

Schedule 4 - **Manufactured Dairy Products Regulations**

made under Sections 9 and 11 of the Dairy Industry Act
S.N.S. 2000, c. 24

N.S. Reg. 201/89 (August 11, 1989)
as amended by N.S. Reg. 9/99 (February 5, 1999)

[Note: the Nova Scotia Dairy Commission does not exist under the Dairy Industry Act; the Dairy Farmers of Nova Scotia and the Natural Products Marketing Council regulate the industry under the new Act.]

1 A licence fee of \$75.00 per three year period shall be paid to the Commission on or before January 31st, by a processor.

Section 1 replaced: N.S. Reg. 9/99.

2 The General Regulations of the Commission governing the price of milk in the areas within the Province to which the said Dairy Industry Act applies, shall mutatis mutandis apply to the purchase of milk by a licensee for the manufacturer of ice cream or cottage cheese, it being the intent and purpose of this regulation, among other things, that a licensee hereunder shall provide and maintain separate reports and records relating to ice cream milk and cottage cheese milk, shall deal with producers and shall be subject to restrictions and limitations in a manner similar to the requirements specified as applicable to a distributor.

3 All dairy manufacturing plants shall be constructed in such a manner as to provide adequate drainage, light and ventilation.

4 The floors of all rooms in which dairy products are manufactured shall be of concrete or other impervious material with a smooth surface, having adequate drainage to trapped drains.

5 Walls and ceilings of rooms in which dairy products are manufactured or stored shall be kept clean.

6 All rooms in which dairy products are manufactured shall

(a) be provided with an effective means to eliminate dust, flies, insects and rodents;

(b) be maintained in a neat and tidy manner.

7 All equipment and facilities used in the manufacture of dairy products shall be maintained in serviceable condition and cleaned and sanitized before use in a manner approved by the Commission.

8 Smoking is prohibited in rooms where dairy products are manufactured.

9 Toilets shall be provided for employees and such toilets shall be maintained in a sanitary condition.

10 Adequate hand washing facilities shall be conveniently located in the manufacturing plant.

11 (1) Refrigerated storage rooms for dairy products shall be operated at temperatures necessary to preserve the quality of dairy products.

(2) Such rooms shall not be used for storage of materials or food that may adversely affect the quality of dairy products.

(3) Refrigerated storage rooms shall be kept clean.