FRIDAY—Chester Conklin in "THE HAUNTED HOUSE."

SATURDAY — Ben Lyon in "THE AIR LEGION."
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