

*Contributions*

2. The contributions to be made under sub-section (1) of Section 126 of the Children and Young Persons Act (Northern Ireland) 1950, by the local authority named in a training school order to the expenses of the managers of a training school throughout the time in the financial year 1963-64 during which the person to whom the order relates is under the care of the said managers and is not—

- (a) out on licence or under supervision,
- (b) receiving free of charge to the said managers hospital accommodation provided under Part III of the Health Services Act (Northern Ireland) 1948(a), having been receiving such accommodation for a continuous period of not less than fourteen days, or
- (c) a person who under sub-section (1) of Section 110 of the Children and Young Persons Act (Northern Ireland) 1950 (which relates to escapes from training schools, failure to return to training schools after temporary leave of absence and other like matters) is for the time being liable to be apprehended without warrant and has been so liable for a continuous period of not less than fourteen days,

shall be at the rate of forty shillings a week for Shamrock Lodge Training School and at the rate of one hundred and thirteen shillings and sixpence a week for all other training schools.

Sealed with the Official Seal of the Ministry of Home Affairs for Northern Ireland this 13th day of March, nineteen hundred and sixty-three, in the presence of

(L.S.)

*A. Alexander,*  
Assistant Secretary.

1963. No. 44

[C]

**MILK**

REGULATIONS, DATED 13TH DAY OF MARCH, 1963, MADE BY THE MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND UNDER SECTION 9 OF THE MILK ACT (NORTHERN IRELAND) 1950(b).

The Ministry of Agriculture in exercise of the powers conferred by Section 9 of the Milk Act (Northern Ireland) 1950 and of any other power enabling it in that behalf hereby makes the following Regulations, that is to say:—

**PART I**

*Short Title and Commencement*

1. These Regulations may be cited as the Milk Regulations (Northern Ireland) 1963 and shall come into effect on the first day of April, 1963, save where a later date is prescribed in relation to a particular Regulation or paragraph.

(a) 1948. c. 3.

(b) 1950. c. 31.

*Interpretation***2.** In these Regulations :—

“Act” means the Milk Act (Northern Ireland) 1950 as amended by the Milk (Amendment) Act (Northern Ireland) 1963(a).

“Bottles” means bottles of a capacity not exceeding one quart.

“Carton” means a non-returnable container not exceeding one quart in capacity and of a type and design approved by the Ministry.

“Cleanse” in relation to vessels and appliances means rinse, wash and sterilise in accordance with these Regulations.

“Consumer” means any person to whom milk is supplied and who neither sells it nor uses it in the manufacture of milk products for sale as defined by Section 16 of the Marketing of Milk Products Act (Northern Ireland) 1958(b).

“Dairy Herd” or “Herd” means all the cows kept by a licensed producer for the production of milk for sale and includes such cows as are temporarily not producing milk.

“Handling” in relation to milk means any process of milking, or of straining, cooling, pasteurising, storing or bottling milk or of transferring milk from one vessel or container to another.

“Licence holder” means the holder of a licence under the Act.

“Raw Milk” means milk which has not been treated by heat in accordance with the provisions of these Regulations.

“Sell” includes offer or expose for sale, and supply milk under any arrangements which may be in operation for the free supply of milk to a consumer.

“Selling milk by retail” means selling milk to a consumer.

“Selling milk by wholesale” means selling milk other than by retail.

“Vessel or appliance” means a vessel or appliance used or intended for use by or on behalf of a licensed producer or a licensed distributor for containing or handling milk and includes any lid, cover or component of such vessel or appliance but excludes a carton.

**PART II****FORM, CONDITIONS AND DURATION OF LICENCES***Form*

**3.** The classes of licences prescribed in Section 1 of the Act shall be in the form set out in the First Schedule and in this Part the word “licence” shall include all such classes.

*Conditions*

**4.—(1)** A licence shall be issued and held subject to the conditions prescribed by these Regulations and to any directions that may be issued or given by the Ministry in writing under powers conferred by the Act.

**(2)** A licence shall not be transferable.

*Duration*

**5.—(1)** A licence shall remain in force and shall be renewable under subsection 6 of Section 2 of the Act in accordance with the provisions of this Regulation.

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(a) 1963. c. 11 (N.I.)

(b) 1958. c. 31.

(2) A licence issued before the 31st day of October, 1963, shall, unless suspended or revoked by the Ministry or surrendered by the licence-holder, remain in force until that date, and shall be renewable on the 1st day of November, 1963, and at the end of each period of four years thereafter.

(3) A licence issued after the beginning of a period of four years prescribed in paragraph (2) shall, unless suspended or revoked by the Ministry or surrendered by the licence-holder, remain in force until the end of the said period and shall be renewable then and at the end of each period of four years thereafter.

#### *Application for licence*

6. An application for the issue or renewal of a licence shall be in the form set out in the First Schedule.

### PART III

#### FARM BOTTLING AND MILK LICENCES

#### *Application and Interpretation*

7. Save where the context otherwise requires the provisions of this Part shall apply to the holder of a Farm Bottling Licence and to the holder of a Milk Licence and "producer" means the holder of such a licence.

#### *Premises*

8.—(1) A producer shall provide and maintain for the purpose of the licence the premises prescribed by this Regulation (hereinafter in this Part referred to as the "prescribed premises") and such prescribed premises, save as provided in paragraph 2, shall be reserved for the purposes specified or permitted by these Regulations, and shall not be used for any other purpose.

(2) The prescribed premises shall comprise

- (a) a dairy which shall be used for the handling of milk and for the cleansing and storage of vessels and appliances and storage of cartons;
- (b) a milking house which may consist of:
  - (i) a milking parlour in which cows shall be milked but not housed otherwise than during milking and which may, in addition to the dairy, be used for the cleansing and storage of vessels and appliances; or
  - (ii) a movable milking bail in which cows shall be milked but not housed otherwise than during milking; or
  - (iii) a byre in which the cows shall be milked and which may also be used for the housing of cows otherwise than during milking.

In addition any building, court, yard or shed used or intended to be used for the housing of cows at any time other than during milking, or for the assembly and dispersal of cows in connection with milking shall form part of the prescribed premises and shall be subject to the provisions of these Regulations. When any such court, yard or shed is not in daily use for any purpose prescribed in these Regulations, a producer may use the said court, yard or shed for any other purpose, subject to the provision that before he uses the said court, yard or shed or any part thereof for the housing of poultry or of livestock other than that forming the dairy herd, he shall obtain from the Ministry an authorisation in writing permitting such use and any such authorisation shall be subject to any conditions attaching thereto.

(3) A milking house forming part of the prescribed premises shall be used for all milking.

(4) The prescribed premises including the several parts thereof shall be so constructed, arranged and equipped as to enable a producer to comply with the requirements of these Regulations having regard to the size of his dairy herd and the quantity of milk produced and handled. In particular each part of the prescribed premises shall conform to the relevant specification set out in the Second Schedule.

Provided that the Ministry may authorise in writing the temporary use of premises which do not fulfil the requirements or any particular requirement of this Regulation where such premises were, at the date of the coming into force of these Regulations, in use with the Ministry's knowledge and consent, and that any such authorisation shall apply subject to any conditions attaching thereto. Where any such authority is given by the Ministry the premises to which it relates shall be deemed to be prescribed premises.

(5) Premises other than the prescribed premises shall not be used for any purpose referred to in this Regulation, provided that this paragraph shall not operate to prevent the isolation of a sick or diseased cow or the housing of a dry or calving cow in a building not being part of the prescribed premises.

#### *Cleanliness of Premises and Animals.*

9.—(1) Every part of the interior of the prescribed premises including any fixtures and appliances therein shall be kept clean.

(2) No bedding shall be brought into a milking house other than a byre.

(3) Dusty or offensive matter shall not be handled in or in proximity to a dairy or a milking house in such a manner as to create a risk of contaminating milk.

(4) All excreta, soiled bedding or other waste matter shall be removed from a byre at least once each day. Immediately prior to milking, the milking passage shall be clean and all practicable steps shall be taken to keep it clean throughout the process of milking.

(5) All excreta and other waste matter shall be removed from a milking parlour as soon after milking as practicable. Immediately before milking commences the milking parlour shall be clean and all practicable steps shall be taken to keep it clean throughout the process of milking.

(6) A milking bail shall not be used otherwise than on a clean area of concrete or other impervious and washable material or on fresh ground which is free from accumulations of excreta or other waste matter.

(7) A court, yard or shed forming part of the prescribed premises and any bedding therein shall be maintained in such a state of cleanliness that the cows therein shall not become unreasonably soiled.

(8) All excreta, soiled bedding or other waste matter shall when removed from the prescribed premises be so disposed of that the surroundings of the milking house and dairy can be easily kept clean and that offensive odours therefrom shall not reach any part of the dairy or milking house and that milk therein shall not be exposed to contamination by dirt, dust or flies from such excreta, soiled bedding or other waste matter.

(9) All immediate approaches to the prescribed premises shall be kept in a clean condition.

(10) The conditions and manner in which cows are kept either within any part of the prescribed premises or elsewhere shall be such as to prevent excessive soiling of the animals.

(11) The hair on the udder and flanks and hindquarters of each cow shall be kept short.

#### *Pre-milking conditions*

10.—(1) No dry bedding or other dusty matter shall be moved in the milking house during milking or within half an hour before milking commences in such a manner as to cause a risk of contamination of the milk.

(2) Food or food residues liable to impart an abnormal flavour to milk shall not be left in a milking house during milking or within 30 minutes before the commencement of milking.

(3) All dirt shall be removed from the udder, flanks, hindquarters and tail of each cow before milking commences.

(4) Udders and teats shall be carefully washed with clean water and dried with clean cloths before milking commences.

#### *Milking*

11.—(1) Milking shall be carried out in good and proper light.

(2) Every person engaged in milking shall thoroughly wash and dry his hands before milking and shall throughout the milking ensure that as far as practicable his hands shall remain clean, dry and free from contamination.

(3) Udders and teats shall be kept clean and as far as practicable dry during milking.

(4) The first few streams of foremilk from each teat shall be drawn separately by hand into a receptacle, shall be examined immediately by sight and smell and discarded or disposed of in such a manner as to avoid the risk of infection of the cows or the contamination of other milk, provided that where milking is done in a milking parlour, a receptacle need not be used.

(5) Where it appears from the said examination of foremilk that the milk from a cow is abnormal none of such milk shall be sold.

(6) Milk drawn from any cow during three days after calving or during such longer period in which, upon examination, the milk is seen to contain colostrum, shall not be sold.

(7) Milking in a movable milking bail shall be carried out by means of a milking machine and the milk shall be drawn into closed vessels and shall not be left uncovered or transferred from one vessel to another until it has been removed to the dairy.

#### *After Milking*

12.—(1) The milk from each cow shall not be permitted to remain uncovered in a milking house and shall be transferred in a closed container or by pipeline to the dairy or to the place where it is to be cooled as soon as practicable.

(2) Immediately after milking the milk shall be cooled as rapidly as possible to the lowest temperature practicable having regard to the temperature of the water available for cooling. The provisions of this paragraph shall apply to the holder of a Farm Bottling Licence subject to the provisions of Regulation 20(1).

*Storage and despatch of Milk*

13.—(1) Save for any purpose connected with the cooling or despatch thereof milk, while on the prescribed premises, shall be kept in the dairy and while being so kept shall be protected from the direct rays of the sun and from contamination from any source.

(2) Milk intended for sale in bulk shall be kept in a covered can or in a refrigerated storage tank.

(3) Cans used for the despatch of milk in accordance with the provisions of paragraph (2) shall be labelled with the name and address of the producer or marked with a platform number allocated to the producer by the Milk Marketing Board for Northern Ireland.

(4) Milk intended for sale shall not, except with the written approval of the Ministry, be placed at the disposal of the buyer later than the day following production.

*Milk from diseased animals*

14.—(1) A cow which shows evidence of any disease except Mastitis likely to affect the milk injuriously shall be segregated from the rest of the herd or removed from the said herd as the circumstances may require, and while segregated or removed, its milk shall not be disposed of or sold otherwise than in accordance with instructions issued by the Ministry, and milk from a cow which shows evidence of Mastitis shall not be sold.

(2) A producer shall give an authorised officer such information as he may require as to the segregation or removal of animals and in the case of removal as to the manner in which any animal has been disposed of.

*Vessels and Appliances*

15. A vessel or appliance shall be cleansed in the following manner:—

- (a) as soon as practicable after use it shall be thoroughly rinsed with clean cold or lukewarm water;
- (b) before further use it shall be thoroughly washed and sterilised. Sterilising shall be carried out either by:—
  - (i) scalding with boiling water or steam; or
  - (ii) by the use of a chemical sterilising agent approved by the Ministry;
- (c) all traces of chemical sterilising agent, where used, shall be removed by thorough rinsing with clean boiling water or with clean and wholesome water.

## PART IV

SPECIAL PROVISIONS APPLICABLE TO THE HOLDERS OF  
FARM BOTTLING LICENCES*General*

16. It shall be a condition of the holding of a Farm Bottling Licence that the holder thereof shall produce as Farm Bottled Milk or manufacture into cream for sale all or part of his total daily production of milk.

*Brucellosis*

17. It shall be a condition of the holding of a Farm Bottling Licence that the herd of the holder thereof shall be registered by the Ministry in the Brucellosis Register in accordance with the conditions of the Brucellosis Order (Northern Ireland) 1962(a).

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(a) S.R. & O. (N.I.) 1962, No. 225.

*Approved retail containers*

18.—(1) For the purposes of sub-section (3)(a) of Section One of the Act, farm bottled milk shall be filled into—

- (a) bottles
- or (b) cartons
- or (c) any other container with the written approval of the Ministry and subject to any conditions attached thereto.

(2) Farm bottled milk shall be filled into such bottles, or other approved retail containers in the dairy forming part of the prescribed premises on which the milk has been produced and in accordance with the provisions of this Part.

*Cleansing of Vessels and Appliances*

19.—(1) Notwithstanding anything to the contrary contained in Regulation 15 the holder of a Farm Bottling Licence shall cleanse or re-cleanse in his dairy every bottle as often as it is used for containing milk. For the purpose of sterilisation the bottle shall be closed in a steam container and retained therein for a continuous period of not less than 15 minutes during which the internal temperature of the container shall be maintained at not less than 210° Fahrenheit (98·75° Centigrade).

(2) Clean hot and cold water and steam shall be supplied in such quantities to such outlets and appliances, and such water heating facilities shall be provided, as to enable the holder of a Farm Bottling Licence to comply with the provisions of these Regulations.

*Bottling*

20.—(1) As soon as practicable after milking, milk shall be cooled to a temperature of not more than 45° Fahrenheit (7·25° Centigrade) and shall be maintained at such temperature whilst under the control of the producer except when in the course of transport or distribution. The provisions of this paragraph shall come into force on the first day of April, 1964.

(2) Bottles shall, immediately after being filled, be securely closed by mechanical means with a metal cap overlapping the lip. Caps shall be cut and formed direct from a continuous roll of metal foil as part of the mechanical process of capping and sealing or shall be supplied in sealed cartridges or other containers and handled in such a manner as will protect them from contamination. The provisions of this paragraph shall come into force on the first day of October, 1963.

(3) Caps shall be coloured green on the outside.

(4) Cartons shall be securely sealed immediately after they are filled.

(5) A bottle cap or a carton shall be clearly marked with—

(a) in respect of the farm where the milk was produced the licence number of the producer or the name and address of the producer or the name of the farm; and

(b) the day on which the milk in the bottle or carton is produced, the lettering to be of a height of not less than one-eighth of an inch; provided that it shall be sufficient compliance with the requirements of this subparagraph if milk produced at the evening milking is marked with the next day's date; and

- (c) in the case of milk filled into bottles the words "Farm Bottled" and in the case of milk filled into cartons the words "Farm Cartoned".

A bottle cap shall bear no other printed matter save with the written approval of the Ministry. The printed matter required to be marked on a carton shall be green in colour.

(6) The size and design of any coloured matter on a bottle shall be approved by the Ministry.

(7) A carton may bear any advertising matter intended to promote the sale of milk as defined by Section 70 of the Food and Drugs Act (Northern Ireland) 1958(a) or any milk product as defined by Section 16 of the Marketing of Milk Products Act (Northern Ireland) 1958 and shall bear no other printed matter save as provided in paragraph (5).

## PART V

### SUB-DISTRIBUTORS

#### *Application*

21. The provisions of this Part shall apply in relation to a distributor's licence where the holder (referred to in this Part as the "sub-distributor") purchases and re-sells milk but does not carry on the process of pasteurising milk.

#### *Premises*

22.—(1) Subject to the provisions of Regulations 23 and 33 a sub-distributor shall provide and maintain a dairy for the purposes of the licence and the dimensions, internal arrangements and equipment of the said dairy shall be such as to enable the sub-distributor to comply with the requirements of these Regulations having regard to the quantity of milk handled. The said dairy shall conform to the requirements set out in Section A of the Second Schedule and shall, together with the immediate approaches and surroundings thereto, be kept clean.

(2) A dairy shall be so equipped as to be capable of maintaining milk stored therein at a temperature not exceeding 45° Fahrenheit (7.25° Centigrade) provided that this paragraph shall not apply in relation to a sub-distributor who:—

- (a) purchases milk from another licence-holder who carries on the process of pasteurising and bottling milk or who produces farm bottled milk; and
- (b) takes delivery of such milk at the premises of the pasteurising distributor or the producer as the case may be on the day on which it is proposed to deliver the milk to the purchaser; and
- (c) delivers such milk direct to the purchaser.

(3) The provisions of paragraph (2) shall come into force on the 1st day of April, 1964.

(4) Milk shall not be stored elsewhere than in the dairy and milk stored therein shall be maintained at a temperature not exceeding 45° Fahrenheit (7.25° Centigrade).

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(a) 1958. c. 27.



(5) The dairy shall not, except with the permission of the Ministry and subject to any conditions attached thereto, be used for any purpose other than the storage of milk or the handling and storage of vessels and appliances.

*Exceptions in relation to premises*

23.—(1) The Ministry may issue a licence which shall permit a sub-distributor to sell milk by retail notwithstanding that such sub-distributor does not provide premises or store milk under conditions which conform to the requirements of Regulation 22; provided that such power shall be exercisable and that any licence so issued shall be issued and held subject to the following provisions:—

- (a) the premises shall fulfil the requirements of
  - (i) paragraph 1 of Section A of the Second Schedule save that the words "as a kitchen, living room or" in sub-paragraph (b) thereof shall be omitted;
  - (ii) paragraphs 4 and 5 of Section A of the Second Schedule;
- (b) the milk shall be sold from premises used by the sub-distributor for sale by retail of other commodities and delivery of the milk shall be taken by the purchaser at such premises;
- (c) the milk shall be stored or exposed for sale in such position and manner as will ensure that the exterior of the bottle or carton shall be protected from contamination;
- (d) the milk shall not be stored or exposed for sale in close proximity to a direct source of heat nor exposed to direct sunlight; and
- (e) empty bottles, returnable crates and cases shall be stored in a position and manner that will secure their protection from contamination.
- (2) (a) The provisions of Regulation 22 shall not apply in relation to a sub-distributor who, on the day prior to the date of the coming into effect of these Regulations, held a distributor's licence and who was exempted from the requirement to provide a dairy under Regulation 29 of the Milk Regulations (Northern Ireland) 1951(a), and who—
  - (i) purchases milk from another licence-holder who carries on the process of pasteurising and bottling milk or who produces farm bottled milk;
  - (ii) takes delivery of such milk at the premises where it is pasteurised or produced as the case may be on the day on which it is proposed to deliver the milk to the consumer;
  - (iii) sells milk by retail only and delivers such milk direct to the consumer;
  - (iv) on completion of such delivery returns all bottles, containers and crates direct to the premises referred to at (2)(a)(ii);
  - (v) does not otherwise purchase or sell milk;
- (b) a distributor's licence may be renewed and shall be held subject to compliance with the provisions of this paragraph.

24. Returnable containers in which milk has been delivered to a consumer shall as soon as practicable after they have been emptied and placed by the consumer at the sub-distributor's disposal for collection, be collected and returned to the supplier of the milk and after collection and pending their return to the supplier the said containers shall not be deposited or stored elsewhere than in the sub-distributor's dairy.

PART VI  
PASTEURISING DISTRIBUTORS

*Application*

25. The provisions of this Part shall apply in relation to a distributor's licence when the holder (referred to in these Regulations as "pasteurising distributor") carries on the process of pasteurising and bottling milk.

*Premises*

26.—(1) A pasteurising distributor shall provide and maintain a dairy which shall conform to the requirements set out in Section A of the Second Schedule and shall in addition fulfil the requirements of this Regulation. The said dairy shall, together with the approaches and surroundings thereto, be kept clean.

(2) Separate accommodation shall be provided in a dairy for:—

- (a) raw milk reception and washing of cans;
- (b) bulk milk storage and processing, bottle washing and filling and can filling;
- (c) storage of milk filled into approved containers at a temperature not exceeding 45° Fahrenheit (7.25° Centigrade);
- (d) storage of stocks of material and appliances used in connection with the business of milk handling.

(3) The dimensions of the said several parts of the dairy accommodation, the relationship of the said parts one to the other and the type and capacity of appliances provided therein shall be such as, regard being had to the quantity of milk handled on the premises, to enable the pasteurising distributor to handle milk in accordance with these Regulations.

(4) Milk shall not be handled in any place other than the dairy, and the said dairy shall not, except with the written permission of the Ministry and in accordance with any conditions attached thereto, be used for any purpose other than the purposes prescribed in this Regulation and for the washing of vessels and appliances.

(5) In addition to a dairy, a pasteurising distributor shall provide and maintain adjacent to the dairy clean and serviceable cloakroom and lavatory accommodation.

*Method of Pasteurisation*

27.—(1) Milk shall be pasteurised by being retained—

- (a) at a temperature of not less than 145° Fahrenheit (62.75° Centigrade) and not more than 150° Fahrenheit (65.50° Centigrade) for a period of at least 30 minutes; or
- (b) at a temperature of not less than 161° Fahrenheit (71.75° Centigrade) for a period of at least 15 seconds; or
- (c) at such temperature for such period and subject to such conditions as the Ministry may otherwise approve,

and by being cooled immediately to a temperature of not more than 45° Fahrenheit (7.25° Centigrade).

(2) The temperature to which milk is heated, and if milk is pasteurised in accordance with paragraph 1(a), the temperature at which it is retained, shall be automatically controlled.

(3) Any apparatus in which milk is to be pasteurised in accordance with paragraph 1(b) shall be provided with a device which shall automatically

divert the flow of any milk which is not retained at a temperature of at least 161° Fahrenheit (71·75° Centigrade) and with a device which shall automatically record the operation of the flow diversion valve.

(4) Such indicating and recording thermometers shall be installed in suitable places in the apparatus in which milk is pasteurised as will indicate and record the temperature at which the milk is retained and to which it is cooled. The said thermometers shall be marked in graduations of 1° Fahrenheit or  $\frac{1}{2}$ ° Centigrade adequately spaced to give clear readings, and such records shall be dated and shall be retained for a period of not less than two months.

(5) Milk other than that which is unavoidably diverted in accordance with paragraph (3) shall not be pasteurised or otherwise heated more than once except with the written approval of the Ministry.

(6) A pasteurising distributor shall take such measures as are adequate to ensure that any milk pasteurised in accordance with these Regulations is kept apart from all other milk at all times except when it is in separate sealed containers. In particular he shall ensure that any vessel or apparatus which has been used for any other milk whether raw or not shall be cleansed in accordance with these Regulations on each occasion before it is used for pasteurising milk or for the storage of pasteurised milk.

#### *Approved Retail Containers*

28.—(1) For the purposes of sub-section (1)(b) of Section Three of the Act, pasteurised milk shall be filled into—

- (a) bottles;
- or (b) cartons;
- or (c) cans;
- or (d) any other container approved by the Ministry.

(2) Pasteurised milk shall be filled into such containers on the premises where it is pasteurised and in accordance with the provisions of this Part.

#### *Cleanliness of Vessels and Appliances*

29.—(1) All vessels and appliances other than cans and bottles used for the handling of milk shall, as soon as practicable after each day's operation has been completed, be thoroughly rinsed and washed, and if the pasteurising process extends beyond six hours the pasteurising apparatus shall be washed and sterilised at or before the end of each six hour period as well as being washed on the completion of the day's operations.

(2) Any vessel or appliance other than a can or bottle in which milk is to be handled shall, before each day's operations commence, be sterilised by one or other of the following methods:—

- (a) by exposure to steam in an enclosed container for a continuous period of not less than 15 minutes at a temperature of not less than 210° Fahrenheit (98·75° Centigrade); or
- (b) by injection of steam for a continuous period of not less than 15 minutes after the resultant condensate has reached a temperature of not less than 200° Fahrenheit (93·25° Centigrade); or
- (c) by injection of water at a temperature of not less than 180° Fahrenheit (82·25° Centigrade) for a continuous period of not less than 30 minutes; or
- (d) by the use of a chemical sterilising agent approved by the Ministry; the said chemical sterilising agent shall thereafter be removed by rinsing with clean boiling water or with clean and wholesome water; or
- (e) by such other method as may be approved in writing by the Ministry.

(3) Bottles or cans which have been used to contain milk shall as soon as practicable after they have been emptied or returned empty be thoroughly cleansed. Before they are used again to contain pasteurised milk, a pasteurising distributor shall, in his dairy, either sterilise them in accordance with paragraph (2)(a) or wash and sterilise them in an efficient mechanical washer provided that where a mechanical washer is used for bottles, the bottles shall be washed and sterilised immediately prior to their being filled as part of a continuous process of bottle washing and filling.

#### *Bottling and Filling*

30.—(1) Pasteurised milk shall not be put into bottles or cartons or cans elsewhere than on the premises where it is pasteurised.

(2) Subject to the provisions of paragraph (7) pasteurised milk shall be put by mechanical means into bottles or cartons as part of a mechanical process of pasteurising and filling; provided that this paragraph shall not be deemed to prohibit the retention for a limited period of pasteurised milk in a holding vat, located between the pasteurising apparatus and bottling apparatus where the said pasteurising apparatus, holding vat and bottling apparatus are linked together by enclosed connecting pipes.

(3) Immediately bottles have been filled as part of a continuous process of filling, capping and sealing, they shall be securely closed and sealed by mechanical means with a metal cap overlapping the lip. Caps shall be coloured silver except, on special or festive occasions, with the written approval of the Ministry.

(4) A bottle cap or a carton shall be clearly marked with—

- (a) the licence number of the pasteurising distributor or the name and address or the trade name of the pasteurising distributor; and
- (b) the day on which it is intended that the milk shall be delivered to the consumer, being a day of the week not later than that following the day on which the milk was pasteurised, the lettering to be of a height of not less than one-eighth of an inch; and
- (c) the word "Pasteurised".

A bottle cap shall bear no other printed matter save with the written approval of the Ministry. The printed matter required to be marked on a carton shall not be green or red.

(5) The size and design of any coloured matter on a bottle shall be approved by the Ministry.

(6) A carton may bear any advertising matter intended to promote the sale of milk as defined by Section 70 of the Food and Drugs Act (Northern Ireland) 1958 or any milk product as defined in Section 16 of the Marketing of Milk Products Act (Northern Ireland) 1958 and shall bear no other printed matter, save as provided in paragraph (4).

(7) Where the quantity of milk intended for delivery to any one consumer exceeds two gallons a can of suitable capacity may be used. Such can shall be sealed, and labelled with the licence number or the name or trade name of the pasteurising distributor and the day on which it is intended that the milk shall be delivered to the consumer, being a day of the week not later than that following the day on which the milk was pasteurised, and the word "Pasteurised".

#### *Storage*

31. A pasteurising distributor shall maintain all milk which has been pasteurised at a temperature of not more than 45° Fahrenheit (7.25° Centigrade) whilst under his control except when in the course of transport or distribution.

PART VII  
MISCELLANEOUS AND GENERAL

*Interpretation*

32. In this Part "licence" means any licence issued under the Act and "licence holder" means the holder of any such licence.

*Vending Machines*

33.—(1) Milk may be sold by the holder of a Farm Bottling or a Distributor's licence by means of an automatic vending machine subject to compliance with the following provisions and not otherwise—

- (a) the milk shall be in bottles or cartons;
- (b) the machine shall not on any day contain bottles or cartons marked with a day more than one day earlier than that day;
- (c) the milk shall be maintained at a temperature not exceeding 45° Fahrenheit (7·25° Centigrade) while in the machine;
- (d) the machine shall be so situated and installed that the area underneath it and immediately surrounding it can readily be kept clean;
- (e) the surroundings shall be kept clean;
- (f) the interior and exterior of the machine shall be kept clean at all times;
- (g) the name or trade name and address of the licence holder shall be shown clearly on the outside of the vending machine;
- (h) an authorised officer of the Ministry shall be given reasonable facilities to inspect the interior of the machine and to take samples of milk.

(2) The Ministry may notwithstanding the provisions of Regulation 22 issue a distributor's licence for the sale of milk by means of vending machine only and such a licence shall be subject to the provisions of paragraph (1).

*Water Supplies*

34.—(1) A licence holder's premises shall be provided with a water supply suitable and sufficient for the purposes of these Regulations and the said water shall be clean and free from pollution and shall be protected against contamination caused by drainage of foul water or otherwise.

(2) Water which does not satisfy the requirements of paragraph (1) shall not be supplied on tap within a dairy or used in any process connected with the handling of milk in such manner as to give rise to the risk of it contaminating the milk or the surfaces of any appliances with which milk may come in contact.

(3) A cistern supplying water to a dairy shall not be in direct communication with, or discharge directly into, a sanitary convenience.

*Standards of Quality of Milk*

35.—(1) Samples of milk if taken, transported, kept and tested in accordance with the procedure set out in the Third Schedule shall comply with the following standards of quality:—

- (a) Milk sold by the holder of a Farm Bottling licence shall not contain more than 50,000 bacteria per millilitre.
- (b) Milk sold by the holder of a Milk Licence when submitted to a Methylene Blue reduction test shall not be discoloured in less than three hours.
- (c) Pasteurised milk shall contain no coliform bacteria in one-tenth of a millilitre and shall, when submitted to the phosphatase test, have a reading of not more than ten microgrammes para-nitrophenol per millilitre.

- (2) (a) The Ministry shall issue a Certificate of Superior Hygienic Quality (hereinafter referred to as a Certificate) to—
- (i) every holder of a Farm Bottling Licence in respect of milk surplus to his Farm Bottled milk and the said certificate shall remain valid for so long as he continues to hold the said licence;
  - (ii) the holder of a Milk Licence whose milk passes, in accordance with the conditions specified in the Fourth Schedule, the test specified in that Schedule and may withdraw the certificate in accordance with the conditions specified in that Schedule.
- (b) The Ministry shall maintain a record of every certificate issued or withdrawn under this paragraph.
- (c) The issue or withdrawal of a Certificate shall not affect the position of the holder of a Milk Licence as such holder.

#### *Protection of milk during Transport*

**36.** Every person engaged in the sale, conveyance or distribution of milk shall take all practicable precautions for preventing the milk from being unnecessarily exposed to heat and sunlight and from being contaminated by dirt, dust, rain water or otherwise and in particular—

- (a) no such person shall leave or cause to be left any bottles or cartons or other approved retail containers containing milk on a public highway except upon final delivery on a retail sale; and
- (b) every producer who habitually uses any particular place for the deposit of milk to await collection shall so far as is practicable afford such place protection from the direct rays of the sun.

#### *Tampering with Bottles during Transport*

**37.** No person shall remove or tamper with any cap or other closing device on any bottle or carton at any time after the said bottle or carton has left the premises where it was filled, and before it is delivered to the consumer.

#### *Opening of Vessels during Transport*

**38.** Except in pursuance of any statutory authority in that behalf no person shall remove or tamper with a seal on a can or open any vessel or other receptacle containing milk in the course of transport or transfer such milk from one receptacle to another:

Provided that this Regulation—

- (a) shall not be deemed to prohibit a licence holder or his servant or agent—
  - (i) from transferring milk to a milk tanker from a bulk milk storage tank on a farm;
  - (ii) from transferring milk from a milk tanker to another milk tanker in an emergency;
  - (iii) when taking delivery of milk from opening a milk tanker, vessel or other receptacle containing milk for the purpose of checking the contents thereof or from transferring milk to another receptacle for the purpose of sampling;
- (b) shall not apply when milk is sold other than in bottles or cartons on final delivery on a retail sale.

#### *Cleanliness of Vehicles*

**39.** The interior of every vehicle used for the conveyance of milk or vessels shall be kept clean. No live bird or animal or any article liable to contaminate the milk or vessels shall be conveyed in such a vehicle at the same time as

milk or vessels and no such vehicle which has been used for the conveyance of offensive matter shall be used for transporting milk or vessels until that vehicle has been thoroughly cleaned.

#### *Cleanliness of Vessels*

40. Every opening in a vessel or other container other than a bottle in which milk is carried by road or rail shall be so constructed and closed as to prevent the access to the milk of dirt, dust or rain water or the return to the interior of the container of any milk which may have been splashed on the outer surface.

#### *Records and Returns*

41. The holder of a Farm Bottling licence or a pasteurising distributor—

- (a) shall keep accurate records of the quantities of milk produced, purchased and sold as the case may be, and of the names and addresses of the persons from whom the milk was purchased and to whom it was sold;
- (b) retain such records for a period of twelve months from the date of production or the date of the transaction to which the record relates.

#### *Cleanliness of Persons*

42.—(1) The holder of a Milk Licence shall ensure that every person while engaged in the handling of milk shall:—

- (a) keep his person and outer clothing clean; and
- (b) keep any open cut or abrasion on any exposed part of his person covered with a suitable waterproof covering.

(2) Every holder of a Farm Bottling licence and every pasteurising distributor shall ensure that every person engaged in the handling of milk shall, in addition to the requirements in paragraph (1)—

- (a) wear a head covering and a clean washable overall which shall not be used otherwise than in connection with the handling of milk; and
- (b) refrain from spitting; and
- (c) refrain from the use of tobacco (including snuff).

(3) Every person engaged in the transport of milk and in the distribution of Farm Bottled or Pasteurised Milk shall—

- (a) keep his person clean; and
- (b) keep any open cut or abrasion on any exposed part of his person covered with a suitable waterproof dressing.

(4) Every person engaged in the distribution of Farm Bottled or Pasteurised Milk shall, in addition to the requirements of paragraph (3), wear a clean washable overall.

(5) A licence holder shall provide in a convenient part of his premises for the use of persons to whom this Regulation applies, suitable and sufficient bandages, dressings (including waterproof dressings) and antiseptic for first aid treatment.

(6) Every holder of a Farm Bottling Licence and every Pasteurising Distributor shall provide, for the use of persons to whom this Regulation applies, facilities to wash and clean their hands and forearms including an adequate supply of soap or other suitable detergent, nail brushes and clean towels or other suitable drying facilities and clean hot and cold water and every Pasteurising Distributor shall provide such facilities in every compartment of the dairy except a cold store where milk is handled, and adjacent to every toilet.

*Vessels and Appliances*

43.—(1) In this Regulation “vessel or appliance” means a vessel or appliance used or intended for use by or on behalf of a licensed producer or licensed distributor for containing or handling milk and includes any lid, cover or component of such vessel or appliance but excludes a carton.

(2) A vessel or appliance shall not be used for any purpose other than for containing or handling milk.

(3) A licensed producer or a licensed distributor shall ensure that the surfaces of any vessel or appliance with which milk is or is liable to be in contact shall be so constructed, finished and maintained as to enable them to be readily cleansed in the manner prescribed by this Regulation. The said surfaces shall be accessible for visual examination, free from rust or other corrosion, and be of such a character that they will not have any injurious effect on the milk.

(4) Any opening in a vessel used by a Pasteurising Distributor for the storage or transport of milk shall be so constructed and so covered as to prevent the entry of any milk or other matter which may have been deposited on the outer surfaces of the vessel, provided that this paragraph shall not apply in relation to the receiving and weighing tanks of a Pasteurising Distributor.

(5) All fixed appliances shall be so constructed and placed as to secure the protection of any surface thereof with which milk is or is liable to be in contact or of the milk from contamination by dust or otherwise, and as to create no dead-ends or pockets from which milk or cleansing fluids cannot readily be removed.

(6) A licensed producer or a licensed distributor shall ensure that every vessel or appliance shall immediately before use be in a state of thorough cleanliness. And if he has any reason to believe that since last being used any such vessel or appliance has not been cleansed in accordance with this Regulation or has, subsequent to such cleansing been rendered unclean, shall cause the vessel or appliance to be cleansed or re-cleansed as the case may be and if he is unable to cleanse or re-cleanse the vessel or appliance he shall not use it.

(7) All reasonable precautions shall be taken to protect a vessel or appliance from contamination.

(8) A vessel or appliance which is not a fixture in another part of the licence holder’s premises and is susceptible to contamination shall, after cleansing, be stored in the dairy or in the milking parlour, in such manner as to secure its protection from contamination by dust or otherwise.

(9) Strainer pads or filter media, cartons and bottle caps or foil shall be kept in a clean dry place and shall be handled in such manner as will protect them from contamination.

PART VIII  
REVOCATION

44. The following Regulations are hereby revoked :

- (1) The Milk Regulations (Northern Ireland) 1951.
- (2) The Milk (Amendment) Regulations (Northern Ireland) 1957(a).
- (3) The Milk (Amendment No. 3) Regulations (Northern Ireland) 1960(b).
- (4) The Milk (Amendment No. 4) Regulations (Northern Ireland) 1962(c).

Sealed with the Official Seal of the Ministry of Agriculture for Northern Ireland this 13th day of March, nineteen hundred and sixty-three.

(L.S.)

*W. A. V. Sanderson,*  
Assistant Secretary.

(a) S.R. & O. (N.I.) 1957, No. 151.  
(b) S.R. & O. (N.I.) 1960, No. 139.

(c) S.R. & O. (N.I.) 1962, No. 224.



FIRST SCHEDULE

FORM 1

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND  
MILK ACTS (NORTHERN IRELAND) 1950 AND 1963

Application for a Milk Licence

1. I/We .....  
 (Give full name in block capitals and state whether Mr., Mrs. or Miss)  
 hereby apply for a Milk Licence for the production and sale of Milk, the  
 produce of my/our own cows, subject to the conditions of the above-mentioned  
 Acts and of any regulations made thereunder.
  2. The premises that will be used by me/us in connection with the production  
 and sale of milk, to which this application relates, are situated in the Townland  
 of:—  
 .....in the  
 Rural District of.....and in  
 the County of.....
  3. I/We hereby declare that at this date I/we own.....cows.  
 Signature(s) of Applicant(s).....  
 Full Postal Address.....  
 .....
- Date.....

To: The Secretary,  
Ministry of Agriculture,  
Dundonald House,  
Upper Newtownards Road,  
Belfast, 4.

FORM 2

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND  
MILK ACTS (NORTHERN IRELAND) 1950 AND 1963

Application for a Farm Bottling Licence

1. I/We .....  
 (Give full name in block capitals and state whether Mr., Mrs. or Miss)  
 hereby apply for a Farm Bottling licence for the production and sale of farm  
 bottled milk and/or the production of milk which is intended for use in the  
 making of cream for sale and for the production and sale of milk surplus to  
 these requirements, subject to the conditions of the above-mentioned Acts and  
 of any regulations made thereunder.
  2. The premises that will be used by me/us in connection with the production and  
 sale of milk and/or the making of cream, to which this application relates, are  
 situated in the Townland of:—  
 .....in the  
 Rural District of.....and in  
 the County of.....
  3. I/We hereby declare that at this date I/we own.....cows.
  4. I/We propose to produce approximately.....gallons of Farm Bottled Milk  
 daily.
  5. I/We propose to use approximately.....gallons of milk daily for the making  
 of cream for sale.  
 Signature(s) of Applicant(s).....  
 Full Postal Address.....  
 .....
- Date.....

To: The Secretary,  
Ministry of Agriculture,  
Dundonald House,  
Upper Newtownards Road,  
Belfast, 4.

FORM 3

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND  
MILK ACTS (NORTHERN IRELAND) 1950 AND 1963

**Application for a Distributor's Licence**

I/We .....  
(Give full name in block capitals and state whether Mr., Mrs. or Miss)

hereby apply for a licence for the purchase and re-sale of milk subject to the provisions of the above-mentioned Acts and any regulations made thereunder. The premises that will be used by me/us in connection with the purchase and re-sale of the milk to which this application relates are situated at:—

.....  
.....

Signature(s) of Applicant(s).....

Full Postal Address.....

Date.....

To: The Secretary,  
Ministry of Agriculture,  
Dundonald House,  
Upper Newtownards Road,  
Belfast, 4.

FORM 4

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND  
MILK ACTS (NORTHERN IRELAND) 1950 AND 1963

**Milk Licence**

The Ministry of Agriculture for Northern Ireland hereby licenses the person(s) or firm named overleaf to produce and sell milk, the produce of his/her/their own cows, under a Milk Licence. The authority hereby granted is valid only in respect of the premises situated at:—

.....  
.....

This licence is not transferable, and is subject to the conditions prescribed in any Regulations made and to any directions issued or given by the Ministry in writing under the above Acts, and unless previously revoked or suspended by the Ministry or surrendered by the licence holder, shall remain in force until the 31st day of October, 19.....

Dated:—

W. H. Long, Secretary.

FORM 5

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND  
MILK ACTS (NORTHERN IRELAND) 1950 AND 1963

**Farm Bottling Licence**

The Ministry of Agriculture for Northern Ireland hereby licenses the person(s) or firm named overleaf to produce and sell farm bottled milk and/or to produce milk which it is intended to use in the making of cream for sale, and to produce and sell milk surplus to these requirements, under a Farm Bottling Licence. The authority hereby granted is valid only in respect of the premises situated at

.....

This licence is not transferable, and is subject to the conditions prescribed in any Regulations made and to any directions issued or given by the Ministry in writing under the above Acts, and unless previously revoked or suspended by the Ministry or surrendered by the licence holder, shall remain in force until the 31st day of October, 19.....

Dated:—

*W. H. Long, Secretary.*

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FORM 6

MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND  
MILK ACTS (NORTHERN IRELAND) 1950 AND 1963

**Distributor's Licence**

The Ministry of Agriculture for Northern Ireland hereby licences the person(s) or firm named overleaf to purchase and re-sell milk, the only premises to be used in connection with the purchase and re-sale of the said milk being situated at.....

This licence is not transferable and is subject to the conditions prescribed in any Regulations made under the above Acts, and unless previously revoked or suspended, shall remain in force until the 31st day of October, 19.....

Dated:—

*W. H. Long, Secretary.*

## SECOND SCHEDULE

## SECTION A

**Dairy***Siting*

1. Siting shall be such as to avoid as far as practicable the risk of contamination of milk from outside sources. In particular the dairy shall not communicate by door, window or otherwise with—

- (a) a sanitary convenience, boilerhouse or fuel store or any store used for the storage or handling of any commodity or apparatus which gives off fumes or odours liable to be absorbed by milk or from which any dust may arise;
- (b) any room used as a kitchen, living room or bedroom or which is occupied by a person suffering from an infectious or contagious disease; or
- (c) any room, shed or building in which are kept animals which are not part of the dairy herd or poultry.

A cess-pool, manure heap, ash heap or other obnoxious accumulation shall not be kept so close to a dairy as to cause any risk of contamination.

*Construction*

2. A dairy shall be constructed and maintained in such manner as will provide that—

- (a) the building is as far as practicable vermin proof;
- (b) the floor thereof shall have a smooth and impervious surface so that it is practicable to remove any liquid matter which may fall thereon and shall be so sloped as to convey such liquid matter to a suitably placed outfall. Drains shall be so constructed as to ensure that they can be readily cleaned. Drains and gully traps shall be so constructed and maintained as to provide an unobstructed flow of effluent from the dairy floor, and the said gully traps shall be located outside the dairy and shall be well ventilated, provided that the floor may be provided with a suitable and effectively trapped internal drain if no other means of drainage is reasonably practicable;
- (c) the walls shall be smooth and impervious so that it is practicable to remove any matter which may be deposited thereon;
- (d) the ceiling or interior surface of the roof shall be so constructed as to ensure that it is practicable to remove dirt and dust easily from it.

*Materials*

3. The dairy shall be constructed of durable and weatherproof material and having such other characteristics as will having regard to the arrangements for ventilation permit of an equable temperature being maintained within the building and not cause undue condensation on the internal walls and ceiling or interior surface of the roof.

*Ventilation*

4. Ventilation arrangements shall be provided in such a way as to ensure that the air in the dairy is kept in a fresh condition, and to prevent undue condensation or accumulation of steam or vapours.

*Lighting*

5. A dairy shall be provided with such windows and other means of lighting including artificial lighting as will enable any process connected with milk to be carried out in good and proper light.

*Approaches and Surroundings*

6. Immediate approaches to and immediate surroundings of the dairy shall be finished in a smooth durable and impervious material capable of being easily cleaned

## SECTION B

**Byre***Siting*

7. The byre shall be so situated as to avoid as far as practicable the risk of contamination of the milk from outside sources.

*Materials*

8. The byre shall be constructed of durable and weatherproof material and having such other characteristics as will having regard to the arrangements for ventilation permit of an equable temperature being maintained within the building and not cause undue condensation on the internal walls and ceiling.

*Ventilation*

9. The byre shall be provided with arrangements for ventilation suitably placed and so used as will secure a continuous and gradual change of air and the maintenance of an equable temperature within the building. The internal dimensions of the byre shall be such as, having regard to the arrangements for ventilation, are necessary for the maintenance of the health of the animals.

*Lighting*

10. The byre shall be provided with such windows and other means of lighting, including artificial lighting, as will enable the process of milking or any other process connected with the production of milk or with the care of the animals to be conducted in good light.

*Floors and Interior Arrangements*

11. The floor of the byre shall be made of a durable and impervious material which can be easily cleaned. The interior of the byre shall be arranged so as to provide—

- (a) standings for all the animals in the dairy herd;
- (b) a manure channel or channels; and
- (c) a floor space behind the cows (in these Regulations referred to as the "milking passage").

*Standings*

12. Standings may be either single standings or double standings, and the floor area devoted to each such standing shall be such as will provide adequately for the comfort, security and cleanliness of the animals and permit free movement by any person engaged in milking or other duties without danger of himself or his clothing or any milk carried by him being contaminated.

13. The divisions between the standings shall be made of tubular metal or of other smooth and impervious material.

*Manure Channel*

14. A manure channel shall be provided at the back of the standings and so situated that all the droppings from the animals when secured in their normal positions in the standings will fall into such channel. The floor of the byre shall be sloped on either side of the manure channel so as to ensure that all liquid matter falling thereon will flow into the manure channel. The channel shall be of such width and depth and so sloped as to ensure that all liquid matter is allowed free drainage to a place outside the byre for disposal in accordance with these Regulations.

*Milking Passage*

15. The milking passage shall be of such width that any person or persons engaged in any of the duties relating to milk production can pass freely to and fro without danger of themselves or their clothing or any milk carried by them being contaminated.

*Walls*

16. The walls of the byre shall be so finished inside as to permit of their being readily cleaned.

*Ceilings*

17. The ceilings or interior surface of the roof shall be so constructed as to ensure that it is practicable to remove dirt and dust easily from it.

*Disposal of Waste Matter and Manure*

18. The arrangements for the disposal outside the byre of manure or other matter shall be such that a producer can comply with the provisions of these Regulations.

## SECTION C

**Milking Parlour**

19. The provisions of the following paragraphs of Section B of this Schedule shall apply in relation to a milking parlour, subject to the substitution of "milking parlour" for "byre":—

- Paragraph 7 (Siting)
- Paragraph 8 (Materials)
- Paragraph 9 (Ventilation)
- Paragraph 10 (Lighting)
- Paragraphs 16 and 17 (Internal Finishes).

*Floors*

20. The floor of the milking parlour shall be made of a durable and impervious material which can be easily cleaned.

The interior of the milking parlour shall be arranged so as to provide:—

- (a) standings or stalls for individual cows or groups of cows;
- (b) a floor space adjacent to the standings or stalls (in this Schedule referred to as the "operator's floor").

*Stalls and Standings*

21. Stalls or standings in which cows are secured shall be so constructed as will provide adequately for the comfort and cleanliness of the cows and shall be so placed as to facilitate the entry and exit of the cows. The operator's floor shall be of such width that a person milking or otherwise attending such cows may do so freely and without risk of contamination to himself or his clothing or to any milk produced.

*Drainage and Disposal of Waste*

22. Floors shall be so sloped and provided with such means of drainage as shall ensure that all liquid matter falling thereon is allowed free drainage to a suitably placed outfall. Drains and gully traps shall be so constructed and maintained as to provide an unobstructed flow of effluent from the milking parlour and the said gully traps shall be located outside the milking parlour and shall be well ventilated; provided that the floor may be provided with a suitable and properly trapped internal drain if no other means of drainage is reasonably practicable.

*Collection and Dispersal Arrangements*

23. The immediate approaches, including the areas for collection and dispersal of cows shall be constructed of concrete or of other smooth and impervious material which can be easily kept clean.

## SECTION D

**Movable Milking Bail**

24. A movable milking bail shall—

- (a) provide adequate shelter and protection for persons, cows and milk during the whole period in which the movable milking bail is in use; and
- (b) be so constructed and finished as to permit of the interior surfaces being kept clean.

## SECTION E

**Court, Yard or Shed***Application*

25. This section shall apply when the context so requires or admits to any arrangement or combination of court, yard or shed used for the housing and feeding of animals otherwise than during milking.

*Size*

26. The size of the court, yard or shed including the covered and uncovered parts thereof shall be such as shall provide adequately for the comfort, health and cleanliness of the cows housed or intended to be housed therein.

*Structure*

27. Buildings or structures comprising the court, yard or shed shall be of durable weatherproof material and any covered part thereof shall be so ventilated as to maintain the air within in a fresh condition. Internal surfaces, including floors, liable to soiling by cows shall be of durable and impervious material capable of being readily cleaned.

*Natural Light*

28. Such means of natural light shall be provided as to enable the court, yard or shed to be maintained in accordance with these Regulations.

*Drainage and Levels*

29. The floor shall be so constructed as to permit of the free drainage of all liquid matter falling thereon to a point or place for disposal in accordance with the provisions of these Regulations.

## THIRD SCHEDULE

**Tests for Graded Milk**

Provisions as to samples, treatment and testing of samples of milk.

*Taking of Samples*

1.—(1) *Milk produced by the holder of a Farm Bottling licence.* Samples may be taken at any time when the milk is in possession of the licensed producer or at any subsequent time before delivery to the consumer.

(2) *Milk produced by the holder of a Milk Licence.* Samples shall be taken at any time when the milk is

(a) in the possession of the licensed producer;

(b) in the course of delivery to any distributor or manufacturer licensed under the Marketing of Milk Products Act;

(c) in the possession of such licensed distributor or manufacturer provided that the can in which the milk is contained has not been opened otherwise than as provided in Regulation 38.

(3) *Pasteurised Milk.* Samples may be taken at any time after pasteurisation and before delivery to the consumer.

2. When the milk is in containers not exceeding one quart in capacity, the sample shall consist of one such container which shall be delivered intact to the testing laboratory.

3. When the milk is in containers exceeding one quart in capacity it shall be thoroughly stirred before sampling. The sample shall be drawn from below the surface of the milk and transferred to a bottle or test tube, which shall be immediately stoppered, or closed with a close fitting overlapping metal cap.

4. The sampling containers and appliances shall be sterile.

*Transport and holding of Samples*

5.—(1) Samples of Farm Bottled and Pasteurised Milk shall be transported to the testing laboratory with the least possible delay. During the period 1st April to 31st October, unless the sample is to be delivered to the testing laboratory within two hours of the time of sampling, the sample shall be placed in an insulated box containing an adequate quantity of a suitable refrigerant for transport to the laboratory. During the period 1st November to 31st March, the use of refrigerant shall not be obligatory provided the samples are delivered to the laboratory within a period not exceeding eight hours after they have been taken.

(2) On arrival at the laboratory the sample of milk shall be removed from the carrying box, and if the test is not then immediately begun, the milk shall be maintained at a temperature of 2°C-5°C pending testing.

6. Samples of milk produced by the holder of a Milk Licence shall be held at atmospheric shade temperature until 2.30 p.m. on the day of sampling. Where the milk sample has been taken in a bottle, it shall be thoroughly mixed and the milk shall then be poured into a test tube (as described in paragraph 11(a)) to the 10 ml. mark. The tube shall then be stoppered or covered in such other way as will prevent contamination.

The test tube containing the milk shall be stored:—

- (a) during the period 1st April to 31st October at 2°-5°C from 2.30 p.m. for a period not exceeding 20 hours.
- (b) during the period 1st November to 31st March in a covered water bath at 20° ± 1°C from 2.30 p.m. to 5.30 p.m., and then at 2°-5°C for a period not exceeding 18 hours.

*Identification of Samples*

7. For the purpose of the identification of the sample, the person taking it shall mark or label the test tube or bottle with a number or other suitable identification mark.

There shall be entered in a book or on a paper, prior to or at the time of sampling, for the information of the testing laboratory, particulars to the following effect:—

- (a) the identification number or mark;
- (b) the name and address and licence number of the licence holder by whom the milk was produced or pasteurised;
- (c) the day of production, if known, or in the case of pasteurised milk, the day of pasteurisation or the day of delivery as marked on the cap or label;
- (d) the name and address of the licence holder by whom the milk was consigned, or by whom it was being delivered, or on whose premises the sample was taken;
- (e) the place, date and time of sampling;
- (f) the signature of the sampling officer.

*Sterilisation*

8. For the purpose of the tests prescribed in this Schedule, all glassware, stoppers, metal caps and media shall be sterile.

*The Methylene Blue Test*

REAGENT

9. The Methylene Blue tablets used for the test shall be such types as are approved by the Ministry. The solution shall be prepared by adding aseptically one such tablet to 200 ml. of cold glass-distilled water in a flask and by shaking until the tablet is completely dissolved, and making up the solution to 800 ml. with cold glass-distilled water. The resultant solution shall be stored in a stoppered flask hereafter referred to as the stock bottle, in a cool, dark place, and shall not be used if:—



- (a) it has been exposed to sunlight; or
- (b) a period of two months has elapsed since the date of preparation.

10. The amount of such solution required for a day's work shall be poured from the stock bottle into a suitable amber glass container. No pipette used for transferring the methylene blue solution to the tubes of milk shall be introduced into the stock bottle.

#### APPARATUS

- 11.—(a) Test tubes shall comply with the British Standard 625:1959, 150/16, and shall be accurately marked at 10 ml. They shall be plugged with non-absorbent cotton wool, or covered with closely fitting aluminium caps, or stored in such other way as will prevent contamination.
- (b) Pipettes shall be 1.0 ml. straight-sided blow-out delivery pipettes, and shall be plugged with cotton wool at the upper end.

#### METHOD OF CARRYING OUT THE TEST

12. The test shall be carried out in the following manner:—

(1) To the test tube containing 10 ml. of milk, one ml. of methylene blue solution shall be added by means of a pipette without letting the pipette come into contact with the milk in the tube. After a lapse of three seconds the solution remaining in the tip of the pipette shall be blown out. The tube shall be closed with a rubber stopper. The tube shall then be slowly inverted twice so that the whole column of contained air rises above the level of the milk. Within five minutes of the addition of the methylene blue solution, the tube shall be placed in a water bath. The water in the bath shall be kept above the level of the milk in the test tubes, and its temperature, which shall be between 37°C and 38°C, shall be maintained as uniform as possible by means of a reliable automatic thermo-regulator. The interior of the bath shall be kept completely dark except for such minimum time as is necessary to inspect or handle the tubes.

(2) To indicate when decolourisation is commencing, and when it is complete, two control tubes shall be used for comparison with each batch of tubes containing the milk under test. One control tube shall be prepared by immersing in boiling water for not less than three minutes a stoppered test tube containing 1 ml. of water and 10 ml. of milk; the second control tube shall be prepared by immersing in boiling water for not less than three minutes a stoppered test tube containing 1 ml. of methylene blue solution and 10 ml. of milk.

(3) The tubes containing the milk under test and the control tubes shall be inspected at half-hourly intervals. At these inspections:—

- (a) any tube in which the milk has become decolourised shall be removed from the water bath;
- (b) any tube in which decolourisation has begun shall remain without inversion until decolourisation is complete; and
- (c) all other tubes in the water bath shall be slowly inverted once and replaced.

13. The time at which decolourisation is first observed shall be recorded.

14. The milk shall be regarded as decolourised when the whole column of milk is completely decolourised, or is decolourised to within 5 mm. of the surface. A trace of colour at the bottom of the tube may be ignored, provided that it does not extend upwards for more than 5 mm.

#### *The Coliform Test*

#### APPARATUS

15.—(1) Culture medium tubes. Test tubes for holding medium shall comply with the British Standard 625:1959, 150/16. Each tube shall contain an inverted Durham tube conforming to British Standard 625:1959, 35/8.

(2) Dilution tubes or flasks shall be stoppered by means of a solid stopper or tightly fitting cover.

(3) Pipettes shall be 1.0 ml. straight-sided blow-out delivery pipettes.

#### MEDIUM

16. MacConkey broth made according to the following formula shall be used:—

MacConkey broth (single strength)	
Bile Salts	5 g.
Lactose	10 g.
Peptone	20 g.
Sodium chloride	5 g.
Distilled water	1,000 ml.
Bromo-cresol purple (1.6% alcoholic solution)	2 ml.

The medium shall have a final pH of 7.0-7.2.

#### DILUENT

17. The diluent shall be either 0.9% aqueous sodium-chloride solution or one quarter strength Ringer's solution made according to the following formula:—

Sodium chloride	9.0 g.
Potassium chloride	0.42 g.
Calcium chloride	0.24 g.
Sodium bicarbonate	0.2 g.
Distilled water	4,000 ml.

#### METHOD OF CARRYING OUT TEST

18. Each dilution tube or flask shall contain sterile diluent of a volume not less than 8.9 ml., and not more than 9.1 ml.

19. After the addition of milk the dilution tube shall be stoppered and the contents shall be thoroughly mixed. After the sample of milk has been thoroughly mixed, a dilution shall be made in a dilution tube or flask containing the diluent in the following manner:—

A 1 ml. pipette shall be introduced into the sample bottle of milk with its tip reaching not more than 1 inch below the surface of the milk. The milk shall be sucked into the pipette and 1 ml. of milk measured holding the pipette in the vertical position. The pipette shall be withdrawn, the tip being touched against the neck of the bottle; it shall then be introduced into the dilution tube or flask with the tip touching the side of the tube or flask at a point  $\frac{1}{2}$  to 1 inch above the level of the diluent without the pipette coming into contact with the diluting fluid. The milk shall then be blown out, three seconds shall be allowed to lapse for drainage and the remaining contents blown out. After the addition of the milk the contents of the dilution tube shall be thoroughly mixed by shaking through a distance of 1 foot six times. This dilution shall hereafter be referred to as the 1 in 10 dilution.

20. After mixing, a fresh pipette shall be introduced into the 1 in 10 dilution, and a 1 ml. portion transferred to each of three culture tubes containing about 5 ml. of MacConkey broth, using the same technique as described in paragraph 19.

The culture tubes shall be incubated at  $30^{\circ}\text{C} \pm 1^{\circ}\text{C}$  for 72 hours and examined for acid and gas production.

#### INTERPRETATION

21. The milk shall be regarded as satisfactory in respect of this test if 2 out of 3 tubes are found to be free from acid and gas after incubation for 72 hours.

#### Bacterial Colony Count

22.—(1) Dilution tubes or flasks and pipettes shall conform to the standards specified for the coliform test.

(2) Petri dishes shall comply with British Standard 611:1952.

23. The culture medium shall be prepared in accordance with the following formula and shall have a final pH of 7.0-7.2:—

Yeast extract	3 g.
Peptone	5 g.
Agar-agar	12-20 g.
Fresh skim milk	10 ml.
Distilled water	1,000 ml.

24. The diluent shall be as specified for the coliform test (paragraph 17).

25. A 1 in 10 dilution of the milk sample shall be prepared in the manner prescribed in paragraph 19 for the coliform test. A 1 in 100 dilution and a 1 in 1,000 dilution shall be prepared in a similar manner, except that in the preparation of the 1 in 100 dilution, 1 ml. of the 1 in 10 dilution shall be added to the dilution tube or flask, and for the 1 in 1,000 dilution, 1 ml. of the 1 in 100 dilution shall be added to the dilution tube instead of 1 ml. of milk. A fresh pipette shall be used for the preparation of each dilution.

26. 1 ml. of the 1 in 100 dilution shall be measured with a pipette held in a vertical position. The tip of the pipette shall be touched against the side of the dilution flask. The contents of the pipette shall be blown out gently into the centre of a Petri dish, the tip of the pipette being held about  $\frac{1}{2}$  inch above the level of the bottom of the dish. Three seconds shall be allowed to elapse, the tip of the pipette shall then be touched against the dish at a point some distance from the fluid already delivered, and the last drop blown out. A fresh pipette shall be taken and 1 ml. of the 1 in 1,000 dilution shall be transferred to another Petri dish in a manner similar to that described for the transfer of the 1 in 100 dilution.

27. 10-12 ml. of the sterile culture medium which shall have been melted and cooled to about 45°C shall be delivered under aseptic conditions into each of the two Petri dishes and immediately thereafter the contents of the dishes shall be mixed by means of a series of circular movements in a clockwise and anti-clockwise direction. The mixing procedure shall last from 5-10 seconds, the Petri dish being kept flat on the bench throughout the whole process.

The time which shall elapse between the preparation of the dilution and the pouring of the Petri dishes shall not exceed 15 minutes. The plates shall be incubated bottom upwards at 30°C±1°C for three days.

28. The plates shall be counted within four hours of removal from the incubator. A specially constructed box allowing of examination of the plates by combined reflected and transmitted light against a dark background shall be used.

#### *The Phosphatase Test*

29. The Phosphatase Test shall be carried out in accordance with the instructions prescribed herein.

30. All samples shall be brought to room temperature immediately before being tested.

31. The following precautions shall be taken:—

- (a) Samples which show a taint or clot on boiling shall not be tested.
- (b) Phenols, disinfectants and detergents containing phenols and soap containing carboric acid shall be kept apart from the test reagents and apparatus.
- (c) Bottle caps made from phenolic resin shall not be used.
- (d) Rubber stoppers shall not be used until they have been shown by test not to contain phenolic impurities.

- (e) Pipettes shall not be contaminated with saliva.
- (f) All reagents shall be kept in a cool, dark place and shall be well protected from dust.
- (g) Tests shall not be carried out in direct sunlight.
- (h) Freshly boiled distilled water shall be used throughout.

## APPARATUS

32. The following apparatus shall be used:—

- (a) A water bath maintained at  $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$  by a reliable automatic thermostat.
- (b) A pipette or automatic burette to deliver 10 ml. or 5 ml.
- (c) A supply of 2 ml. pipettes or 1.0 ml. pipettes as previously described (paragraph 15(3)).
- (d) A supply of test tubes complying with British Standard 625:1959, 150/16, with stoppers to fit.
- (e) Graduated flasks of suitable sizes.
- (f) A Lovibond "all purposes" comparator with a disc containing standard coloured glasses corresponding to 0, 6, 10, 18, 42 ug. p-nitrophenol per millilitre of milk.

33. New glassware shall be cleaned in a strong chromic acid. After cleaning it shall be thoroughly rinsed with hot water and then with distilled water and dried by evaporation.

34. After use each item of glassware shall be well washed with hot water containing soda, rinsed with hot clean water and then soaked for 24 hours in chromic acid. The glassware shall then be thoroughly rinsed with water and then with distilled water and dried by evaporation.

35. Glassware used for this test shall not be used for any other purpose and shall be kept apart from all other apparatus in the laboratory and shall be protected from dust.

## REAGENTS

36.—(1) The reagents shall be of analytical reagent quality.

(2) Buffer solution—the solution shall be prepared by dissolving 3.5 g. of anhydrous sodium carbonate and 1.5 g. of sodium bicarbonate in glass-distilled water and by making the solution up to one litre with glass-distilled water.

(3) Buffer substrate solution—the solution shall be prepared by dissolving 0.15 g. disodium p-nitro-phenyl disodium ortho-phosphate in the buffer solution and by making the solution up to 100 ml. with buffer solution. The buffer substrate solution shall be stored at  $2^{\circ}\text{C}$ – $5^{\circ}\text{C}$  and shall not be used after seven days from the date of preparation. The buffer substrate solution shall be checked before use in the Lovibond "all-purpose" comparator with a cell of 25 mm. depth, and shall give no appreciable colour.

## METHOD OF CARRYING OUT TEST

37. The test shall be carried out in the following manner:—

10 ml. of the buffer substrate solution shall be transferred to a test tube using a pipette or an automatic burette and the test tube shall be stoppered and placed in a water bath at  $37^{\circ} \pm 1^{\circ}\text{C}$ . After not less than three minutes 2 ml. of well mixed milk shall be added, the test tube shall be closed with a rubber stopper, and the contents shall be well mixed. It shall be incubated at  $37^{\circ} \pm 1^{\circ}\text{C}$  for

120 minutes, then the tube shall be removed from the water bath and without delay the degree of colour shall be measured using the Lovibond comparator and disc described in 32(f). The contents of the tube shall be well mixed immediately before a reading is taken. A tube containing 10 ml. of buffer-substrate solution and 2 ml. of boiled milk shall serve as a control. The boiled milk control shall be incubated with the test samples. The comparisons shall be made in daylight or where artificial illumination is required, under a source of fluorescent light.

If desired, the quantity of buffer-substrate solution may be reduced to 5.0 ml. and the quantity of milk to 1.0 ml. when the 5 ml. and 1.0 ml. pipettes described in paragraphs 32(b) and 32(c) shall be used.

A separate pipette shall be used for each sample of milk.

#### INTERPRETATION

38. The test shall be deemed to be satisfied by milk which gives a reading of not more than 10 µg. p-nitrophenol per millilitre of milk.

#### BRITISH STANDARDS

39. Where in this Schedule any reference is made to apparatus or glassware of a certain British Standard specification, the apparatus or glassware shall conform to that Standard or to that Standard as amended, revised, or replaced by another Standard, by the British Standards Institute.

### FOURTH SCHEDULE

#### Conditions applicable to the issue and withdrawal of Certificates of Superior Hygienic Quality.

##### *The Test*

1. For the purpose of paragraph 2(a)(ii) of Regulation 35 milk sold by the holder of a Milk Licence shall be deemed to have passed the Superior Hygienic Quality test if, when a sample thereof is taken, transported, kept and submitted by the Ministry to a Methylene Blue reduction test in accordance with the procedure set out in the Third Schedule, it is not decolourised in less than five hours.

##### *Frequency of Test*

2. Milk shall be sampled and tested at approximately monthly intervals provided that when the holder of a Milk Licence is not supplying milk on the date on which the test of his milk is due to be carried out, such test may, at the Ministry's discretion, be carried out as soon as possible after he has recommenced supplying milk.

##### *Qualification for the issue of a Certificate*

3. The Ministry shall issue a Certificate to the holder of a Milk Licence whose milk has passed the test on ten or more occasions out of twelve consecutive tests and such Certificate shall be deemed to be valid for the purpose of paragraph 2(a)(ii) of Regulation 35 and to continue, subject to the provisions of paragraph 8, to be so valid unless subsequently withdrawn.

##### *Review*

4. The validity of a Certificate shall be reviewed each month.

##### *Withdrawal of Certificate*

5. The Ministry shall, by notice in writing, withdraw the Certificate from the holder whose milk has passed the test on fewer than ten occasions out of the previous twelve consecutive tests.

*Special Provisions for former holders of a Grade A (T.T.) Licence*

6.—(1) Notwithstanding the provisions of paragraph 3, the Ministry shall, immediately on the date of the coming into effect of these Regulations, issue a Certificate to every holder of a Milk Licence who held a Grade A (T.T.) licence on the day immediately preceding the said date.

(2) The Ministry may, by notice in writing, withdraw such a Certificate from the holder whose milk in the twelve months immediately after the coming into effect of these Regulations fails to pass the test on three or more occasions.

*Special Provisions for certain holders of a Milk Licence*

7.—(1) The provisions of this paragraph shall apply to every holder of a Milk Licence who held such a licence on the day immediately preceding the coming into effect of these Regulations.

(2) Notwithstanding the provisions of paragraph 3, the Ministry shall, on the completion of testing carried out in the six months immediately after the coming into effect of these Regulations, issue a Certificate to every such holder of a Milk Licence whose milk has passed the test on five or more occasions.

(3) The Ministry may, by notice in writing, withdraw such a Certificate from the holder whose milk, in the twelve months immediately after the coming into effect of these Regulations, fails to pass the test on three or more occasions.

*Application of Certificate*

8. Save at the Ministry's discretion, a Certificate shall apply only to the licence holder to whom it is issued.

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**EXPLANATORY NOTE**

*(This note is not part of the Regulations but is intended to indicate their general purport.)*

These Regulations consolidate the Milk Regulations (Northern Ireland) 1951 and the four amending Regulations which have been made since that date.

The opportunity has been taken to bring certain aspects of the Regulations more into line with the best present-day dairying practices.

The Regulations introduce more stringent conditions for the handling of Farm Bottled Milk.

They also introduce a Certificate of Superior Hygienic Quality to be granted to certain producers who can consistently produce milk of a hygienic standard higher than the Statutory Minimum.