

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21

S.70

Representatives Bartholomew of Hartland, Connor of Fairfield, Lawrence of Lyndon, Martin of Springfield, Michelsen of Hardwick, Partridge of Windham, Smith of New Haven, Stevens of Shoreham, Toleno of Brattleboro, Walz of Barre City, and Zagar of Barnard move that the House propose to the Senate that the bill be amended as follows:

First: In Sec. 2 , 6 V.S.A. § 2777, by striking subdivision (d)(1)(B) in its entirety and inserting in lieu thereof the following:

(B) A producer shall maintain a current list of all customers, including addresses, telephone numbers, and ~~email~~, when available, e-mail addresses ~~when available~~.

Second: In Sec. 2 , 6 V.S.A. § 2777, by striking subdivisions (d)(3) and (4) in their entirety and inserting in lieu thereof the following:

(3) Temperature. Unpasteurized milk shall be cooled to 40 degrees Fahrenheit or lower within two hours of the finish of milking and so maintained until it is obtained by the consumer. All farms shall be able to demonstrate to the Agency’s inspector that they have the capacity to keep the amount of milk sold on the highest volume day stored and kept at 40 degrees Fahrenheit or lower in a sanitary and effective manner.

(4) Storage. An unpasteurized milk bulk storage container shall be cleaned and sanitized after each emptying. Each container shall be emptied

1 within 24 hours of the first removal of milk for packaging. Milk may be stored
2 for up to 72 hours, but all storage containers must be emptied and cleaned at
3 least every 72 hours. Unless milk storage containers are cleaned and sanitized
4 daily, a written log of dates and times when milking, cleaning, and sanitizing
5 occur shall be posted in a prominent place and be easily visible to customers.

6 (5) Shelf life. Unpasteurized milk shall not be transferred to a consumer
7 after four days from the date on the label.

8 ~~(4)~~(6) Customer inspection and notification.

9 (A) Prior to selling milk to a new customer, the new customer shall
10 visit the farm and the producer shall provide the customer with a the
11 opportunity to tour of the farm and any area associated with the milking
12 operation. ~~Customers are encouraged and shall be permitted~~ The producer
13 shall permit the customer to return to the farm at a reasonable time and at
14 reasonable intervals to re-inspect reinspect any areas associated with the
15 milking operation.

16 (B) A sign with the words “Unpasteurized (Raw) Milk. Not
17 pasteurized. Keep Refrigerated.” and “This product has not been pasteurized
18 and therefore may contain harmful bacteria that can cause illness particularly
19 in children, the elderly, and persons with weakened immune systems and in
20 pregnant women can cause illness, miscarriage, or fetal death, or death of a
21 newborn.” shall be displayed prominently on the farm in a place where it can

- 1 be easily seen by customers. The lettering shall be at least one inch in height
- 2 and shall be clearly readable.