

HOUSE BILL NO. 6492

November 09, 2022, Introduced by Rep. Steven Johnson and referred to the Committee on Agriculture.

A bill to amend 2001 PA 267, entitled
"Manufacturing milk law of 2001,"
by amending section 136 (MCL 288.696), as amended by 2008 PA 147,
and by adding section 70a.

THE PEOPLE OF THE STATE OF MICHIGAN ENACT:

1 Sec. 70a. (1) Raw milk and raw dairy products may be
2 manufactured and sold to a final consumer or retail food
3 establishment in this state if the raw milk and raw dairy products
4 comply with this section.

(2) Raw milk and raw dairy products must have a label that contains the following statement, "WARNING: unpasteurized milk and unpasteurized dairy products may contain disease-causing microorganisms. Individuals at the highest risk of disease from these microorganisms include newborns and infants; the elderly; pregnant women; individuals taking corticosteroids, antibiotics, or antacids; and individuals with a chronic illness or another condition that weakens immunity.". The label described in this subsection must be in at least 12-point boldfaced type.

(3) Raw milk and raw dairy products manufactured or sold in this state must comply with the standards as follows:

Chemical, Physical, Bacteriological, and Temperature Standards

RAW MILK INTENDED FOR	Temperature	Cooled to and
FINAL CONSUMER		maintained at a
CONSUMPTION		temperature of 45°F
		(7°C) or less within 2
		hours after milking.
		Raw milk must be
		maintained at a
		temperature of 45°F
		(7°C) or less until
		purchase by a final
		consumer.
	Bacterial limits	Not to exceed 15,000
		per ml.
	Somatic cell count	Not to exceed 600,000
		per ml.
	Coliform count	Not to exceed 10 per
		ml.

1	Infectious disease	No positive results
2		for brucellosis or
3		tuberculosis. Animals
4		must be tested at
5		least once every 12
6		months.
7	RAW MILK INTENDED FOR	Temperature
8	MANUFACTURE OF RAW	Cooled to and
9	DAIRY PRODUCTS OTHER	maintained at a
10	THAN FROZEN DESSERTS	temperature of 45°F
11		(7°C) or less within 2
12		hours after milking.
13		Raw milk must be
14		maintained at a
15		temperature of 45
16		°F (7°C) or less until
17		purchase by a final
18		consumer.
19	Bacterial limits	Not to exceed 15,000
20		per ml.
21	Somatic cell count	Not to exceed 600,000
22		per ml.
23	Coliform count	Not to exceed 10 per
24		ml.
25	Infectious disease	No positive results
26		for brucellosis or
27		tuberculosis. Animals
28		must be tested at
29		least once every 12
		months.

1	RAW MILK INTENDED FOR	Temperature	Cooled to and
2	MANUFACTURE OF RAW		maintained at a
3	FROZEN DESSERTS		temperature of 45°F
4			(7°C) or less within 2
5			hours after milking.
6			Raw milk must be
7			maintained at a
8			temperature of 45
9			°F (7°C) or less until
10			purchase by a final
11			consumer.
12		Bacterial limits	Not to exceed 15,000
13			per ml.
14		Somatic cell count	Not to exceed 600,000
15			per ml.
16		Coliform count	Not to exceed 10 per
17			ml.
18		Infectious disease	No positive results
19			for brucellosis or
20			tuberculosis. Animals
21			must be tested at
22			least once every 12
23			months.

24 Sec. 136. (1) ~~Only~~ **Except as provided under sections 70a and**
25 **138, only** pasteurized milk and dairy products shall be offered for
26 sale or sold, directly or indirectly, to the final consumer or to
27 ~~restaurants, grocery stores, or similar~~ **retail food** establishments.
28 ~~except as specified in section 138.~~

29 (2) Milk and dairy products may be aseptically processed as

1 low-acid foods provided they comply with the following
2 requirements:

3 (a) All thermally processed milk and milk products that are
4 packaged in hermetically sealed containers are processed in a milk
5 processing facility licensed under this act, the grade A milk law
6 of 2001, or the food law. ~~of 2000.~~

7 (b) All processors of acidified milk and milk products
8 packaged in hermetically sealed containers comply with the
9 regulations of the United States ~~food and drug administration~~ **Food**
10 **and Drug Administration** in 21 CFR part 108, 21 CFR part 110, and 21
11 CFR part 114.

12 (c) All thermally processed milk and milk products that are
13 packaged in hermetically sealed containers comply with the
14 regulations of the United States ~~food~~ **Food** and ~~drug administration~~
15 **Drug Administration** in 21 CFR part 108, 21 CFR part 110, and 21 CFR
16 part 113.

17 (d) Hermetically sealed packages are handled to maintain
18 product and container integrity.