

milk product utensil shall be handled in such a manner as to permit any part of the person or clothing to come in contact with any surface with which milk or milk products come in contact.

(17) MILKING. UDDERS AND TEATS. The udders and teats of all milking cows shall be clean at the time of milking.

(18) FLANKS. The Flanks of all cows shall be kept free from visible dirt at the time of milking.

(19) MILKERS' HANDS. Milker's hands shall be clean, rinsed with a disinfectant, and dried with a clean towel immediately before milking. Should the milking operation be interrupted, the milker's hands must be re-disinfected. Wet hand milking is prohibited. Convenient facilities shall be provided for the washing of milker's hands.

(20) CLEAN CLOTHING. Milkers and Milk handlers shall wear clean outer garments while working.

(21) MILK STOOLS. Milk stools shall be kept clean.

(22) REMOVAL OF MILK. Each pail of milk shall be removed immediately to the milk house or straining room. No milk shall be strained in the dairy barn.

(23) COOLING. Milk must be cooled within one hour after milking to 50 degrees Fahrenheit or less and maintained at or below that temperature until delivery.

(24) BOTTLING AND CAPPING. Capping shall be done by machine. Caps shall be purchased in sanitary tubes and kept therein in a clean place until used.

(b) GUARANTEED RAW MILK. is the milk produced in accordance with the requirements of Section 1. (a) of this ordinance, provided that the cows of the dairy herd producing such milk must pass a health examination once every three months; the average bacterial count at the time of delivery to consumer must not exceed 25,000 per cubic centimeter as determined by methods of counting approved by the American Association of Agricultural Chemists, or the average reduction time of which is not less than 9 1/2 hours; and shall comply with all requirements enumerated in Paragraph (a) and Sub-paragraph 1 to 24 inclusive above. Also, the following requirements shall be strictly enforced:

1. The milking barn shall be at least 60 feet from feed lot or corals.
2. The milk house shall be separated from the milking barn by an alley of 6 feet or more.
3. The milking barn and milk house shall be fly proof and kept free from flies.
4. All garbage, litter, manure, or any condition that would produce odors or draw flies, must be removed.
5. Steam must be used to sterilize the utensils, which must be in good repair and have no seams or rust.
6. All inside surfaces of utensils must be washable.
7. Water supply must be adequate and pure.
8. Cows must be clipped when necessary, over udder, flank, and tail.
9. Milkers must have a health certificate, which shall be subject to inspection and removal at any time, and milkers must wash their hands and disinfect them before milking and wear clean outer garments.

(c) GRADE A. RAW MILK. is milk the average bacterial count of which at the time of delivery to consumer does not exceed 100,000 bacteria per cubic centimeter, as determined by any standard method of counting approved by the American Association of Agricultural Chemists, or the average reduction time of which is not less than seven and one-half hours (7 1/2) and which is produced from healthy animals as herein provided, and from dairies that conform to Paragraph (a) and sub-paragraphs 7 to 24 above.

(d) GRADE A PASTEURIZED MILK is a raw milk which has been pasteurized by heating to a temperature of 142 degrees F. the temperature and time being automatically recorded by a device approved by the State Sanitary Inspector for a period of thirty minutes and then cooled to a temperature of 50 degrees F. or lower, and the average bacterial count of which at the time of delivery to the pasteurizing plant does not exceed 200,000 bacteria per cubic centimeter, or the average reducing time of which is not less than five and three-fourths (5 3/4) hours, and the average bacterial count of which at no time after pasteurizing until delivery to the consumer does exceed 50,000 bacteria per cubic centimeter or

the average reduction time of which is not less than eight (8) hours.

(e) CREAM is that portion of milk, rich in milk fat which rises to the surface when standing, or is removed by centrifugal force by mechanical means. It shall contain not less than twenty-two (22) per cent fat. Grade A raw cream or Grade A pasteurized cream shall conform to all standard of Grade A raw milk or Grade A pasteurized milk, except that the bacterial count may be three times the maximum set for Grade A pasteurized milk.

(f) BUTTERMILK is the product which remains when butter is removed from milk or cream in the process of churning, or it may be cultured skim milk, and shall contain by weight not less than eight (8) per cent of milk solids.

(g) SKIMMED MILK is milk from which all or a portion of the milk fat has been removed and which by weight in the non-fatty portion thereof contains not less than eight and eight-tenths (8.8) per cent of milk solids.

(g-a) ICE CREAM shall comply with standards set by State of Nevada.

(h) The Board of City Commissioners of the City of Las Vegas, Nevada may from time to time set up standards for milk products not otherwise defined in this Ordinance.

Section 2. The term person imports both the singular and the plural as the case demands, and shall include corporations, partnerships, societies, and associations.

Section 3. (a) CREAM FOR MANUFACTURING PURPOSES shall be bought from the producers on a butter-fat basis as determined by the Babcock test.

(b) Checks on butter-fat tests in accordance with foregoing paragraph and where called for in this Ordinance shall be made by such person designated by the Las Vegas City Milk Ordinance Committee, at any time required.

(c) It shall be unlawful to serve milk in any hotel, boarding-house, restaurant, lunch counter, or other place of public entertainment, except in the original bottle, the cap of which shall be removed in the presence of patron, provided, however, that this provision shall not apply to cream so served.

(d) SMALL INDIVIDUAL GLASS CONTAINERS not to exceed one quart in capacity, shall be required for all market milk or skim milk used at fountains or other places for the purpose of the sale of mixed drinks, provided, however, that this provision shall not be construed to prohibit the use of the entire contents of a bottle of market milk or skim milk so used.

Section 4. It shall be unlawful to sell or deliver for consumption or to possess with intent to sell or deliver for consumption,

(a) Milk or cream to which water or other foreign substance has been added;

(b) Milk or cream which fails to measure up to the standard as herein provided;

(c) Milk or cream which has been produced, stored, handled or transported by or in any unclean or unsanitary manner;

(d) Milk or cream handled by any person suffering from any infectious, contagious or communicable disease, the absence of such infection to be determined by cultures of physical examination by the Board of Health of the City of Las Vegas.

(e) Milk or cream that has been transferred from one can, bottle or other receptacle to another, on any street, alley or thoroughfare, or upon a dairy wagon, or any place in the City of Las Vegas other than the dairy plant used exclusively for the purpose of preparing said milk and cream for sale.

(f) Milk or cream, the retail or final container of which does not bear a plain and conspicuous statement showing the kind or grade as herein defined, and the name of the person producing it.

(g) Milk or cream that has not been pre-cooled to such standard temperature fifty (50) degrees F. or lower, as herein provided.

SECTION 5. It shall be unlawful for any producer or distributor to sell or deliver or possess with intent to sell or deliver any milk or cream without a permit from the Board of City Commissioners of the City of Las Vegas, such permit to be issued by the City Clerk upon a prescribed form. All applications for permits shall be in writing and shall state the location of the dairy or place of business; whether the applicant is owner, lessee or agent of the dairy; and the description and number of cows in the dairy

herd. If the applicant is obtaining milk and cream from any source other than the herd described, he shall make the same statement for each dairy or herd from which he procures such milk and cream. Each application for a permit to be issued under the terms of this ordinance shall be accompanied by a fee of two dollars (\$2), and all permits shall expire on the thirty-first day of December of each year. Fees so collected shall be used for the administration of the milk ordinance. Before the issuance of a permit, the application of same shall be passed upon by the Las Vegas Milk Ordinance Committee, as hereinafter provided, and said Milk Ordinance Committee shall recommend to the City Commissioners whether or not the same shall be issued. A reasonable time shall be allowed for the examination by the duly authorized milk inspector of the dairy herds described in the application for permits, before any recommendations shall be made to the City Commissioners by said Milk Ordinance Committee; provided, however, that the provisions of this section shall not apply to retail grocery stores, restaurants, or other retail establishments situated in the City of Las Vegas, purchasing milk or milk products from Distributors duly licensed under the terms of this Ordinance.

PROVIDED, FURTHER, that in case of necessity due to an extreme shortage of milk or cream, the requirements for a permit may be waived and a temporary permit covering the time of the emergency may be issued by the Board of City Commissioners of the City of Las Vegas, upon the recommendation of a majority of the City Milk Ordinance Committee or the Milk Inspector.

SECTION 6. Notice shall be sent to the City Health Officer immediately by any milk producer or distributor upon whose dairy or in whose milk plant any case of sickness or any infectious, contagious or communicable disease occurs, among the personnel employed in such dairy or milk plant.

SECTION 7. The duly designated dairy and Milk Inspector shall at all times reasonable, have access for the purpose of inspection and taking samples, of any dairy or other place where milk or cream is produced for sale, or to any wagon, truck, warehouse, or station to which milk or cream is being transported, or is being held for transportation or delivery. Any person who hinders or prevents such access shall be deemed guilty of a violation of this Ordinance.

SECTION 8. A Milk Ordinance Committee consisting of three members shall be appointed immediately upon the adoption of this Ordinance, one member to represent and be appointed by the Milk Producers, and one member who is not a producer, to represent and be appointed by the Milk Distributors, and the third member to be appointed by and be a member of the Board of City Commissioners of Las Vegas, and who shall act as Chairman of said Committee and as such shall call a regular monthly meeting of the Committee. Also he shall call an annual meeting for the election of officers and notify each permittee in writing, of the meeting at least one week before it is to be held. Each member of the Milk Ordinance Committee shall hold office for one year, and until his successor shall be appointed and qualified. The Committee shall recommend to the City Commissioners the person desired to be appointed Milk Inspector, who shall be a qualified graduate veterinarian, with a state and city license, and shall receive from said Dairy and Milk Inspector monthly reports written or oral covering his official activities for the previous month at a regular monthly meeting of the Milk Ordinance Committee; and shall confer with the City Commissioners from time to time relative to the efficient enforcement of this Ordinance.

SECTION 9. The City Commissioners of the City of Las Vegas are hereby authorized to make by resolution such regulations from time to time as are necessary for the efficient enforcement of this Ordinance; to appoint a suitable person as Dairy and Milk Inspector for the City of Las Vegas in accordance with Section 8; and to issue permits for the sale of milk and cream as herein provided. The City Commissioners, upon the recommendation of the Milk Ordinance Committee, after affording the permittee a hearing, may revoke any permit issued under the terms of

the Ordinance, upon determining that the person has violated any of the provisions of this Ordinance or the regulations made thereunder.

SECTION 10. The salary and mileage allowance of the Dairy and Milk Inspector shall be fixed by the Milk Ordinance Committee and approved by the Board of City Commissioners, and the same to be paid monthly from the money collected by the City for fees as provided in the next succeeding paragraph. All laboratory rental, costs of supplies, equipment for making of tests, and mailing reports and any and all other expense incurred in his official duties in the laboratory shall be furnished and paid for by the City of Las Vegas up to an amount not exceeding the sum of Twenty-five Dollars (\$25) per month.

SECTION 11. In order to create a fund for the payment of the salary of the Milk Inspector and such other expenses as may fall upon the City from the administration of this Ordinance, the following fees are hereby levied against all producers and distributors of milk and milk products herein named, doing business in said City:

All producers of milk and buttermilk shall pay to the City Clerk at the end of each month a sum equal to one-tenth of a cent (\$.01) per gallon on all such milk and buttermilk handled during such month, and all distributors of milk and buttermilk shall pay to the City Clerk at the end of each month a sum equal to one tenth of a cent (\$.01) per gallon on all milk and buttermilk handled during such month. And each such producer and distributor shall pay to the City Clerk at the end of each month a sum equal to one cent (\$.01) per gallon on all cream handled during such month, and three cents (\$.03) per gallon on ice cream or ice cream mix shipped into the City of Las Vegas.

All expenses for examinations and treatments of live stock shall be paid by the owners or operators of the dairy herds of cows being inspected, except services that may be given during regular routine inspection work.

SECTION 12. Any person violating any of the provisions of this Ordinance shall, upon conviction be punished by a fine of not less than ten dollars (\$10.00) nor more than Two Hundred Dollars (\$200.00) or by imprisonment in the City Jail for a period of not less than five days nor more than one hundred (100) days, or by both such fine and imprisonment.

SECTION 13. Ordinance Number 200 of the City of Las Vegas, entitled, AN ORDINANCE REGULATING THE SALE OF MILK, CREAM AND OTHER DAIRY PRODUCTS IN THE CITY OF LAS VEGAS; DEFINING STANDARDS FOR MILK AND CREAM; PROVIDING FOR THE ISSUANCE OF PERMITS FOR THE SALE OF MILK AND CREAM, AND THE REVOCATION OF SUCH PERMITS; AUTHORIZING THE CITY COMMISSIONERS TO PROMULGATE RULES AND REGULATIONS FOR THE ENFORCEMENT OF THIS ORDINANCE; PROVIDING A PENALTY FOR THE VIOLATION THEREOF; AND REPEALING ALL ORDINANCES AND PARTS OF ORDINANCES IN CONFLICT THEREWITH, and all other ordinances and parts of ordinances in conflict with this Ordinance, are hereby repealed.

SECTION 14. The City Clerk is hereby authorized to have this Ordinance published in the Las Vegas Age, a weekly newspaper, printed and published in the City of Las Vegas, Clark County, Nevada, for a period of two weeks, that is to say, once each week for a period of two weeks.

H. P. MARBLE, Mayor
VIOLA BURNS, City Clerk
(SEAL)

The above and foregoing Ordinance was proposed, read aloud in full, and adopted this 7th day of September, A. D. 1938, by the following vote:

Commissioners Krause, Luce, Ronnow and his Honor, the Mayor, voting AYE; Voting NO, None.
ABSENT: Commissioner Corradetti.

Publish Sept. 9 and 16, 1938.

The AAA answers the complaints of the farmers over regementive control in 1938 by granting a wheat subsidy of 26 to 30 cents a bushel for 1939. The answer may not be sound but it is affluence.