

NORTH DAKOTA ADMINISTRATIVE CODE
ARTICLE 7-13
MEAT INSPECTION

Chapter

7-13-01-03. Federal law. All federal meat and poultry inspection regulations effective as of ~~August 1, 2003~~, January 1, 2009 as provided under title 9, Code of Federal Regulations, parts 301-320, 325, 329, 381, 391, 416-417, 424, 430, 441, and 500, but excluding parts 307.5 and 381.38, are incorporated by reference and made a part of this title.

History: Effective August 1, 2000; amended effective January 1, 2004.

General Authority: NDCC 36-24-24

Law Implemented: NDCC 36-24-18, 36-24-24

NORTH DAKOTA ADMINISTRATIVE CODE
ARTICLE 7-03.2
DAIRY DIVISION

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CHAPTER 7-03.2-01
DEFINITIONS

Section
7-03.2-01-01 Definitions

7-03.2-01-01. Definitions. As used in this Article, unless the context requires otherwise:

1. "Commissioner" means the North Dakota agriculture commissioner or the North Dakota agriculture commissioner's designee or representative.
2. "Department of health" means the North Dakota department of health.
3. "Environmental protection agency" means the United States environmental protection agency.
4. "Food and drug administration" means the United States food and drug administration.

History: Effective __.
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-55.1

CHAPTER 7-03.2-02
LICENSE TO HAUL, SAMPLE, AND TEST

Section

7-03.2-02-01	New licenses
7-03.2-02-02	Relicensing
7-03.2-02-03	Training

7-03.2-02-01. New licenses. All samplers, milk haulers, and testers shall have a license from the commissioner. All applicants for a sampler and tester license must successfully complete an examination conducted by a certified individual employed by the commissioner or the department of health, or other individual approved by the commissioner. Milk haulers must also comply with the requirements of chapter 7-03.2-13.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-12, 4-30-18

7-03.2-02-02. Relicensing. To be relicensed, samplers, milk haulers, and testers must hold a current license and take any examinations or retraining the commissioner requires.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-12, 4-30-38.1

7-03.2-02-03. Training. All licensed samplers and milk haulers must attend a training session at least once every two years. The request for training is the responsibility of the sampler or milk hauler. Training must be provided by the commissioner.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-12, 4-30-38.1

CHAPTER 7-03.2-03.
REQUIREMENTS FOR SAMPLING AND TESTING

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7-03.2-03-01. General requirements. All tests performed by testers must conform with the requirements in the Standard Methods. The results of such tests must be retained for one year and must be available to the commissioner upon request.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-18, 4-30-37

7-03.2-03-02. Laboratories. All laboratories used for sampling and testing milk and milk products must meet all of the requirements for grade A laboratories in the Pasteurized Milk Ordinance. All manufacturing grade laboratories used for sampling and testing milk and milk products must meet all regulations imposed by the United States department of agriculture. On a case-by-case basis and only for good cause, the commissioner may waive the requirements of this section if the commissioner imposes substitute requirements that are substantially equivalent to those required above.

History: Effective
General Authority: 4-30-55.1
Law Implemented: NDCC 4-30-18

7-03.2-03-03. Universal sampling. A universal sample must be collected every time milk is picked up at the farm. This sample must be aseptically collected and may be used for all tests required by the commissioner. Before a sample is collected, the milk in the tank from which the sample is to be taken must be agitated to ensure that the sample is representative of the tank's contents.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-18

7-03.2-03-04. Sample reporting - Records.

1. The results of all raw milk testing done for regulatory purposes by industry laboratories must be reported to the commissioner. When a test shows the presence of adulterants in these samples, the test results must be reported immediately to the commissioner by phone or facsimile with a hard copy of the results immediately sent to the commissioner. All tests above the maximum levels established by law must be reported to the commissioner weekly.
2. Records on sampling, testing, or grading of milk or cream created to comply with article 7-03.2 and North Dakota Century Code chapter 4-30 to establish producer pay levels, must be retained and available to the commissioner for twelve months. These records must include the following:
 - a. Producer identification number.
 - b. Date of sampling, testing, or grading.
 - c. Type of sampling, testing, or grading procedure used.
 - d. Results of sampling, testing, or grading.
 - e. Name of licensed tester, grader, or sampler conducting the procedure.
3. When the commissioner is investigating a complaint, the plant must give the commissioner access to all quality records that the commissioner requests.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18, 4-30-37

7-03.2-03-05. Butterfat and protein composite sampling. A composite sample used to test butterfat and protein must consist of a minimum of twenty milliliters made up of a representative sample from each delivery of milk or cream to the plant. A minimum of ten milliliters of milk from each delivery must be included in the composite sample. The composite sample must be maintained at a temperature of thirty-two to forty degrees Fahrenheit [0 to 4.4 degrees Celsius]. A composite sample may not be retained for more than fifteen days and must be tested within three days after the last addition. A chemical preservative must be added to maintain the integrity of the sample. Approval for the type and concentration of the preservative must be given by the commissioner upon request. If a composite testing program is being used for butterfat or protein determination, a minimum of two deliveries is required. A log is required on all

composite samples maintained and available to the commissioner for twelve months. This log must list all of the following:

1. Date of the test.
2. Pickup weight of milk.
3. Producer's identification.
4. Protein or butterfat, or both, result for that composite sample.
5. Name of licensed tester performing the test.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18

7-03.2-03-06. Farm tank calibration disputes. Where a dispute exists between the buyer and seller of raw milk as to the amount of milk being removed from farm bulk milk tanks, the buyer or seller may contact the commissioner who may review the matter and supply a recommended resolution to the buyer and seller.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18

7-03.2-03-07. Sampling equipment. All sampling equipment must comply with requirements in the Standard Methods. Certified thermometers must be used to take samples. Certified thermometers must be accurate within two degrees Fahrenheit [0.55 degrees Celsius]. Their accuracy must be checked once during a six-month period at a calibration temperature of forty-two to forty-five degrees Fahrenheit [5.5 degrees to 7.22 degrees Celsius]. The thermometer must be calibrated by a certified mercury actuated thermometer. Certification must be obtained at a certified laboratory by a trained analyst approved by the commissioner. The analyst must maintain a log of the results of each thermometer certified. The log must contain the same information recorded on the thermometer and must show the certification history of all thermometers for which the analyst is responsible for one year. The following must be listed on certified thermometers:

1. Initials of the person calibrating the thermometer.
2. The date of calibration.
3. The date the calibration expires.
4. The thermometer owner's name or the thermometer number.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18

7-03.2-03-08. Farm samplers. Individuals licensed to sample milk at farms shall follow the procedures in the North Dakota Milk Hauler and Sampler Manual, issued by the commissioner.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18

7-03.2-03-09. Plant samplers.

1. Plant storage tanks used for storing raw milk without sampling cocks must be sampled using the procedures described in the North Dakota Milk Hauler and Sampler Manual, issued by the commissioner.
2. Samples taken from plant storage tanks with sampling cocks must use the following procedures:
 - a. Rinse the area around the sample cock with warm water and clean if needed.
 - b. Wash and dry hands.
 - c. Sanitize sample cock with an approved sanitizer or equivalent, using a minimum contact time of sixty seconds.
 - d. Purge sample cock by discarding enough milk to remove any excess chlorine solution.
 - e. Label two sample containers with the following information:
 - (1) Plant name.
 - (2) Date.
 - (3) Time.
 - (4) Temperature.
 - (5) Sampler name or initials.
 - (6) Tank or silo identification.
 - (7) The sample container to be used for the temperature control must also have "T.C." noted on it.

- g. Aseptically remove the top of the bag or cap cover of the sample container marked "T.C." Fill the sample container three-quarters full, close, and place immediately in a refrigerated sample case with a water-ice mixture capable of keeping the sample at a temperature of thirty-two through forty degrees Fahrenheit [0 through 4.4 degrees Celsius].
- h. Using the certified thermometer, obtain the temperature of the milk in the sample container marked "T.C." Write this temperature on both sample containers.
- i. Aseptically remove the top of the bag or cap of the second sample container and obtain a sample. Fill the sample container three-quarters full. Close and place immediately in the refrigerated sample case.
- j. Rinse off all excess milk from the sample cock and storage tank or silo.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18

7-03.2-03-10.

1. Finished product sampling procedures. All finished product that is to be sampled or tested for regulatory purposes must be collected by the commissioner. Samples must be collected randomly and the older code date must be selected before a more recent code date.
2. Finished product chosen for sampling must be stored in a refrigerated sample container that maintains the samples at thirty-two to forty degrees Fahrenheit [0 to 4.4 degrees Celsius]. A temperature control sample must be selected for each area or cooler where finished milk product is stored. The temperature control must be opened and a temperature obtained using a certified thermometer. The temperature control must be closed and sealed to prevent leakage during transport. Samples must be taken at the plant of origin.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-18

7-03.2-03-11. Adulterants.

1. Drug testing.
 - a. Raw milk. Prior to processing, the processor must test all bulk milk pickup tankers for the presence of beta lactam drug residues and for other residues as determined necessary by the commissioner. Test methods will be those approved by the Association of Official Analytical Chemists or the food and drug administration. A positive test on the commingled sample requires confirmation testing for drug residues of all individual producer samples making up the bulk pickup tanker. Bulk milk tankers testing positive must be reported to the commissioner immediately. This report must include the tests used, volume of milk contaminated, how the milk was disposed of, and which producer caused the positive residue. All milk sample residue results must be recorded and retained for examination by the commissioner for twelve months.
 - b. Bulk load rejected. If a bulk load of milk tests positive for a drug residue, the processor shall reject the entire bulk load. The rejected bulk load may not be used for human food.
 - c. Processor's loss - Investigation. If a processor sustains a monetary loss because a bulk load of milk is rejected, the processor may file a complaint with the commissioner. The commissioner may investigate the complaint and may issue a report on the amount of monetary loss suffered by the processor and on the responsibility for the rejected load and for the processor's monetary loss.
 - d. Follow-up testing. If a bulk load of milk tests positive for drug residue, the processor shall immediately notify the commissioner and suspend further pickup of milk from the producer whose milk contaminated the bulk load until follow-up tests of that producer's milk test negative for drug residues. The dairy processor must perform these follow-up tests.
 - e. Testing bulk loads. In addition to performing routine beta lactam tests, a processor shall randomly test bulk milk deliveries for other drug residues as required by the commissioner. The drug testing program shall include milk from each producer in at least four separate months during any consecutive six-month period.
 - f. Finished product. All finished milk products must be free of antibiotics. Raw milk contaminated with antibiotics may not be used in processing finished milk products. All manufacturing grade

finished milk products must be tested as determined by the commissioner. These products include fluid and cultured products, butter, cheese, and other products so designated by the commissioner.

2. Drug residue and other substances. A person may not sell or offer for sale milk that contains drug residues or other chemical substances in amounts above the tolerances set in the food and drug administration's Memorandum of Information No. M-I-05-5, dated September 27, 2005, and in title 21, Code of Federal Regulations, parts 530 and 556. These levels are merely guidelines. Milk with drug residues or other chemical substances below these tolerances is not necessarily unadulterated or otherwise acceptable milk, and selling or offering to sell such milk may be subject to penalty and other regulatory action by the commissioner.
 - a. When a producer has shipped milk that tests positive for residue, the producer's farm license must be suspended until a sample of the producer's milk tests negative.
 - b. When a producer has shipped milk that tests positive for residue three times in a twelve-month period, the producer's farm license may be revoked if the commissioner's investigation warrants such action.
 - c. The commissioner will complete a follow-up inspection when a producer's milk tests positive for residue.
3. Pesticides. Milk containing any pesticides or chemical contamination exceeding food and drug administration or environmental protection agency standards for safe food may not be offered for sale.
4. Added water. Milk may not contain added water. Any milk that tests under .530 degrees Horvet using the cryoscope thermistor test may not be offered for sale.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-02, 4-30-18, 4-30-31, 4-30-38, 4-30-40

CHAPTER 7-03.2-04
LICENSING PROCEDURES FOR DAIRY FARMS

Section

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7-03.2-04-05	Grade A farms – Loss of status – Inspection - Access

7-03.2-04-01. General requirements for licensing dairy farms.

1. All dairy farms wishing to sell milk must apply for a farm license. No farm may sell milk without a license.
2. Application for a license must be filed with the commissioner. Soon after receiving the application the commissioner shall inspect the farm and its facilities and premises.
3. A set of plans containing information on the dairy farm, milking facility, and milking equipment must be submitted to the commissioner for new dairy farms and prior to major changes in existing facilities. The plans must be provided by the dairy producer and approved by the commissioner prior to licensure and prior to starting any construction.
4. A facility inspection must be conducted and a water sample taken as a licensing requirement. Satisfactory results from both these items will result in the posting of an inspection sheet, which certifies that the facility can sell milk in North Dakota.
5. The inspection sheet must be prominently posted in the milkhouse and is part of the record in all administrative proceedings involving compliance with North Dakota Century Code chapter 4-30 and rules enacted under it.
6. The commissioner will license dairy farms either as:
 - a. Grade A, which is a farm that is licensed to meet production practices required by North Dakota Century Code section 4-30-36; or
 - b. Manufacturing grade, which is a farm that is licensed to meet production requirements required by North Dakota Century Code section 4-30-27.
7. Licensure continues unless suspended or revoked and is not transferable.

8. A dairy farm temporarily not in use during a normally scheduled inspection is required to be relicensed prior to starting raw milk production.
9. All licensed farms will be assigned a producer number by the commissioner. This number must be used by the producer, bulk hauler, and plant when communicating with the dairy department.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27, 4-30-28, 4-30-36

7-03.2-04-02. Special requirements for licensing dairy farms.

1. Grade A milk farm.
 - a. To be licensed as a grade A milk farm, the farm must satisfy the following:
 - (1) The farm, including its water supply and all facilities, must meet all Pasteurized Milk Ordinance requirements.
 - (2) The water supply must meet the requirements of the North Dakota board of water well contractors and state department of health; or the water supply must be approved for municipal or rural water use by the state department of health.
 - (3) Properly constructed wells must be located at least fifty feet [15.24 meters] from privy pits, cesspools, septic tanks, control pits, absorption fields, sewers, barnyards, and feedlots, and from the high water marks of lakes, streams, sloughs, ponds, etc. Fifty feet [15.24 meters] is the distance requirement with favorable soil conditions. The commissioner may require more than fifty feet [15.24 meters] when soil conditions are unknown or unfavorable, and when required by the presence of contaminants or toxic chemical wastes in the area.
 - (4) Wells must be at least ten feet [3.01 meters] from basements.
 - (5) Wells must be at least one hundred fifty feet [45.72 meters] from underground manure storage, chemical or fertilizer storage, or chemical preparation area.
 - (6) Wells must be at least ten feet [3.01 meters] from hydrants.

- (7) Well sites may not be subject to flooding and should be graded to facilitate the rapid drainage of surface water away from the well. The area must be filled, if necessary, graded, and maintained to prevent the accumulation or retention of surface water within fifty feet [15.24 meters] of the well.
- (8) For a well on a hillside, intercepting ditches must be constructed on the uphill side of the well to keep runoff at least fifty feet [15.24 meters] away from the well.
- (9) The casing or pitless unit for all ground water sources must project not less than twelve inches [30.48 centimeters] above the final ground elevation, the well cover slab, or pumphouse floor.
- (10) Pit wells, buried well seals, and sand point wells are unacceptable. If, however, a pit well is presently being used on an existing permitted farm, it may continue to be used until there is a need and intention to repair or upgrade it, and, if so, then the pit well must be eliminated from the dairy operation.
- (11) The farm bulk tank must be empty at the time of licensing.
- (12) The hoseport must be installed in an exterior milkhouse wall.
- (13) The hoseport slab must be at least a six-foot by six-foot [1.83-meter by 1.83-meter] cement slab centered under the hoseport.
- (14) The milkhouse must have a direct door to the outdoors. Haulers must not have to go into milking area or animal housing area to access the milkhouse.
- (15) All bulk tanks must have an accurate working thermometer.
- (16) Neither light fixtures nor vents may be placed over bulk tanks.
- (17) Handwashing facilities must be in the milkhouse. Hand sinks must be of lavatory fixture style and at least twenty-four inches [60.96 centimeters] away from wash vats or have a splash board of sufficient size to prevent contaminating the wash vat. Wash vats must be stainless steel and have two compartments.

- (18) Light must be provided to properly inspect the interior of bulk tanks.
- (19) Livestock or fowl may not have access to truck approach (driveway) or loading area.
- (20) Hot water heater capacity must be adequate to properly clean equipment.
- (21) There must be adequate back flow preventors upstream from tube, plate coolers and heat exchangers to protect the the milkhouse and water supply. Backflow preventors are also required downstream of tubeplate coolers, and heat exchangers unless there is a physical break downstream. The physical break must be at least two times the diameter of the discharge line.
- (22) Properly mounted and installed 36A and N36 vacuum relief valves are required on power washers and booster pumps.
- (23) All equipment must meet 3A Standards and Practices.
- (24) All milk to be offered for sale must be maintained at forty-five degrees Fahrenheit [7.22 Celsius] or less.

- 2. Manufacturing grade milk farm. Manufacturing grade milk farms must meet all rules of the United States department of agriculture.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-28, 4-30-29

7-03.2-04-03. Denial of license and appeal.

- 1. Should the inspection determine that deficiencies exist that prevent licensing, the farm may not be licensed.
- 2. The producer shall correct all deficiencies before requesting a reinspection.
- 3. A producer denied a license may appeal that decision to the commissioner within thirty days of the denial, by requesting, in writing, a hearing. The commissioner shall convene a hearing as soon as possible.

History: Effective

General Authority: NDCC 4-29-03, 4-29-04, 4-30-55.1

Law Implemented: NDCC 4-30-28

7-03.2-04-04. Temporary facilities' license for selling raw milk.

1. Application must be made to the commissioner to license temporary facilities for dairy shows, fairs, etc.
2. Temporary facilities must comply with all construction requirements in article 7-03.2 and in North Dakota Century Code chapter 4-30 for farm facilities offering raw milk for sale. Lactating dairy animals must never be housed with fowl, swine, or other potential carriers of milk-borne illnesses.
3. An onsite facility inspection must be conducted by the commissioner prior to milk sales. If a temporary permit is issued, the permit will be the commissioner's inspection sheet, which the licensee must post in a place at the licensed facility to be readily viewed by the public. The permit duration will be set by the commissioner.
4. All milk offered for sale from facilities with temporary permits must be screened by the licensee for inhibitory substances by use of the Delvo P or other tests accepted by the commissioner. The person administering the test must be a licensed tester.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27, 4-30-36

7-03.1-04-05. Grade A farms – Loss of status – Inspection - Access

1. If a grade A farm has three repeat violations that concern the same inspection item, or if the farm scores seventy-five or below in an inspection, it will be down-graded to manufacturing grade status. The commissioner shall notify the milk plant, the milk hauler, and the producer of the status change.
2. A grade A farm in violation of equipment cleaning, drugs, temperature, and other requirements established to protect the public from serious health risks, will be reinspected not before three days but before twenty-one days.
3. If access to a grade A farm is denied to persons seeking to undertake an inspection, federal check rating, an Interstate Milk Survey, or any state inspection then the farm will be immediately down-graded to manufacturing grade status and will lose its grade A status.

History: Effective .

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27, 4-30-28, 4-30-36

CHAPTER 7-03.2-05
MANUFACTURING FARM REGULATIONS

Section

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7-03.2-05-10	Milking procedures
7-03.2-05-11	Farm inspection procedures and enforcement

7-03.2-05-01. Herd health. Milk offered for sale must be obtained from healthy cows.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27, 4-30-40

7-03.2-05-02. Quality standards.

1. Milk offered for sale must meet United States department of agriculture regulations.
2. The commissioner will place a producer's raw milk under warning when:
 - a. Two of the last four bacteria counts exceed 500,000 cells/ml. No sooner than three days, nor more than twenty-one days, after the commissioner issues the warning, another milk sample must be taken and tested. If the result is more than 500,000 cells/ml, the producer's milk must be excluded from the market. To regain access to the market the farm must pass an inspection by the commissioner, during which the bulk milk tank must be empty, and the farm's milk must be sampled and tested under and must meet conditions set by the commissioner. If the result of this test is 500,000 cells/ml or less, a temporary permit will be issued. If a temporary permit is issued, three milk samples must be taken within twenty-one days after the permit is issued. No more than two samples may be taken within any seven day period. If the bacteria count of all three samples is 500,000 cells/ml or less, the producer will again have full status for manufacturing grade milk.

- b. Two out of the last four monthly somatic cell counts exceed 750,000 cells/ml. No sooner than three days, nor more than twenty-one days, after the commissioner issues the warning another milk sample must be taken and tested. If the result is more than 750,000 cells/ml, the producer's milk must be excluded from the market. To regain access to the market the farm's milk must be sampled and tested and must meet conditions set by the commissioner. If the result of this test is 750,000 cells/ml or less, a temporary permit will be issued. If a temporary permit is issued, three milk samples must be taken within twenty-one days after the permit is issued. No more than two samples may be taken within any seven day period. If the somatic count of all three samples is 750,000 cells/ml or less, the producer will again have full status for manufacturing grade milk.
 - c. The sediment content exceeds regulations set by United States department of agriculture. No sooner than three days, nor more than twenty-one days, after the commissioner issues the warning another milk sample must be taken and tested. If the result shows that the sediment content does not exceed regulations set by the United States department of agriculture, the warning will be withdrawn. If the result shows that the sediment content exceeds regulations set by the United States department of agriculture the milk must be excluded from the market. To regain access to the market the producer's farm must pass an inspection by the commissioner and the farm's milk must be sampled and tested under conditions set by the commissioner and the result must show that the milk satisfies standards set in the Pasteurized Milk Ordinance and regulations set by the United States department of agriculture.
3. A farm license will be suspended if the farm scores below eighty on three consecutive farm inspections. The commissioner will reinstate a license when conditions leading to the suspension have been corrected by evidence of either test results or a satisfactory farm inspection.
4. Milk offered for sale must be tested monthly to determine sediment content. The sediment standard must not exceed fifty-hundredths milligrams. All sediment tests must be by the mixed sample method, unless otherwise approved by the commissioner.
5. The volume of milk in the bulk tank after the first milking must be sufficient to ensure adequate agitation of the milk. Failure to produce adequate volumes on the first milking may result in suspension of a farm's license to sell raw milk.

History: Effective

General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-27, 4-30-31

7-03.2-05-03. Water supply.

1. The farm's water supply must be properly located, protected, and operated and must be an ample supply and safe for cleaning utensils and equipment. Rural farm water supplies approved by the state department of health are acceptable. Wells constructed in compliance with state board of water well contractors and tested every three years by an approved laboratory and found to be satisfactory are acceptable. Other water supplies approved by the commissioner and tested annually and found to be satisfactory are acceptable. All water sources must be tested following repairs or other disruptions to the water system and must be found satisfactory. All new water supplies to dairy farm must comply with either the state department of health requirements for rural water or the state board of water well contractors requirements for well construction.
2. Handwashing facilities with soap, individual sanitary towels, and hot and cold water under pressure must be provided.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-27

7-03.2-05-04. Milk truck approach – Hoseport slab – Port opening. The milk truck approach to the milk loading area must prevent excess mud and allow easy access to the milkroom. Farm animals must not have free access to the milk loading area. The hoseport slab and milk loading area must be kept clean. The hoseport slab must be constructed of concrete or other impervious material and centered under the port opening through which milk is transferred from the bulk tank to the milk truck. New hoseport slabs must be at a minimum six-foot by six-foot [1.83 meters by 1.83 meters]. The port opening must be closed when not in use.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-27

7-03.2-05-05. Waste. All toilet wastes on the farm and all milkhouse and milkroom wastes must be disposed of in a manner that will not pollute the soil surface, contaminate any water supply, or be exposed to insects.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-27

7-03.2-05-06. Federal requirements. Farms selling manufacturing grade milk must comply with United States department of agriculture rules governing such facilities.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27

7-03.2-05-07. Pesticides and medicines. Only pesticides approved for use in the milkroom with an environmental protection agency number may be stored in the milkroom and when used must be used in accordance with label instructions. Automatic pesticide dispensers are allowed if properly installed and used with approved pesticides. Antibiotics and other medicines may be stored in the milkroom if stored in a manner that ensures that neither the milk supply nor milk contact equipment is contaminated.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27

7-03.2-05-08. Bulk milk – Tank – Conversion table - Temperature. The bulk milk tank must be equipped with an approved milk measuring device A conversion table to determine pounds [kilograms] must be in the milkroom. Milk above forty-five degrees Fahrenheit [7.22 degrees Celsius] must not be offered for sale or transported off the farm.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27

7-03.2-05-09. Premises cleanliness. The farm must be kept clean. Manure must be removed daily from the milking parlor or stored in a way that prevents access by cows. Stacked or piled manure and manure packs in housing facilities must be spread prior to fly season each year. The yard or loafing area must be of ample size to prevent overcrowding, must be drained to prevent standing water pools, and must be kept clean.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27

7-03.2-05-10. Milking procedures. All milking procedures must comply with United States department of agriculture regulations.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27

7-03.2-05-11. Farm inspection procedures and enforcement.

1. Farms under warning for cleaning violations, major drug violations or cooling equipment problems will be inspected within twenty one days.
2. Items for which the commissioner has established a compliance deadline are exempted from further action until the deadline has expired.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-27, 4-30-28

CHAPTER 7-03.2-06.
CHANGING THE MILK BUYER

Section
7-03.2-06-01 Transfer procedures

7-03.2-06-01. Transfer procedures.

1. A dairy producer who wants to contract with a new milk buyer shall apply to the commissioner for authority to do so. The application must be on forms provided by the commissioner.
2. Upon receipt of an application, the commissioner shall examine the applicant's inspection and milk quality records. If the records indicate that the applicant meets minimum milk quality standards and is under no suspension or suspension warning, the commissioner shall immediately approve the application and mail a copy to the applicant and the buyers involved. Should the applicant's records leave doubt about whether minimum standards are met, the commissioner shall immediately order a milk sample be taken or an inspection of the dairy facility, or both, to determine compliance. If the inspection and milk quality tests conclude that the applicant meets minimum standards, the commissioner shall immediately approve the transfer. The transfer takes effect on the date the commissioner approves it or on another date the commissioner sets.
3. The commissioner shall approve or disapprove an application in writing, within seven days. Additional time may be taken if the commissioner requires a farm inspection or testing a milk sample.
4. Upon the applicant's written request, which must be submitted within thirty days of the denial of a transfer request, the commissioner shall promptly convene a hearing to determine whether the denial was proper.
5. If an applicant wishes to retain the applicant's current milk buyer before the approved transfer date, the applicant may ask the commissioner to rescind the transfer. The applicant must notify the buyers involved that the transfer was rescinded.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-32

CHAPTER 7-03.2-07
MILK AND MILK PRODUCTS STANDARDS

Section

7-03.2-07-01 Chemical, physical, bacteriological, and temperature standards

7-03.2-07-02 Enforcement procedures

7-03.2-07-01. Chemical, physical, bacteriological, and temperature standards. All milk and milk products must meet the chemical, physical, bacteriological, and temperature standards established by the United States department of agriculture regulations and by the Pasteurized Milk Ordinance.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36

7-03.2-07-02. Enforcement procedures.

1. Whenever three of the last five consecutive bacteria, temperature, or coliform counts exceed the standards of the Pasteurized Milk Ordinance or United States department of agriculture regulations, the commissioner will suspend the license of the plant processing the product.
2. Whenever any phosphatase test is positive, the commissioner shall conduct an investigation to determine the cause and the product in question may not be offered for sale until the cause is determined and eliminated.
3. Whenever any drug or pesticide test results in a level exceeding the limits established by the food and drug administration or environmental protection agency, the product in question must be removed from the market and the commissioner shall conduct an investigation to determine the cause. The milk product in question may not be offered for sale until the cause is determined and eliminated.
4. Raw milk cheese may not be processed or sold in North Dakota. All milk to be used for cheese processing must be heat treated or pasteurized. The heat treatment must be at least one hundred forty-seven degrees Fahrenheit [63.89 degrees Celsius] for twenty-one seconds, or at least one hundred fifty-three degrees Fahrenheit [67.22 degrees Celsius] for fifteen seconds.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36, 4-30-56

CHAPTER 7-03.2-08.
COMPOSITION STANDARDS FOR MILK PRODUCTS

Section

7-03.2-08-01 Composition standards for milk products.

7-03.2-08-01. Composition standards for milk products. All Pasteurized Milk Ordinance defined milk and milk products must satisfy the composition standards set by the Pasteurized Milk Ordinance and food bearing standardized food names must comply with the code of federal regulations standard.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36

CHAPTER 7-03.2-09
FROZEN DESSERTS

Section	
7-03.2-09-01	Frozen desserts – Manufacturers and processors regulations
7-03.2-09-02	Microbiological requirements for ice cream, ice milk, and ice cream mix
7-03.2-09-03	Resampling

7-03.2-09-01. Frozen desserts - Manufacturers and processors regulations.

1. For the purposes of this chapter, frozen desserts include ice cream, ice milk, sherbet, soft serve, frozen yogurt and any frozen dessert or ice cream mix containing dairy products.
2. A license from the commissioner is required for any frozen dessert processor that packages, freezes, or adds flavors to ice cream mix. Establishments taking the product directly from the mix freezer and delivering it directly to the ultimate consumer are exempt from licensing.
3. All frozen dessert processors must be inspected once every three months by the commissioner.
4. All new equipment used by frozen dessert processors must comply with 3A Standards or other standards acceptable to the commissioner. Modifications of plant processes for manufacturing frozen desserts must be submitted to the commissioner for approval prior to installation or construction.
5. All raw milk and dairy ingredients used in processing frozen desserts must be pasteurized and must originate from plants approved by the United States department of agriculture, the food and drug administration, or the commissioner.
6. Sanitary requirements, at a minimum, must meet United States department of agriculture regulations for manufacturing frozen desserts.
7. Four samples within a six-month period must be collected by the commissioner from each frozen dessert processor.
8. Samples must be handled in accordance with the Standard Methods. Samples must be tested at laboratories approved by the commissioner.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-02, 4-30-33, 4-30-35, 4-30-36

7-03.2-09-02. Microbiological requirements for ice cream, ice milk, ice cream mix, and frozen yogurt.

1. The United States department of agriculture regulations that set microbiological requirements for frozen desserts apply to ice cream, ice milk, ice cream mix, and frozen yogurt:
2. All milk, when delivered to a plant to be used in making ice cream, ice milk, ice cream mix, or frozen yogurt, must have a temperature of forty-five degrees Fahrenheit [7.22 degrees Celsius] or lower. If the delivered milk is from a single producer, it must not exceed five hundred thousand per milliliter standard plate count. If the delivered milk is commingled, it must not exceed one million per milliliter standard plate count.
3. All cream delivered to a plant to be used in making ice cream, ice milk, ice cream mix, or frozen yogurt must have a temperature of forty-five degrees Fahrenheit [7.22 degrees Celsius] or lower. All delivered cream must not exceed eight hundred thousand per milliliter standard plate count.
4. All dry dairy ingredients to be used in making ice cream, ice milk, ice cream mix, or frozen yogurt must meet the manufacturing standards set by United States department of agriculture regulations.
5. All ice cream, ice milk, ice cream mix, and frozen yogurt products must meet the following phosphatase and coliform requirements.
 - a. Phosphatase. The phenol value of a product may be no greater than the minimum specified for the product as determined by the phosphatase test in the Standard Methods, or other tests approved by the commissioner.
 - b. Coliform.
 - (1) In plain ice cream, ice milk, ice cream mix, and frozen yogurt products, the coliform may not exceed ten per milliliter. Further, these products must not exceed twenty thousand per milliliter standard plate count.
 - (2) In flavored ice cream, ice milk, ice cream mix, and yogurt products, the coliform may not be more than twenty per milliliter. Further, these products must not exceed twenty thousand per milliliter standard plate count.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-33, 4-30-35, 4-30-36

7-03.2-09-03. Resampling. When a sample exceeds the microbiological requirements, the licensed operator must be notified in writing. An additional sample must be taken in not less than three days or more than twenty-one days from the notification. When two samples out of four consecutive samples are not in compliance, a warning must be sent. An inspection must be made at this time to determine sanitary conditions. When three out of five consecutive samples are not in compliance, sale of the product must be stopped until the test results are in compliance.

History: Effective

General Authority: NDCC 4-29-03, 4-29-04, 4-30-55.1

Law Implemented: NDCC 4-30-33, 4-30-35, 4-30-36

CHAPTER 7-03.2-10.
INSPECTION REQUIREMENTS FOR
DAIRY MANUFACTURING AND PROCESSING PLANTS

Section
7-03.2-10-01 Premises

7-03.2-10-01. Premises. Dairy processing plants must comply with United States department of agriculture regulations for approved dairy plants and regulations for grades of dairy products and with Appendix H of the Pasteurized Milk Ordinance.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-34

CHAPTER 7-03.2-11
INSPECTION CRITERIA FOR GRADE A PLANTS

Section
7-03.2-11-01 Inspection criteria

7-03.2-11-01. Inspection criteria. All grade A milk must be processed according to the requirements of the Pasteurized Milk Ordinance.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-36

CHAPTER 7-03.2-12.
TRANSPORTATION OF MILK AND CREAM
FOR MANUFACTURING, PROCESSING, OR BOTTLING PURPOSES

Section

7-03.2-12-01	Licensing
7-03.2-12-02	Equipment and vehicles
7-03.2-12-03	Raw milk pickup
7-03.2-12-04	Pup trailers – Two-compartment tankers
7-03.2-12-05	Washing trucks
7-03.2-12-06	Topping off – Emptying farm bulk tank

7-03.2-12-01. Licensing. All persons owning or operating a truck or other vehicle involved in transporting milk and cream for manufacturing purposes must be licensed by the commissioner.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-02, 4-30-12, 4-30-38.1

7-03.2-12-02. Equipment and vehicles. The maximum amount of time between pickup of milk on the farm is ninety-six hours. All equipment used to transport milk or cream must conform to 3A Standards, or other standards acceptable to the commissioner. Equipment not meeting 3A Standards and not otherwise having the commissioner's approval must be sealed or tagged by the commissioner and may not be used for storing and transporting milk and milk products. Vehicles used for transporting milk or milk products may not be used for transporting other products, unless approved by the commissioner.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-38

7-03.2-12-03. Raw milk pickup.

1. Raw milk picked up on the farm must be stored in containers meeting all the following requirements:
 - a. Comply with 3A Standards, or other standards approved by the commissioner.
 - b. Able to agitate to obtain a universal sample.
 - c. Able to hold milk at a temperature between thirty-two to forty-five degrees Fahrenheit [0 to 7.22 degrees Celsius].

2. Only raw milk stored on the farm in bulk tanks approved by the commissioner may be picked up. Milk stored in containers not complying with this section may not be added to milk stored in a container meeting the requirements of this section.
3. Filter bowls or open bowl strainers with fiber filters must comply with 3A Standards. Only approved in-line filtering devices may be used to transfer milk from a farm bulk tank to a farm bulk truck. These devices must be stored in a sanitary manner.
4. During transfer of all milk or milk products from farm bulk trucks or tankers, a filter is required for any air inlet vent when the transfer occurs out-of-doors or in an area not completely enclosed.
5. Transfer of milk and milk products between trucks or tankers must be made from valve to valve with adequate filter protection for air inlet vent.
6. Only milk stored at forty-five degrees Fahrenheit [7.22 degrees Celsius] or below may be picked up at the farm.
7. Milk may only be picked up from farms that have posted a valid license issued by the commissioner.

History: Effective

General Authority: 4-30-55.1

Law Implemented: NDCC 4-30-38

7-03.2-12-04. Pup trailers – Two-compartment tankers. When pup trailers are used in hauling milk and milk products, the connecting pipeline between the main tanker and pup trailer must be kept free of milk or milk products during transport. Any milk retained in the connecting pipeline must be disposed of and not transferred to plant storage silos or tanks. These connecting pipelines or hoses must be cleaned and sanitized between each use. Two-compartment tankers must carry the same grade product in each compartment unless all the milk is used for the lowest grade.

History: Effective

General Authority: 4-30-55.1

Law Implemented: NDCC 4-30-38

7-03.2-12-05. Washing trucks.

1. a. All tankers and farm bulk trucks used for transporting raw milk from the farm to the plant must be washed and sanitized at the end of each day's use. A record of this cleaning must be kept and may consist of a mechanical recording chart, a wash log, or any other approved method that contains the following information:

- (1) Truck identification, with the state identification number if applicable.
 - (2) Name and location of wash station.
 - (3) Date and time of washing.
 - (4) Date and time of sanitizing.
 - (5) Type of sanitizer.
 - (6) Complete name of the person who did the washing and sanitizing.
 - b. All items such as valves and milk pumps that cannot be cleaned in place must be manually cleaned and sanitized at the end of each day's use.
2. a. All tankers and farm bulk trucks washed and sanitized outside of North Dakota require a seal on the outlet valve and wash tag containing the following information:
- (1) Truck identification, with the state identification number if applicable.
 - (2) Name and location of wash station.
 - (3) Date and time of washing.
 - (4) Date and time of sanitizing.
 - (5) Type of sanitizer.
 - (6) Complete name of the person who did the washing and sanitizing.
- b. All milk transported in tankers or farm bulk trucks that are washed out of state and do not have the required seal and wash tag must be diverted to nongrade A uses.
3. If milk is held in tankers or farm bulk trucks overnight, the milk may not exceed forty-five degrees Fahrenheit [7.22 degrees Celsius].

History: Effective
General Authority: 4-30-55.1

Law Implemented: NDCC 4-30-38

7-03.2-12-06. Topping off – Emptying farm bulk tank. Milk haulers must completely empty a farm bulk tank at every pickup. If this is not possible, the milk remaining in the farm bulk tank must be picked up before the next milking. Failure to completely empty the farm bulk tank prior to the next milking is defined as “topping off”. It is a violation of this section to top off any farm bulk tank.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-38

CHAPTER 7-03.2-13
MILK HAULERS LICENSING

Section	
7-03.2-13-01	License requirements
7-03.2-13-02	Training
7-03.2-13-03	Violations

7-03.2-13-01. License requirements. All owners of tankers and farm bulk trucks must be licensed by the commissioner as milk haulers. The following items must be complied with to obtain a license:

1. The outside of vehicles hauling milk must be identified with the owner's name, address, and identification number. This information must be in letters of such height making them easy to read from a distance of one hundred feet.
2. Vehicles hauling milk must comply with 3A Standards for unrefrigerated tanks storing milk and milk products.
3. The license must be renewed annually.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-02, 4-30-12, 4-30-38.1

7-03.2-13-02. Training. The milk hauler must train new employees, samplers, and haulers, and must schedule with the commissioner annual training sessions for all employees.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-38.1

7-03.2-13-03. Violations. The milk hauler is responsible for the acts of any employee who violates the requirements of this article.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-38.1

CHAPTER 7-03.2-14.
TRANSPORTATION OF PROCESSED AND MANUFACTURED PRODUCTS

Section	
7-03.2-14-01	License
7-03.2-14-02	Vehicle requirements
7-03.2-14-03	Outdated products

7-03.2-14-01. License. All persons who transport processed and manufactured dairy products from the processing plant for retail sale or sale directly to the consumer must be licensed by the commissioner.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-02

7-03.2-14-02. Vehicle requirements. All vehicles used to transport dairy products must comply with the following:

1. A temperature of forty-one degree Fahrenheit [5 degrees Celsius] or lower must be maintained in the storage area of the vehicle.
2. All milk and milk products, except frozen desserts, must be maintained at forty-one degrees Fahrenheit [5 degrees Celsius] or lower. Ultrapasteurized and aseptically processed dairy products are exempt from this requirement.
3. Frozen desserts must be properly cooled to maintain solid form and texture.
4. The interior of the storage area must be cleaned daily and be free from insects and rodents.
5. An approved thermometer must be mounted in the storage area of all vehicles.

History: Effective
General Authority: 4-30-55.1
Law Implemented: NDCC 4-30-39

7-03.2-14-03. Outdated products. Dairy products that have exceeded their code date for retail sale may not be transported from the processing plant if offered for sale.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-39

CHAPTER 7-03.2-15
BUTTERFAT TEST

Section
7-03.2-15-01 Butterfat test fee

7-03.2-15-01. Butterfat test fee. A fee of ten dollars for each party involved in the dispute must be charged for an "Official Butterfat Test."

History: Effective
General Authority: 4-30-55.1
Law Implemented: NDCC 4-30-47

CHAPTER 7-03.2-16.
LABELING MILK AND MILK PRODUCTS FOR RETAIL SALE
AND OUT-OF-STATE BUTTER

Section	
7-03.2-16-01	Federal labeling requirements
7-03.2-16-02	Cheese labeling
7-30.2-16-03	Sodium labeling
7-30.2-16-04	Frozen desserts
7-30.2-16-05	Out-of-State Butter

7-03.2-16-01. Federal labeling requirements. All milk and milk products must comply with the labeling and nomenclature requirements of title 21, Code of Federal Regulations, parts 131, 133, 135, and Section 343(q)(r) of title 21, United States Code.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36, 4-30-45.1

7-03.2-16-02. Cheese labeling.

1. Bulk cheese must be legibly marked with:
 - a. The name of the product.
 - b. Date of manufacture.
 - c. Vat number.
 - d. The manufacturer's officially designated code number or name and address.
 - e. A statement whether the product is pasteurized or heat treated, or intended for further processing.
 - f. Other information as required by United States department of agriculture regulations and by Section 343(q)(r) of title 21, United States Code.
2. Each consumer-sized container must be marked with:
 - a. Name and address of the manufacturer or United States department of agriculture code.
 - b. Name of packer or distributor.

- c. Net weight of the contents.
 - d. Name of the product.
 - e. Date of manufacture.
 - f. Date of packing.
 - g. Other information as required by title 21, Code of Federal Regulations, part 133.
3. In lieu of the requirements of subsection 2 where it is not practical to label consumer-sized packages consistent with the requirements in subsection 2, a record of processing dates, product names, vat numbers, and plant code of the original bulk cheese must be kept on file at the particular establishment for one year and made available to the commissioner upon request.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36, 4-30-45.1

7-03.2-16-03. Sodium labeling. Sodium labeling must comply with Section 343(q)(r) of title 21, United States Code.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36, 4-30-45.1

7-03.2-16-04. Frozen desserts. All frozen dessert labels must include:

1. Name of product.
2. Name of plant that processed the product.
3. Address of processor.
4. Size or volume of container.
5. Whether the product is naturally or artificially flavored.
6. List of ingredients in descending order.

7. Other pertinent information as required by United States department of agriculture regulations and Section 343(q)(r) of title 21, United States Code.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36, 4-30-45.1

7-03.2-16-05. Out-of-state butter. All butter coming into North Dakota must be from United States department of agriculture listed plants.

History: Effective

General Authority: NDCC 4-30-55.1

Law Implemented: NDCC 4-30-35, 4-30-36

CHAPTER 7-03.2-17
GOAT AND SHEEP MILK PRODUCTION AND PROCESSING

Section
7-03.2-17-01 Requirements

7-03.2-17-01. Requirements.

1. All grade A goat and sheep milk must be produced according to the Pasteurized Milk Ordinance.
2. Processing goat and sheep milk must meet the United States department of agriculture's manufacturing rules if the milk is to be sold as manufacturing grade milk, but if it is to be sold as grade A milk then it must meet the Pasteurized Milk Ordinance.
3. All raw sheep milk must be pasteurized or heat-treated before being used in cheese or other food products intended for human consumption. All cheeses must be properly identified as to type of the product and ingredients, and all heat-treated cheeses must be aged at least six months before offered for human consumption.
4. The commissioner may modify the requirements of this section if the commissioner finds that the health, safety, and welfare of the general public, as well as the quality of the product, will not be compromised.

History: Effective
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-27

CHAPTER 7-03.2-18.
DISTRIBUTORS OF MILK AND MILK PRODUCTS.

Section	
7-03.2-18-01	Licensing requirements
7-03.2-18-02	Origin of Grade A products
7-03.2-18-03	Compliance with federal rules

7-03.2-18-01. Licensing requirements. Any person wanting to be a distributor of milk and milk products must be licensed by the commissioner. Before issuing a license, the commissioner must inspect the applicant's facilities and equipment.

History: Effective .
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-02, 4-30-39

7-03.2-18-02. Origin of Grade A products. A distributor may distribute grade A milk and milk products provided that they are produced by a facility approved and listed as an Interstate Milk Shipper by the Interstate Milk Shippers Association.

History: Effective .
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-02, 4-30-39

7-03.2-18-03. Compliance with federal rules. A distributor must comply with the Pasteurized Milk Ordinance.

History: Effective .
General Authority: NDCC 4-30-55.1
Law Implemented: NDCC 4-30-02, 4-30-39