

HOUSE BILL No. 1346

DIGEST OF INTRODUCED BILL

Citations Affected: IC 15-18-1-21.

Synopsis: Unpasteurized milk acquisition. Allows the acquisition of unpasteurized milk by an individual who obtains the milk from animals solely or partially owned by the individual. Allows unpasteurized milk from animals owned by an individual to be distributed to members of the individual's family or nonpaying guests.

Effective: July 1, 2015.

Judy

January 13, 2015, read first time and referred to Committee on Agriculture and Rural Development.



First Regular Session of the 119th General Assembly (2015)

PRINTING CODE. Amendments: Whenever an existing statute (or a section of the Indiana Constitution) is being amended, the text of the existing provision will appear in this style type, additions will appear in **this style type**, and deletions will appear in ~~this style type~~.

Additions: Whenever a new statutory provision is being enacted (or a new constitutional provision adopted), the text of the new provision will appear in **this style type**. Also, the word **NEW** will appear in that style type in the introductory clause of each SECTION that adds a new provision to the Indiana Code or the Indiana Constitution.

Conflict reconciliation: Text in a statute in *this style type* or ~~this style type~~ reconciles conflicts between statutes enacted by the 2014 Regular Session and 2014 Second Regular Technical Session of the General Assembly.

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A BILL FOR AN ACT to amend the Indiana Code concerning agriculture and animals.

Be it enacted by the General Assembly of the State of Indiana:

1 SECTION 1. IC 15-18-1-21, AS ADDED BY P.L.2-2008,
2 SECTION 9, IS AMENDED TO READ AS FOLLOWS [EFFECTIVE
3 JULY 1, 2015]: Sec. 21. (a) A person may not offer, display for sale,
4 sell, deliver, or have possession of with intent to sell or deliver milk or
5 milk products for human consumption unless every particle of the final
6 mixture of the milk or milk products used in processing or manufacture
7 has been thoroughly pasteurized by equipment approved by the board.
8 (b) The provisions of this chapter governing pasteurization do not
9 apply to a person selling or offering for sale cheddar cheese that has
10 been made from unpasteurized milk if:
11 (1) the cheese was made from unpasteurized milk and has been
12 cured or ripened for at least sixty (60) days at a controlled
13 temperature of at least thirty-five (35) degrees Fahrenheit; or
14 (2) the cheese is manufactured solely to be made into processed
15 cheese that is pasteurized during the blending or manufacturing



- 1 process.
- 2 Varieties of cheese other than that of the cheddar type made from
 3 unpasteurized milk must be ripened for the time and under the
 4 conditions prescribed by rule of the board. Cheese made from
 5 unpasteurized milk and offered or displayed for sale to the consumer
 6 must be labeled by the manufacturer or distributor with the
 7 manufacturer's or distributor's name and address or an equivalent
 8 identifying number or symbol and with the date of manufacture or a
 9 statement to the effect that the cheese has been cured or ripened for at
 10 least sixty (60) days.
- 11 **(c) The provisions of this chapter governing pasteurization do**
 12 **not apply to an individual who:**
- 13 **(1) obtains milk from animals solely or partially owned by:**
 14 **(A) the individual;**
 15 **(B) members of the individual's family; or**
 16 **(C) the individual's employer; and**
- 17 **(2) distributes the unpasteurized milk to members of the**
 18 **individual's family or the individual's nonpaying guests.**
- 19 **(d)** A pasteurizer of any milk or milk products must be equipped
 20 with accurate indicating thermometers and accurate recording
 21 thermometers and, for vat pasteurization equipment, an accurate
 22 airspace thermometer of a type approved by the board. Each recording
 23 thermometer chart must be dated and numbered and must show the
 24 amount in gallons, the kind of product pasteurized, the accurate
 25 readings of the indicating thermometers and airspace thermometers, the
 26 time the reading was made, and the operator's initials. Each chart may
 27 not be used for more than one (1) day of operations. The records of the
 28 pasteurization of each batch pasteurized must be retained for at least
 29 ninety (90) days.

