

An Ordinance to regulate and control the slaughter, inspection, marketing of Meat and Meat Products, and to regulate, and control the testing of dairy cows and the inspection and marketing of Milk and Milk Products, in the City of Roanoke, Alabama, and its police jurisdiction:

BE IT ORDAINED BY THE COUNCIL OF THE CITY OF ROANOKE, ALABAMA, as follows:

Article 1.

SECTION 1. -

Definitions

(a) The term "animal" hereinafter used shall refer to and include only cattle, sheep, goats and swine.

(b) The term "meat" hereinafter used shall refer to and include the carcasses or any part of the carcasses of the above animals and the food products made from any portion of them.

(c) The term "Inspector" hereinafter used shall refer to and include the City Meat and Milk Inspector and his duly authorized assistant.

(d) The term "meat market" hereinafter used shall refer to and include any place where meat is sold in the raw state.

SECTION 2. -

Abattoir

The City of Roanoke, Alabama, shall build an abattoir where animals shall be slaughtered for consumption in the City of Roanoke, and said Abattoir shall consist of a substantial and suitable building constructed with impervious and well drained floor, with impervious walls to a height of at least five feet, effectively screened, and well lighted. The said Abattoir shall be supplied with water under pressure, and liquid wastes shall be disposed of in conformity with recommendations of the City Meat and Milk Inspector (or State Board of Health). The said Abattoir shall be equipped with the necessary stationary appliances for skinning, scalding and de-hairing animals. The said Abattoir shall be provided with a means for the disposal of human wastes in a manner approved by the City Meat and Milk Inspector (or State Board of Health). Such an Abattoir shall be hereinafter termed an "approved Abattoir."

SECTION 3. -

Inspector

A City Meat and Milk Inspector shall be appointed by the City Council of the City of Roanoke, subject to approval by the State Health Office. Said Inspector shall be a GRADUATE veterinarian, holding a license for the practice of veterinary medicine in the State of Alabama. The remuneration of said inspector shall be \$40.00 per month.

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SECTION 4. -

Authority of Inspector

The inspector or his assistant shall be invested with police power to enter any establishment in the City of Roanoke in which he has reason to believe that meat or any meat product is being sold or served, for the purpose of enforcing the provisions of this ordinance.

SECTION 5. -

Slaughter at Abattoir

Every animal killed for sale or consumption as meat in the City of Roanoke shall be slaughtered in the City approved Abattoir by the owner of the animal, under the supervision of the inspector. Regular hours of slaughter shall be fixed by the inspector.

Operation of the Abattoir

(a) The City shall be responsible for the operation and cleanliness of the abattoir, and for the disposal of solid offal, and may make such provisions as, in the judgement of the inspector, will provide for proper operation, cleanliness and disposal.

(b) All knives, saws, cleavers and other tools, utensils, machinery and articles used in handling, cutting, chopping, sawing or other processes of the slaughter of condemned animals shall be thoroughly cleaned and disinfected, under the supervision of the inspector before subsequent use.

(c) All persons engaged in the slaughter, handling or delivery of animals at or from the Abattoir shall be examined by the City Meat and Milk Inspector as frequently as he may deem necessary, and no person affected with any communicable disease shall be employed in the dressing, handling or preparation of carcasses or meat food products.

(d) All employees shall be cleanly clothed, and shall have clean persons while engaged in the slaughter, handling, or preparation of carcasses of meat food products.

SECTION 6. -

INSPECTION

All animals intended for slaughter must be inspected by the inspector while alive and on foot, and animals inspected shall be slaughtered on the day they were inspected. Live inspections shall be made only during daylight hours, and the place of inspection shall be well lighted. No animals intended for slaughter shall remain on the premises of the abattoir, or on premises immediately joining, or adjacent thereto, longer than is necessary for live inspection and immediate slaughter.

SECTION 7. -

(a) All animals shall be inspected by the inspector during the slaughtering and dressing operations.

(b) Every portion of every carcass intended for food or food products shall be inspected by the inspector, and shall be tagged, marked or stamped by him with the following words: "City of Roanoke. Inspected and passed," and record of said inspection, with the name of the owner, kind of animal, and condition (both antemortem and post-mortem), shall be made by the inspector, which record of inspection

shall be entered on the book or be kept by the inspector.

(c) The offal and refuse of slaughtered animals, or portions thereof, condemned on post-mortem inspection shall be immediately denatured or destroyed in the presence of the inspector.

(d) All animals shall be passed on condemned by the inspector in accordance with the rules and regulations of the U.S. Bureau of Animal Industry governing meat inspection.

SECTION 8. -

Delivery

The vehicles in which meat is delivered from the abattoir or from any meat market shall be clean and shall meet the approval of the inspector as to suitability. In event an open body is used for the delivery of meat, meat shall be protected on all sides by clean cloths, or shall be effectively wrapped with other suitable material.

SECTION 9. -

Market Inspection

(a) The inspector shall inspect all meat market at regular intervals.

(b) All meat markets shall be kept clean and free from obnoxious odors.

(c) Green hides shall not be stored in any meat market or in any place opening into or immediately adjacent to it.

(d) All utensils, blocks, counters, scales, etc., used for the storage, cutting, displaying, or weighing of meat shall be cleaned and disinfected daily, and shall be kept clean.

(e) All refrigerators and ice boxes shall be maintained at a temperature of not more than 40 degrees while in use for the storage of meat, and shall be kept clean and free from molds and odors.

(f) All persons engaged in the handling, cutting, or sale of meat shall be examined by the City Meat and Milk Inspector as frequently as he may deem necessary; and no person affected with any communicable disease shall be employed in any meat market.

(g) All market employees shall be cleanly clothed, and shall have clean persons while engaged in the handling, cutting, or sale of meat.

SECTION 10. -

Fees For Slaughter

The charge for the slaughter of each animal at the approved abattoir shall be:

- For cattle.....25 cents
- For veal and hogs...25 "
- For sheep, goats, kids  
and lambs.....25 "

SECTION 11. -

Fee for Inspection

The charge for inspection of each animal shall be:

- For cattle.....50 cents
- For veal & hogs.....50 "
- For sheep, goats, kids,  
& lambs.....25 "

The inspection fee shall cover both antemortem and post-mortem inspection services, and shall be collected by the inspector at the time of inspection; but in the event an animal is inspected and not slaughtered, or is inspected and condemned, the whole fee shall be collected.

All such fees shall be collected by the inspector and remitted to the City Clerk at the time copies of the receipts are filed as hereinafter prescribed.

SECTION 12. - Receipts and Reports

(a) All receipts for slaughter and inspection fees shall be made in triplicate. The original shall be given the owner of the animal or carcass inspected; the duplicate copy shall be placed on file with the City Clerk; and the triplicate copy shall be retained by the inspector. On the last day of each month the City Clerk shall remunerate the inspector for his services.

(b) At the close of each calendar month the inspector shall file with the City Clerk a duplicate summary report of his inspection activities during that month.

SECTION 13. - Re-inspection Fee

That all trucks delivering meats or meat products within the City limits or police jurisdiction thereof, which meat or meat products have not been inspected and approved by the City inspector, shall pay a re-inspection fee of twenty-five cents per hundred pounds or fraction thereof, or a re-inspection fee of \$100.00 per year, per firm, company, individual, or corporation, to become effective January 1, 1933, and annually thereafter or until the said meat and milk ordinance is repealed, changed, or otherwise altered.

BE IT FURTHER ORDAINED BY THE COUNCIL OF THE CITY OF ROANOKE, as follows:

ARTICLE 2

SECTION 1. -

The following definition shall apply in the interpretation and the enforcement of this Ordinance:

MILK. - (a) Milk is hereby defined to be the whole, fresh, clean, lacteal secretion obtained by the complete milking of one or more healthy cows, properly fed and kept, excluding that obtained within fifteen days before and five days after calving, or such longer period as may be necessary to render the milk practically colostrum free; which contains not less than eight and one-half per cent (8-1/2%) or solids not fat and not less than three and one-fourth per cent (3-1/4%) of milk fat.

MILK FAT OR BUTTER FAT - (b) Milk fat or butter fat is the fat of milk and has a Reichert-Neissel number of not less than twenty-four (24) and a specific gravity of not less than 0.905 (40 degrees C/40 degrees C).

CREAM - (c) Cream, sweet cream, is that portion of milk, rich in milk fat which rises to the surface of milk on standing or is separated from it by centrifugal force, is fresh and clean, and which contains not less than eighteen per cent (18%) of milk fat; provided that cream having less than 18 per cent milk fat shall be known as SUB-STANDARD CREAM.

Cream having less than thirty per cent (30%) milk fat shall be known as LIGHT CREAM.

Cream having more than thirty per cent (30%) and less than forty per cent (40%) milk fat shall be known as HEAVY CREAM, and cream having more than forty per cent (40%) shall be known as EXTRA HEAVY CREAM.

WHIPPING CREAM AND MANUFACTURING CREAM are creams intended for whipping or manufacturing purposes, and the grades of same shall not be based on bacterial count.

SKIMMED MILK - (d) Skimmed milk is milk from which substantially all the milk fat has been removed.

ADJUSTED MILK - (e) Adjusted milk is milk in which the percentage of milk fat has been adjusted by the additon or removal of cream or skimmed milk.

BUTTER MILK - (f) Butter milk is the product which remains when milk fat is removed from milk or cream, sweet or sour, in the process of churning. It contains not less than eight and five tenths per cent (8.5%) of milk solids not fat.

CULTURED BUTTER MILK - (g) Cultured butter milk is the product resulting from the souring or treatment by a lactic acid culture of milk or milk products.

EVAPORATED MILK (unsweetened) (h) Evaporated milk (unsweetened) is milk from which a considerable portion of water has been evaporat@d and which contains not less than twenty-five and five-tenths per cent (25.5%) of milk solids and not less than seven and eight-tenths per cent (7.8%) milk fat.

CONDENSED MILK (Sweetened) - (i) Condensed milk (sweetened) is milk from which a considerable portion of water has been evaporated, to which sugar has been added, and which contains not less than twenty-eight per cent (28%) of milk solids and not less than eight per cent (8%) mi>k fat.

CONDENSED SKIMMED MILK - (j) Condensed skimmed milk is skimmed milk from which a considerable portion of water has been evaporated, and which contains not less than twenty per cent (20%) of milk solids.

POWDERED (DRIED) WHOLE MILK (k) Powdered whole milk is milk from which substantially all of the water has been removed, and which contains not less than twenty-six per cent (26%) of milk fat, and not more than five per cent (5%) of moisture.

POWDERED (DRIED) SKIMMED MILK (l) Powdered skimmed milk is skimmed milk from which substantially all of the water has been removed, and which contains not more than five (5%) of moisture.

RE-COMBINED MILK - (m) Re-combined milk is a substance produced by recombining powdered whole milk, powdered skimmed milk, or skimmed milk, and milk fat, with water, and shall conform in milk fat percentage and bacterial counts to the provisions of this ordinance relating to milk.

MILK PRODUCTS - (n) Milk products shall be taken to mean and include cream, skimmed milk, adjusted milk, butter milk, cultured butter milk, evaporated milk (unsweetened) condensed milk (sweetened), condensed skimmed milk, powdered whole milk, powdered skimmed milk and re-combined milk.

PASTEURIZATION - (o) The terms "pasteurization", "pasteurized", and similar terms shall be taken to refer to the process of heating milk or milk products to a temperature of not less than one hundred and forty-two degrees (142 degrees) Fahrenheit, and holding at such temperature for not less than thirty (30) minutes, in pasteurization apparatus approved by the City Milk and Meat Inspector, the temperature and time being automatically recorded by a temperature and time recording device approved by the inspector.

ADULTERATED MILK AND MILK PRODUCTS - (p) Adulterated Milk and milk products are milk and milk products defined in this Ordinance which do not conform with the definitions contained in th@s Ordinance.

MILK PRODUCER - (q) A milk producer is any person, firm or corporation who owns or controls one or more cows, a part or all of the milk from which is for sale, or sold or delivered to another person, firm or corporation.

MILK DISTRIBUTOR-(r) A milk distributor is any person, firm or corporation which has in possession, offers for sale, sells, or delivers to another, any milk or milk products for consumption or manufacturing purposes.

DAIRY OR DAIRY FARM-(s) A dairy or dairy farm is any place or premises where one or more cows are kept, a part or all of the milk or milk products from which is sold or delivered to any person, firm or corporation.

MILK PLANT-(t) A milk plant is any place, or premises, or establishment where milk or milk products are collected, handled, processed, stored, bottled, pasteurized, or prepared for distribution.

HEALTH OFFICER-(u) The Health Officer shall be taken to mean the Health Officer of the City of Roanoke, Alabama, in person, or his authorized representative.

AVERAGE BACTERIAL COUNT-(v) Average bacterial count shall be taken to mean the average bacterial count of all samples taken during the grading period, including at least four samples taken upon separate days.

GRADING PERIOD-(w) The grading period shall be such period of time as the Inspector may designate, within which grades shall be determined for all milk and cream supplies, provided that the grading period shall in no case exceed six (6) months.

DISINFECTANT-(x) A disinfectant is any germicidal substance approved by the Inspector.

## SECTION 2.

### THE SALE OF ADULTERATED OR MISBRANDED MILK OR MILK PRODUCTS PROHIBITED

No person, firm, association or corporation shall, within the City of Roanoke, Alabama, produce, sell, offer or expose for sale, or have in possession with intent to sell, any milk or milk product which is adulterated or misbranded.

## SECTION 3.-

### PERMITS -

It shall be unlawful for any person, firm, association, or corporation, to bring into or receive into the City of Roanoke, Alabama, for sale, or to sell or offer for sale therein, or to have on hand any milk or milk products, excepting evaporated milk, condensed milk, condensed skimmed milk, powdered whole milk and powdered skimmed milk, who does not possess an unrevoked permit from the Inspector of the City of Roanoke, Alabama, and on whose vehicles and in whose place of business there does not appear in a conspicuous place a placard showing the permit number in figures at least three inches high and one and one-half inches wide.

Such a permit may be revoked by the Inspector upon the violation by the holder of any of the terms of this or any other Health Ordinance of The City of Roanoke, Alabama, provided that the holder of said permit shall, after complying with such revocation, have the right to appeal to the State Board of Health.

## SECTION 4 -

### LABELING AND PLACARDING -

All bottles, cans, packages and other containers enclosing milk or any milk product defined in this Ordinance shall be plainly labeled or marked with: (1) the name of the contents as given in the definitions in this Ordinance; (2) the grade of the contents if said contents are graded under the provisions of this Ordinance; (3) the word "pasteurized" if the contents have been pasteurized; (4) the word "raw" if the contents are raw; (5) the percentage of milk fat if the package or other container encloses adjusted milk.

Every grocery store, restaurant, cafe, soda fountain or similar establishment selling or serving milk shall display in a place designated by the Inspector, a card furnished by the Inspector stating the grade of the milk at the time when delivered and whether same is raw or pasteurized.

SECTION 5 -

INSPECTION OF DAIRY FARMS AND MILK PLANTS FOR THE PURPOSE OF GRADING OR REGRADING

At least during each grading period the Inspector shall inspect every dairy farm producing milk or cream for consumption within the City of Roanoke, Alabama, and all milk plants whose milk or cream is intended for consumption within the City of Roanoke, Alabama. In case the Inspector discovers the violation of any item of sanitation, he shall make a second inspection after a lapse of such time as he deems necessary for the defect to be remedied but not before the lapse of three days, and the second inspection shall be used in determining the grade of milk or cream. One copy of the inspection report shall be posted by the Inspector in a conspicuous place upon an inside wall of one of the dairy farms or milk plant buildings, and said inspection report shall not be removed by any person except the Inspector. Another copy of the inspection report shall be filed with the records of the State Health Department. In addition, a written notice shall be mailed to or left with the owner or manager in the case of violations.

SECTION 6. -

The Testing of Milk and Milk Products

During each grading period at least four samples of milk or cream from each dairy farm and each milk plant shall be tested by the Inspector. Samples of milk and cream from stores, cafes, soda fountains, restaurants and other places where milk products are sold shall be tested as often as the Inspector may require. Said tests shall include the determination of the bacterial count made in conformity with the standard methods recommended by the American Public Health Association, and may include such other chemical and physical determinations as the Inspector may deem necessary for the detection of adulteration. Notices of bacterial counts shall be given to the producer or distributor concerned as soon as made, or to any interested person on request. Samples may be taken by the Inspector at any time prior to the final delivery of the milk or milk products. All stores, cafes, restaurants, soda fountains and other similar places shall furnish the Inspector, upon his request, the name of the milk distributor from whom their milk is obtained. Should the market value of any single sample exceed twenty-five cents the City of Roanoke, Alabama, shall pay the distributor therefor.

SECTION 7 -

THE GRADING OF MILK AND CREAM

At least once every six (6) months the Inspector shall announce through the press the grades of all milk and cream supplies delivered by all producers or distributors and ultimately consumed within the City of Roanoke, Alabama. Said grades shall be based upon the following standards: the grading of cream being identical with the grading of milk except that the permissible bacterial limits shall be multiplied five fold in each case.

CERTIFIED MILK

Certified Milk is milk which conforms with the requirements of the American Association of Medical Milk Commissions, and produced under the supervision of the Medical Milk Commission of the Medical Society of Randolph County.

GRADE "A" RAW MILK

## GRADE "A" RAW MILK

Grade "A" Raw Milk is milk whose average bacterial count as determined under Section 6 of the Ordinance does not exceed 50,000 per cubic centimeter, and which is produced upon dairy farms conforming with all of the following items of sanitation:

## COWS: TUBERCULOSIS AND OTHER DISEASES

(1) A physical examination and tuberculin test of all cows shall be made before any milk therefrom is sold and at least once every twelve months thereafter by a veterinarian approved by the Inspector. A certificate signed by the Inspector shall be the only valid evidence of the above test. Every diseased animal shall be removed from the herd at once and no milk from diseased cows shall be offered for sale. All reacting animals shall be isolated at once and immediately excluded from the premises. All animals failing to pass the tuberculin test shall be branded with the letter "T" or "T.B." on the shoulder, hip, or jaw and removed at once and slaughtered under the direction of the Inspector. Each letter in the brand shall be not less than two inches high and one and one-half inches wide. Herds showing reactors on any test shall be retested within six months, but not before the lapse of 60 days.

## DAIRY BARN - LIGHTING.

(2) All dairy barns shall have at least three square feet of window space for each animal.

## AIR SPACE

(3) All dairy barns shall have at least five hundred(500) cubic feet of air space per cow.

## FLOORS

(4) Floors and gutters of all dairy barns shall be constructed of concrete or other impervious and easily cleaned material approved by the Inspector and shall be graded to drain properly, and shall be kept clean and in good repair.

## WALLS AND CEILINGS

(5) The walls and ceilings of all dairy barns shall be white-washed once each year or painted once every two years, or finished in a manner approved by the Inspector and shall be kept clean and in good repair. In case hay or other feed stuffs are stored above the barn the ceiling shall be tight.

## COW YARD

(6) All cow yards shall be graded and drained as well as practicable, and kept clean.

## MANURE DISPOSAL

(7) All manure shall be removed and stored or disposed of in such a manner as best to prevent the breeding of flies therein.



## MILK HOUSE OR ROOM

(8) There shall be provided a separate milk house or milk room for the handling and storage of milk, provided with a tight floor constructed of cement or other impervious material and graded to provide proper drainage. The walls and ceilings of the milk house or room shall be of such construction as to permit easy cleaning and shall be painted at least once each year or finished in a manner approved by the Inspector. The milk house or room shall be well lighted and all openings effectively screened to prevent the entrance of flies, and shall be used for no other purpose than the handling and storage of milk or milk products and other operations incident thereto. The cleaning and other operations shall be so located and conducted as to prevent any contamination one to the other. The milk room shall not open directly into the barn or into any room used for sleeping or domestic purpose.

## CLEANLINESS AND FLIES

(9) The floors, walls, ceilings and equipment of the milk house or room shall be kept clean at all times. All means necessary for the elimination of flies shall be used.

## TOILET

(10) Every dairy farm shall be provided with a sanitary toilet constructed and operated in accordance with the Ordinances of the City of Roanoke, Alabama.

## WATER SUPPLY

(11) The water supply shall be easily accessible, adequate and of a safe sanitary quality.

## UTENSILS - CONSTRUCTION

(12) All containers or utensils used in the handling or storage of milk or milk products must be of such construction as to be easily cleaned and must be in good repair. Joints and seams shall be soldered flush. All milk pails shall be of a narrow mouth design approved by the Inspector.

## CLEANING

(13) All containers and other utensils used in the handling and storing or transportation of milk and milk products must be thoroughly cleaned by rinsing with clear water after each usage, scrubbing in an alkaline solution, and rinsing with clean water.

## STERILIZATION

(14) All containers and other utensils used in the handling, storage, or transportation of milk or milk products shall between each usage be sterilized with steam.

## STORAGE

(15) All containers and other utensils used in the handling, storing or transportation of milk or milk products shall be stored so as not to become contaminated until again used.

## HANDLING

(16) After sterilization no container or other milk or milk product utensil shall be handled in such manner as to permit any part of the person or clothing to come in contact with any surface with which milk or milk products come in contact.

## MILKING - UDDERS AND TEATS

(17) The udders and teats of all milking cows shall be clean and sponged with a disinfectant immediately before milking.

## FLANKS

(18) The flanks of all milking cows shall be kept free of visible dirt at the time of milking.

## MILKERS' HANDS

(19) Milkers' hands shall be clean, rinsed with a disinfectant and dried with a clean towel immediately before milking. Should the milking operation be interrupted the milkers' hands must be re-disinfected. Wet-hand milking is prohibited.

## CLEAN CLOTHING

(20) Milkers shall wear clean outer garments during milking.

## MILK STOOLS

(21) Milk stools shall be kept clean.

## REMOVAL OF MILK

(22) Each pail of milk shall be removed immediately to the milk house. No milk shall be strained in the dairy barn.

## COOLING

(23) Milk must be cooled within one hour after milking to 50 degrees Fahrenheit or less and maintained at or below that temperature until delivery, unless it delivered to a milk plant for pasteurization or separation, in which case it must be cooled or pasteurized within two hours of the time of production.

## BOTTLING &amp; CAPPING

(24) Capping shall preferably be done by machine. In case capping is done by hand, the hands shall be disinfected in a manner approved by the Inspector before the process of capping is begun and after each interruption. Caps not purchased in sanitary containers and kept therein until used shall be kept in dust-proof containers and shall be immersed in an approved disinfectant solution immediately before use.

## PERSONNEL - HEALTH CERTIFICATES

(25) Every person whose work brings him or her in regular contact with the production, handling, storage, or transportation

of milk or milk products shall hold a certificate from the Inspector certifying to the fact that within twelve months laboratory and other examinations have been made indicating that said person is free from tuberculosis, that said person is not a carrier of typhoid fever, and that said person is free of any disease capable of being spread through milk supplies.

#### Notification of Disease

(26) Notice shall be sent to the Inspector within twenty-four hours by any milk producer or distributor upon whose dairy farm any case of sickness or any infectious, contagious, or communicable disease occurs.

#### GRADE "B" RAW MILK

Grade "B" Raw Milk is milk the average bacterial count of which at no time prior to delivery exceeds 200,000 per cubic centimeter, and which is produced upon dairy farms conforming with all of the items of sanitation required for Grade "A" Raw Milk except (2), (3), (4), (5), or (6), provided that cleanliness of the barn and cow-yard shall in no case be omitted. Item (23) shall apply except that the cooling temperature shall be changed to sixty (60) degrees Fahrenheit. Item (14) shall apply except that boiling water may be substituted for steam.

#### GRADE "C" RAW MILK

Grade "C" Raw Milk is milk the average bacterial count of which at no time prior to delivery exceeds 1,000,000 per cubic centimeter, and which is produced upon dairy farms conforming with all of the items of sanitation required for Grade "B" Raw Milk except (1), (7), (12), (14) (23), (24), or (25), provided that cleanliness shall in no case be omitted.

#### GRADE "D" RAW MILK

Grade "D" Raw Milk is milk which does not meet the requirements of Grade "C" Raw Milk, and the average bacterial count of which does not exceed 5,000,000.

#### GRADE "A" PASTEURIZED MILK

Grade "A" Pasteurized Milk is Grade "A" or Grade "B" Raw Milk which has been pasteurized, cooled and bottled in a milk plant conforming with all of the following items of sanitation and the average bacterial count of which at no time after pasteurization and until delivery exceeds 50,000.

#### BUILDINGS AND EQUIPMENT -

##### Floors

(1) The floors of all rooms in which milk is handled shall be smooth, imoervious, properly drained, and provided with trapped drains, and kept clean.

##### Walls and Ceilings

(2) Walls and ceilings of rooms in which milk is handled or stored shall be frequently painted with a light colored paint or finished in a manner approved by the Inspector, and kept clean.

### Doors and Windows

(3) All openings into the outer air shall be effectively screened to prevent the access of flies, Doors shall be self-closing.

### Lighting and Ventilation

(4) All rooms shall be well lighted and ventilated,

### Protection from Contamination and Flies

(5) The various milk plant operations shall be so located and conducted as to prevent any contamination one to the other. All means necessary for the elimination of flies shall be used.

### Toilet Facilities

(6) Every milk plant shall be provided with toilet facilities conforming with the ordinances of the City of Roanoke, Alabama. There shall be at least one room or vestibule not used for milk purposes between the toilet room and any room in which milk or milk products are handled. The doors of all toilet rooms shall be self-closing. Toilet room shall be kept in a clean condition, in good repair, and well ventilated. In case privies or earth closets are permitted and used, they shall be located at least 100 feet from the building, and shall be of a sanitary type constructed and operated in conformity with the ordinances of the City of Roanoke, Alabama.

### Water Supply

(7) The water supply shall be easily accessible, adequate, and of a safe sanitary quality.

### Wash Room

(8) A wash room shall be provided, equipped with hot running water, soap, and sanitary towels of a type approved by the Inspector. The use of a common towel is prohibited.

### Milk Piping

(9) Only "sanitary milk piping" of a type which can be easily cleaned with a brush shall be used.

### Construction of Equipment

(10) All equipment with which milk comes in contact shall be constructed in such manner as to be easily cleaned.

### Disposal of Wastes

(11) All wastes shall be disposed of in conformity with the requirements of the Inspector.

## METHODS

### Cleaning and Sterilizing of Containers and Apparatus

(12) All milk containers and milk apparatus shall be thoroughly cleaned after each usage by rinsing with clean water, then scrubbing in an alkaline solution, then rinsing with clean water, and finally sterilized in a manner approved by the Inspector.

### Storage of Containers

(13) After sterilization all bottles, cans, and other containers shall be stored in an inverted position in a clean place protected from contamination.

### Handling of Containers & Apparatus

(14). Between sterilization and usage all containers and apparatus shall be handled in such manner as to prevent any part of the person or clothing from coming in contact with any surface with which milk or milk products come in contact.

#### Storage of Caps

(15). Milk bottle caps shall be purchased and stored only in sanitary tubes and shall be kept therein until used.

#### Pasteurization

(16). Pasteurization shall be performed as described in the definition section of this Ordinance. The time and temperature record charts shall be preserved for a period of three months for the information of the Inspector.

#### Cooling

(17). All milk not pasteurized upon receipt shall be immediately cooled to a temperature of 50 degrees Fahrenheit or less and maintained thereat until pasteurized; and all pasteurized milk shall be immediately cooled to a temperature of 50 degrees Fahrenheit or less and maintained thereat until delivery.

#### Bottling

(18). Bottling shall be done in such manner as to prevent any part of the person or clothing from coming in contact with any surface with which milk or milk products come in contact.

#### Overflow Milk

(19). Overflow which has become machine contaminated shall not be sold for human consumption.

#### Capping

(20). Capping shall be done by machinery approved by the Inspector. Hand capping is prohibited.

#### Time of Delivery

(21). Milk to be consumed in the form of whole milk shall be delivered to the final consumer within thirty-six hours of the time of pasteurization.

### PERSONNEL

#### Health Certificates

(22). Every person whose work brings him or her in contact with the production, handling, storage or transportation of milk or milk products shall hold a certificate from the Inspector certifying to the fact that within twelve months laboratory and other examinations have been made indicating that said person is free of tuberculosis, that said person is not a carrier of typhoid fever, and that said person is free of any disease capable of being spread through milk supplies.

#### Notification of Disease

(23). Notice shall be sent to the Inspector within twenty-four hours by any milk producer or distributor upon whose dairy farm any case of sickness or any infectious, contagious, or communicable disease occurs.

#### Cleanliness

(24). All persons coming in contact with milk or milk products, containers or equipment, shall wear clean outer garments and shall keep their hands clean at all times while thus engaged.

## Grade "B" Pasteurized Milk

Grade "B" Pasteurized Milk is Grade "A" "B" or "C" Raw Milk which has been pasteurized, cooled, and bottled in a milk plant conforming with all of the items of sanitation required for Grade "A" Pasteurized Milk excepting (2), (4), (24), and the average bacterial count of which at no time after pasteurization and prior to delivery exceeds 100,000.

## Grade "C" Pasteurized Milk

Grade "C" Pasteurized Milk is pasteurized milk which does not meet the requirements of Grade "B" Pasteurized Milk, and the average bacterial count of which at no time prior to delivery exceeds 500,000 per cubic centimeter. Grade "C" Pasteurized Milk shall be sold for cooking and manufacturing purposes only and every container thereof shall be marked with the words, "For cooking and manufacturing purposes only."

## SECTION 8.-

## Supplementary Regrading

At any time between regular announcement of milk grades any producer or distributor may make application for regrading his product.

In case the applicant's existing low grade is owing to excessive bacterial count, said applicant must be supported by at least two bacteriological examinations made subsequent to the end of the previous grading period and indicating that the quality of the applicant's output has improved since the last grading announcement and conforms with the requirements of a higher grade. The samples upon which the said two analyses are made may be brought to the State Health Department Laboratory by the applicant.

Upon the receipt of a satisfactory application, the Inspector shall make at least four bacteriological analyses upon samples collected by the Inspector of the applicant's output within a period of not less than two weeks and not more than three weeks of the date of the application. The Inspector shall award a higher grade immediately in case the said four analyses indicate the necessary quality.

In case the applicant's existing low grade is owing to a violation of an item of sanitation other than bacterial count, said application must be accompanied by a statement signed by the applicant to the effect that the violated item of sanitation has been conformed with. Within one week of the receipt of such an application, the Inspector shall make a reinspection of the applicant's establishment and, in case the findings justify, shall award a regrade.

At any time between regular announcements of milk grades the Inspector may lower the grade of any milk producer or distributor if as a result of inspections or milk analysis a lower grade shall be justified in accordance with the term of this Ordinance.

## SECTION 9.-

## Transferring or Dipping Milk

No Milk producer or distributor shall transfer milk or milk products from one container to another upon the street or in any vehicle or store or in any place except a bottling or milk room especially used for that purpose except as may be specially permitted by the Inspector in the case of Milk being delivered in bulk. The sale of dip milk is hereby expressly prohibited.

It shall be unlawful for hotels, soda fountains, restaurants, and similar establishments to sell or serve any whole milk or adjusted milk, except in the original container in which it was received from the producer or distributor.

## SECTION 10. -

## Milk Not To Be Pasteurized Outside of Randolph County

No milk or cream shall be sold in the City of Roanoke, Alabama, that has been pasteurized outside the County of Randolph, Alabama, except as may be authorized by the Inspector.

## SECTION 11.-

## Spitting

No person shall spit except into a receptacle provided for the purpose in any part of any room, vehicle or other place used for the sale, storage, handling or transportation of milk.

## SECTION 12.-

All vehicles used for delivery of milk in the City of Roanoke, Alabama, shall be so constructed as to protect the milk from the sun and from contamination. Such vehicles shall be kept clean while used in transporting milk or milk products. No substance capable of contaminating milk or milk products shall be transported with milk or milk products.

## SECTION 13.-

## Denaturing Misbranded Products

The Inspector shall immediately denature with rennet or some harmless coloring matter any milk or milk products found misbranded with respect to grading or sold without a permit.

## SECTION 14. -

## Repasteurization Prohibited

No milk or milk products shall be pasteurized more than once.

## SECTION 15.-

## Future Dairies and Milk Plants

All dairies and milk plants from which milk is supplied to the City of Roanoke, Alabama, which are hereafter constructed, shall conform in their construction to the requirements of the Inspector.

## SECTION 16.-

## Proscribed Milk

Milk which does not conform with any one of the grades described in this Ordinance shall not be sold in the City of Roanoke, Alabama.

## ARTICLE 3

## SECTION 1. -

## Penalty

Any person, firm or association or corporation who shall violate any of the provisions in this ordinance, shall upon conviction, be fined not less than \$10.00 nor more than \$100.00, or may be sentenced to hard labor for the City of Roanoke, Alabama, for a term of not more than 90 days. Each violation shall constitute a separate offense.

## SECTION 2. -

## Repeal and Date of Effect

All ordinances and parts of ordinances in conflict with this ordinance are hereby repealed; and this ordinance shall be in full force and effect immediately upon its adoption and its publication, as provided by law.

## SECTION 3. -

## Unconstitutionality Clause

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

Adopted this the 22nd day of November, 1932.

Approved this the 22nd day of November, 1932.

Attest: Ora E. Jones, City Clerk.

W.H. Mann, Mayor.

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Certificate of City Clerk

I, Ora E. Jones, City Clerk of the City of Roanoke, Alabama, do hereby certify that the above and foregoing code to regulate and control the slaughter, inspection, marketing of Meat and Meat Products, and to regulate and control the testing of dairy cows, and the inspection and marketing of milk and milk products in the City of Roanoke, Alabama, and its police jurisdiction was duly and legally adopted by the City Council of the City of Roanoke at its meeting held in the City of Roanoke on the 22nd day of November, 1932, and I further certify that the above and foregoing manuscript contains the full, complete and true manuscript of said Meat and Milk Inspection Code as adopted by the City Council of the City of Roanoke, And I further certify that I have read all the proofs and compared the printed code with the original manuscript and that the code as printed corresponds accurately and is in full accord with the said original manuscript as adopted.

Ora E. Jones, City Clerk.

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PROCLAMATION

By the Mayor of the City of Roanoke,  
Alabama

WHEREAS, by Ordinance No. 247, adopted by the City Council of the City of Roanoke, Alabama, on the 22nd day of November, 1932, to provide for the adoption of the Meat and Milk Inspection Code for the City of Roanoke it was made the duty of the Mayor, upon the certification of the Clerk that the Meat and Milk Inspection Code of the City of Roanoke, as printed, corresponds accurately with the original manuscript of such Meat and Milk Inspection Code as adopted, to issue his Proclamation announcing that fact, and designating the 14th day of December, 1932, as the day on which said code shall go into effect; and,

WHEREAS, such certificate of the Clerk has been delivered to me;

NOW THEREFORE, in pursuance of the authority conferred upon me by such Ordinance, I, W.H. Mann, Mayor of the City of Roanoke, Alabama, hereby proclaim the Meat and Milk Inspection Code of the City of Roanoke as reported to the City Council on the 22nd day of November, 1932, and as adopted by said City Council on that date, in full force and effect as of December 14th, 1932, This, the 14th day of December, 1932.

W.H. Mann, Mayor of the  
City of Roanoke, Alabama.

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AN ORDINANCE NO. 247

An Ordinance to adopt the Meat and Milk Inspection Code for the City of Roanoke, Alabama, and to provide for the publication thereof.

BE IT ORDAINED BY THE CITY COUNCIL OF THE CITY OF ROANOKE, ALABAMA, as follows:

SECTION 1.- That the codification of the Milk and Meat Inspection Ordinances and laws of the City of Roanoke, as reported to the City



Council on the 22nd day of November, 1932, be and the same is hereby adopted as the Meat and Milk Inspection Code of the City of Roanoke, Alabama.

SECTION 2.- That the City Clerk shall cause to be printed and bound 100 copies of said code, for the use of the City of Roanoke, and shall supervise the publication of said code, and shall read all the proofs, correct all manifest errors, and compare the printed book with the original transcript, and shall see that the code as printed corresponds accurately with the original as adopted, and when completed shall certify that fact to the Mayor, A copy of said certificate and a copy of this ordinance shall be printed in each copy of said code.

SECTION 3.- That upon delivery to the Mayor of the certificate of the Clerk, as provided in Section 2 above, the Mayor shall issue a proclamation announcing that fact, and announcing that said Meat and Milk Inspection Code of the City of Roanoke, shall go into effect and become effective on the 14th day of December, 1932, which proclamation shall be published three times in some newspaper published in the City of Roanoke, Alabama, and on and after the date so fixed the laws and ordinances contained in said code shall be in full force and effect, and shall become operative as the laws and ordinances of said City of Roanoke, and all laws and ordinances heretofore adopted by the City of Roanoke, in conflict with the provisions contained in said Code shall be and the same are hereby repealed except insofar as saved by the provisions contained in said code.

SECTION 4.- That it shall not be necessary for said code to be published in a newspaper, nor shall the same be spread at length upon the minutes of the Council, but this ordinance shall be recorded in the minutes.

SECTION 5.- That the original manuscripts this day adopted by this ordinance shall be certified by the City Clerk to be correct and to have been adopted by the Council in lieu of spreading said Meat and Milk Inspection Code on the minutes and a copy of such certification shall be published with the bound volume or printed copy of said code, and when so published the copies of said code shall be received by the inhabitants of the City of Roanoke, and by the Courts of this State officially as the Meat and Milk Inspection Code of the City of Roanoke.

Adopted this, the 22nd day of November, 1932.

Approved this, the 22nd day of November, 1932.

Attest: Ora E. Jones, City Clerk.

W. H. Mann, Mayor.

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I, Ora E. Jones, City Clerk of the City of Roanoke, Alabama, do hereby certify that the above and foregoing ordinance No. 247, adopting the Meat and Milk Inspection Code for the City of Roanoke, Alabama, was duly and legally adopted at a meeting of the City Council for the City of Roanoke, Alabama, on the 22nd day of November, 1932, I further certify that the proclamation of the Mayor of the City of Roanoke, Alabama, as required and prescribed by Section 3 of said Ordinance was published in The Roanoke Leader on the 14th, 21st and 28th of December, 1932, respectively.

*Ora E. Jones, Clerk*  
Ora E. Jones, City Clerk.