

RULE NUMBER	DESCRIPTION OF REGULATORY RESTRICTION	STATUTE UNDER WHICH THE REGULATORY RESTRICTION WAS ADOPTED	IS THE REGULATORY RESTRICTION EXPRESSLY OR SPECIFICALLY REQUIRED BY STATE OR FEDERAL LAW?	IS A LAW CHANGE REQUIRED IN ORDER TO REMOVE THE RESTRICTION?
OAC 901:11-1-04(A)	No person located in Ohio shall act as or hold the person's self out as a producer; processor; milk dealer; or raw milk retailer; unless the person holds a valid license or registration issued by the director under section 917.09 of the Revised Code and this rule.	ORC 917.09(C)	Yes, state law	Yes, state law
OAC 901:11-1-04(B)	A person whose religion prohibits the person from obtaining a license under this rule, in place of a license, shall register with the director as a producer; processor; milk dealer; raw milk retailer; milk hauler; or weigher, sampler, or tester.	ORC 917.09(J)	Yes, state law	Yes, state law
OAC 901:11-1-04(B)	The registrant shall submit a religious exemption certificate with the application for each desired registration type.	ORC 917.09(J)	Yes, state law	Yes, state law
OAC 901:11-1-04(B)	A registration shall be suspended, revoked and canceled under the same terms as a license.	ORC 917.09(J)	Yes, state law	Yes, state law
OAC 901:11-1-04(C)	The director shall issue a license or registration for each application upon a determination that the applicant is in compliance with sections 917.01 to 917.23 of the Revised Code and rules adopted thereunder of the Administrative Code.	ORC 917.09(F)	Yes, state law	Yes, state law
OAC 901:11-1-04(E)	An application shall be submitted for each license type as follows: milk producer; milk processor; milk dealer; and raw milk retailer.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(E)	After the initial issuance of a license or registration, an application and license fee as set forth in this paragraph shall be submitted when an additional category within the license type is desired.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(E)	A license fee of fifteen dollars shall accompany each license or registration application.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(E)	A license or registration shall remain valid unless suspended, revoked or canceled.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(F)	An application for a milk dealer license or registration shall be accompanied by evidence of financial responsibility.	ORC 917.02(A)(i)	Yes, state law	Yes, state law

OAC 901:11-1-04(F)	Upon filing thereof and payment of the prescribed license fee, the director shall issue to the applicant a license or registration.	ORC 917.02(A)(i)	Yes, state law	Yes, state law
OAC 901:11-1-04(H)	Cancellation of license, registration or category thereunder shall be at no cost to the licensee or registrant.	ORC 917.02	Yes, state law	Yes, state law
OAC 901:11-1-04(I)	Milk producers, and milk processors located in Ohio shall pay the milk inspection fees prescribed by the milk sanitation board in accordance with section 917.031 of the Revised Code, in addition to the license or registration fee prescribed by section 917.09 of the Revised Code and this rule.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(I)	Inspection fees shall be paid to the treasurer, state of Ohio, within fifteen days after the receipt of the invoice.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(I)	Failure to pay inspection fees shall be cause for license or registration revocation.	ORC 917.09(D)	Yes, state law	Yes, state law
OAC 901:11-1-04(J)	Upon determination by the director that a dairy product exceeds bacterial or chemical standards established by Chapter 917. of the Revised Code or rules of the Administrative Code adopted thereunder, that a dairy product is adulterated as described in section 3715.59 of the Revised Code, or that an emergency exists that presents a clear and present danger to the public health, the director, in addition to taking any other appropriate legal actions, may order a denial, suspension, or revocation of any license or registration, effective immediately without a hearing, provided that thereafter an opportunity for a hearing shall be afforded without delay.	ORC 917.02	Yes, state law	Yes, state law
OAC 901:11-1-04(L)(1),(2)	When the director determines that a grade A milk producer sold or offered for sale raw milk containing drug residues in excess of levels specified, the grade A milk producer license shall be: (1) Immediately suspended for a minimum of two days on the first occurrence in a twelve month period; (2)Immediately suspendedfor a minimum of four days on the second occurrence in a twelve month period; and,	ORC 917.02(1)(a) & (3)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-1-04(L)(3)	When the director determines that a grade A milk producer sold or offered for sale raw milk containing drug residues in excess of levels specified, the grade A milk producer license shall be: (3) Immediately suspended for a minimum of four days on the third and subsequent occurrences in a twelve month period, and the director shall initiate administrative procedures to revoke the grade A milk producer license.	ORC 917.02(1)(a) & (3)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-04(L)(4)	When the director determines that a grade A milk producer sold or offered for sale raw milk containing drug residues in excess of levels specified, the grade A milk producer license shall be: (4) Whenever a grade A milk producer license is suspended or revoked for drug residues found in raw milk, in no event shall that grade A milk producer license be reinstated by the director until: ...	ORC 917.02(1)(a) & (3)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-04(L)(4)(c)	(c) A copy of the validation form, signed by both the producer and a licensed veterinarian, shall be provided to the director.	ORC 917.02(1)(a) & (3)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-05(C)(1)	In Item 10r. "Utensils and Equipment - Cleaning," insert numbered paragraph "4" which shall read: Regardless of whether a milk storage/holding tank has had a partial removal of milk, the milk storage/holding tank shall be cleaned and sanitized when emptied and	ORC 917.09(C)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-05(C)(1)	shall be emptied at least every seventy-two hours.	ORC 917.09(C)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-05(C)(1)	Milk storage/holding tanks used in the production of goat milk shall be clean and sanitized when empty and	ORC 917.09(C)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-05(C)(1)	shall be emptied at least every seven days.	ORC 917.09(C)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-06(A)	A regular meeting of the milk sanitation board shall be held annually between the first day of July and last day of August.	ORC 917.02	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-1-06(B)(2)	Special meetings: Notice of date, time, place, and purpose of any special meetings of the milk sanitation board shall be placed on the department of agriculture's website www.agri.ohio.gov and may also be published in Gongwer or Hannah news service, as well as sent to media outlets that requested such information, at least twenty-four hours prior to a special meeting.	ORC 917.02	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-1-06(B)(3)	Emergency meetings: Notice of date, time, location and purpose of all emergency meetings of the milk sanitation board shall be given to all news media who requested prior notification. The notice of the emergency meeting shall also be published on the department's website www.agri.ohio.gov and may also be published in Gongwer or Hannah news service.	ORC 917.02	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(A)	Acceptability of raw milk from each producer shall be based on a visual examination for appearance and odor or by an acceptable test procedure for bacterial count, somatic cell count and drug residue test as specified in rules 901:11-2-03 to 901:11-2-05 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(B)	The appearance of acceptable raw milk shall be normal and free of excessive coarse sediment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(B)	The milk shall not show any abnormal condition including but not limited to: curdled, ropy, bloody or mastitic.	ORC 917.02(A)(1)(a)	Yes, state law	Yes, state law
OAC 901:11-2-02(B)(1)- (4)	(B) When milk is tested for sediment and it exceeds the following United States department of agriculture standards, it shall be considered as adulterated: (1)No. 1 acceptable- not to exceed 0.50 mg. or equivalent. (2)No. 2 acceptable- not to exceed 1.50 mg. orequivalent. (3)No. 3 probational, not over a ten day period - not to exceed 2.50 mg. or equivalent. (4)No. 4 reject, considered to be adulterated - over 2.50 mg. or equivalent.	ORC 917.02(A)(1)(a)	Yes, state law	Yes, state law
OAC 901:11-2-02(D)	Methods for determining the sediment content of the milk of individual producers shall be those described in the standard methods.	ORC 917.02(A)(1)(a) & 7 C.F.R. 58-134	Yes, federal law	Yes, federal law
OAC 901:11-2-02(D)	Sediment content shall be based on comparison with applicable charts of the United States sediment standards for milk and milk products which are found in Title 7 C.F.R. parts 58-134 (2011).	ORC 917.02(A)(1)(a) & 7 C.F.R. 58-135	Yes, federal law	Yes, federal law
OAC 901:11-2-02(E)	The odor shall be fresh and sweet.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(E)	The milk shall be free from objectionable feed and other off-odors that would adversely affect the finished product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-02(F)	Lactating animals which show evidence of the secretion of abnormal milk in one or more quarters based upon bacteriological, chemical, or physical examination shall be milked last or with separate equipment, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(F)	the milk shall be discarded.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(F)	Lactating animals treated with, or lactating animals which have consumed chemical, medicinal, or radioactive agents which are capable of being secreted in the milk and which in the judgement of the director, may be deleterious to human health, shall be milked last or with separate equipment, and the milk disposed of as the director may direct.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(G)	A plant, hauler, weigher or sampler shall reject specific producer raw milk if the milk fails to meet the requirements for appearance and odor or if it tests positive for drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(H)	All reject milk shall be identified either with a reject tag or colored with harmless food coloring.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(I)	A plant shall not accept milk from a producer if: (1)Three ofthe last five milk samples have exceeded the maximum bacterial count asspecified in rule 901:11-2-03 of the Administrative Code; (2)Three ofthe last five milk samples have exceeded the maximum somatic cell count asspecified in rule 901:11-2-04 of the Administrative Code; or (3)Theproducer's last milk sample was positive on a drug residue test as specified inrule 901:11-2-05 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(J)	Quality testing of milk from new producers, producers whose license or registration has been suspended, and transfer producers shall meet the requirements in this rule for the items listed in this paragraph.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(J)	Thereafter, each milk shipment shall meet the requirements of acceptable milk, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-02(J)	shall be tested in accordance with the provisions of rules 901:11-2-03 to 901:11-2-05 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-02(K)	Prior to receipt of the first shipment of milk from a producer whose milk shipment is shifted from one plant to another plant, the processor shall make a request to the director for the following information and may receive the producer's milk if: (1)The producer holds a valid, active license or registration as set forth in rule 901:11-1-04 of the Administrative Code; and (2)The last shipment of milk received from the producer by the former plant meet the requirements for: (a)Acceptable milk; (b)Bacterial count; (c)Somatic cell count; and (d)Drug residue level.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(A)	During at least four separate months within any consecutive six month period, each dairy plant or co-operative association shall collect and submit individual producer raw milk samples to a laboratory for examination to determine the bacterial count of the samples.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(A)	Samples shall be representative of all raw milk shipped from bulk tanks and all raw milk received in cans.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(B)	Samples shall be analyzed at a laboratory approved by the director, and the laboratory results shall be transmitted to the department as requested by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(B)	Each producer's raw milk sample shall be tested for bacterial count using one of the following methods :...	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(C)	Milk shall not exceed the following bacterial standards:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(C)(1)	Milk shipped from the farm in a bulk milk tank shall not have a raw milk bacteria count of more than five hundred thousand bacteria per mL.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(C)(2)	Milk shipped from the farm in cans shall not have a raw milk bacteria count of more than one million bacteria per mL.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-03(D)	Whenever the producer's raw milk bacteria count exceeds the standards in paragraph (C) of this rule, the producer shall be notified of the excessive bacteria count.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(E)	Whenever two of the last four bacteria counts exceed the bacteria standard as stated in paragraph (C) of this rule, the director shall send a written warning notice to the producer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(E)	The notice shall be in effect so long as two of the last four consecutive samples exceed the bacterial standard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)	An additional sample shall be taken no sooner than three days and no later than twenty-one days after sending of the warning notice required in paragraph (E) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)	If this sample also exceeds the bacteria standard as established in paragraph (C) of this rule, the producer license or registration shall be suspended until satisfactory compliance is obtained.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)	The producer license or registration shall remain in a warning status as long as two of the last four bacteria counts exceed the standard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)	The director shall suspend the producer license or registration immediately for at least seven days, in accordance with section 917.22 of the Revised Code, whenever three of the last five bacteria counts within any twelve month period exceed the standard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)(1)	The director shall suspend the producer license or producer registration for at least fourteen consecutive days, in accordance with section 917.22 of the Revised Code, whenever a second suspension occurs within any twelve month period.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)(2)	The director shall suspend the producer license or producer registration for at least thirty consecutive days, in accordance with section 917.22 of the Revised Code, whenever three or more suspensions occur within any twelve month period.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-03(F)(3)	Somatic cell limit violations shall not be included in paragraph (D) of rule 901:11-2-03 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-04(A)	During at least four separate months within any consecutive six month period, each dairy plant or co-operative association shall collect and submit producer raw milk samples to a laboratory for examination to determine the somatic cell count of the samples.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(A)	Samples shall be representative of all raw milk shipped from bulk tanks and received in cans.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(B)	The somatic cell standard for acceptable raw milk shall be the lesser of one million or two hundred fifty thousand per mL. more than the standard adopted in the PMO .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(B)	Goat milk shall remain at the same level as adopted in the PMO .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(C)	A screening test may be conducted on goat herd milk. When a goat herd screening sample exceeds either of the following screening test results, a confirmatory test shall be conducted using either: (1)The California mastitis test - weak positive CMT 1; or (2)The Wisconsin mastitis test - WMT valueof 18 mm.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(D)	Samples shall be analyzed at a laboratory approved by the director and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(D)	the laboratory results shall be transmitted to the department as requested by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(D)	Each producer's raw milk sample shall be tested for somatic cell count using one of the following methods , any other method listed in the standard methods, or by any other equivalent method approved by the director: (1) Direct microscopic somatic cell count (single strip procedure). Pyronin Y-methyl green stain or "New York" modification shall be used for goat milk; (2)Electronic somatic cell count; (3)Flow cytometry/opto-electronic somaticcell count; or (4)Membrane filter DNA somatic cell count.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(E)	The results of the confirmatory test on goat milk for somatic cells shall be the official results.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(F)	Whenever the producer raw milk somatic cell count exceeds the standard established in paragraph (B) of this rule, the following procedures shall be applied:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-04(F)(1)	(1) The producer shall be notified of an excessive somatic cell count; and,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(F)(2)	(2) Whenever two of the last four somatic cell counts exceed the somatic cell standard as stated in paragraph (B) of this rule, the director shall send a written warning notice to the producer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(F)(2)	The notice shall be in effect so long as two of the last four consecutive samples exceed the somatic cell standard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)	An additional sample shall be taken no sooner than three days and no later than twenty-one days after sending of the warning notice.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)	If this sample also exceeds the somatic cell standard, the producer license or registration shall be suspended until satisfactory compliance is obtained.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)	The producer license or registration shall remain in a warning status as long as two of the last four somatic cell counts exceed the standard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)	The director shall suspend the producer license or registration immediately for at least one day, in accordance with section 917.22 of the Revised Code, whenever three of the last five somatic cell counts within any twelve month period exceed the standard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)(1)	The director shall suspend the producer license or producer registration for at least seven consecutive days, in accordance with section 917.22 of the Revised Code, whenever a second suspension occurs within any twelve month period.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)(2)	The director shall suspend the producer license or producer registration for at least fourteen consecutive days, in accordance with section 917.22 of the Revised Code, whenever a third suspension occurs within any twelve month period.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-04(G)(3)	The director shall suspend the producer license or producer registration for at least thirty consecutive days, in accordance with section 917.22 of the Revised Code, whenever four or more suspensions occur within any twelve month period.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-04(G)(4)	Bacteria limit violations shall not be included in paragraph (G) of rule 901:11-2-04 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(a)	All raw milk shipped for processing or intended to be processed on the farm where it was produced shall be sampled and tested, prior to processing, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(a)	all individual producer raw milk samples submitted to an approved laboratory for examination to determine bacteria and somatic cell counts shall also be tested for beta lactam drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(a)	Collecting, handling and testing of samples shall be done according to procedures approved by the director, and the laboratory results shall be transmitted to the department as requested by the director;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(a)	and the laboratory results shall be transmitted to the department as requested by the director;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(b)	When so specified by the director, all raw milk shipped for processing, or intended to be processed on the farm where it was produced, shall be sampled and tested, prior to processing, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(b)	all individual producer raw milk samples submitted to an approved laboratory for examination to determine bacteria and somatic cell counts shall also be tested for other drug residues.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(b)	Collecting, handling and testing of samples shall be done according to procedures approved by the director, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(b)	the laboratory results shall be transmitted to the department as requested by the director;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(c)	When the director determines that a potential problem exists with an animal drug residue or other contaminant in the milk supply, additional sampling and additional testing shall be conducted, as ordered by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(1)(c)	The testing shall continue until such time that the director determines with reasonable assurance that the potential problem has been remedied; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-05(A)(1)(d)	The dairy plant shall analyze samples for beta lactams and other drug residues by methods evaluated by the association of official analytical chemists, which can be found at http://www.aoac.org/ , and accepted by the director as effective in determining compliance with established "safe levels" or tolerances as established and amended by the United States food and drug administration. The dairy plant may employ on a temporary basis other test methods determined to demonstrate accurate compliance results. These test methods may be used until they are evaluated by the AOAC and accepted or rejected by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(2)(a)	For bulk milk a milk sample for beta lactam drug residue testing shall be taken at each farm and shall include milk from each farm bulk tank; (b)(c)	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(2)(b)	For can milk a milk sample for beta lactam drug residue testing shall be formed separately at the receiving plant for each can milk producer included in a delivery, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(2)(b)	shall be representative of all milk received from the producer; or	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(2)(c)	For producer/processor a milk sample for beta lactam drug residue testing shall be formed separately according to paragraphs (A)(2)(a) and (A)(2)(b) of this rule for milk produced or received by a producer/processor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(3)(a)	For bulk milk a load sample shall be taken from the bulk milk pickup tanker after its arrival at the plant and prior to further commingling;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(3)(b)	For can milk a load sample representing all of the milk received on a shipment shall be formed at the plant, using a sampling procedure that includes milk from every can on the vehicle; or	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(3)(c)	For producer/processor a load sample shall be formed at the plant using a sampling procedure that includes all milk produced and received.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-05(A)(4)	A load sample that tests positive for drug residue shall be retained according to guidelines established by the appropriate state regulatory agency.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(4)	The records of all sample test results shall be retained for a period of not less than twelve months.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(5)(a)	When a load sample tests positive for drug residue, dairy plant personnel shall notify the director immediately, in accordance with state policy, of the positive test result and of the intended disposition of the shipment of milk containing the drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(5)(a)	All milk testing positive for drug residue shall be disposed of in a manner that removes it from the human or animal food chain, except when acceptably reconditioned under United States food and drug administration compliance policy guidelines;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(5)(b)	Each individual producer sample represented in the positive-testing load sample shall be individually tested in a laboratory approved by the director to determine the producer of the milk sample testing positive for drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(5)(b)	Identification of the producer responsible for producing the milk testing positive for drug residue, and details of the final disposition of the shipment of milk containing the drug residue, shall be reported immediately to the director, according to state policy; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(A)(5)(c)	Milk shipment from the producer identified as the source of milk testing positive for drug residue shall cease immediately and may resume only after a sample from a subsequent milking does not test positive for drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(B)(1)	The director shall monitor the milk industry's drug residue program by conducting unannounced on-site inspections to observe testing and sampling procedures and to collect samples for comparison drug residue testing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-05(B)(1)	In addition, the director shall review industry records for compliance with state policy.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(B)(1)	The review shall seek to determine that: (a)Each producer is included in an effective routine drug residue milk monitoring program utilizing the official methods and federal drug administration approved methods to test samples for the presence of drug residue; (b)The director receives prompt notification from industry personnel of each occurrence of a sample testing positive for drug residue, and of the identity of each producer identified as a source of milk testing positive for drug residue; (c)The director receives prompt notification from industry personnel of the intended and final disposition of milk testing positive for drug residue, and that disposal of the load is conducted in a manner that removes it from the human or animal food chain, except when acceptably reconditioned under federal drug administration compliance policy guidelines; and, (d)Milk shipment from a producer identified as a source of milk testing positive for drug residue completely and immediately ceases until a milk sample taken from the dairy herd does not test positive for drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-05(B)(2)(b)	The producer shall review the "Milk and Dairy Beef Drug Residue Prevention" manual with a licensed veterinarian within thirty days after each occurrence of shipped milk testing positive for drug residue.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(B)(2)(b)	A validation form confirming that the "Milk and Dairy Beef Drug Residue Prevention" manual has been reviewed and that a valid veterinary client-patient relationship exists shall be signed by the responsible producer and a licensed veterinarian.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-05(B)(2)(b)	The validation form shall be submitted to the director after the manual has been reviewed; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-07	Composite milk samples should be tested for pesticides and herbicides at a frequency which the director determines is adequate to protect the consumer. The test results from the samples shall not exceed established food and drug administration limits.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-08(A)	Added water is considered to be an adulteration of the product. Producer milk samples may be tested for added water to establish a cryoscope herd history for the producer. The director shall send the producer a written warning when the cryoscope reading exceeds five per cent added water above the established herd history.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-08(A)	The warning shall be in effect for one year from the date of the warning letter.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-08(A)	The director shall immediately suspend the producer license or registration for adulteration with added water when the cryoscope reading exceeds five per cent above the established herd history on the second occasion.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(A)	All animals in the herd shall be maintained in a healthy condition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(B)	All milk for manufacturing shall be from herds which are located in an accredited free state or modified accredited tuberculosis area, as determined by the United States department of agriculture.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(B)	Herds located in an area that fails to maintain accredited status shall have passed an annual tuberculosis test.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-09(C)	All milk for manufacturing shall be from herds under a brucellosis eradication program which meets one of the following conditions: (1) The herd is located in a certified brucellosis-free area as defined by the United States department of agriculture and is enrolled in the testing program for the area; (2) The herd meets United States department of agriculture requirements for an individually certified herd; (3) The herd participates in a milk ring testing program at least two times per year at approximately one hundred eighty day intervals and [see (C)(3)]; or (4) The herd has an individual blood agglutination test annually with an allowable maximum grace period not exceeding two months.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(C)(3)	all herds with positive milk ring results shall have the entire herd blood tested within thirty days from the date of the laboratory ring test	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(D)	Goat, sheep, water buffalo, or any other hooved mammal milk for pasteurization, ultrapasteurization, or aseptic processing shall be from a herd or flock that: ... (1) Has passed an annual whole herd or flock brucellosis test as recommended by the state veterinarian or United States department of agriculture area veterinarian in charge; (2) Has passed an initial whole herd brucellosis test, followed only by testing replacement animals or any animals entering the milking group or sold as dairy animals; (3) Has passed an annual random blood testing program sufficient to provide a confidence level of ninety-nine per cent with a P value of 0.05. [see (D)(3) below]; or (4) Has passed a United States department of agriculture approved bulk milk test at the recommended frequency with implementation date based on availability of the test.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(D)(3)	Any herd or flock with one or more confirmed positive animals shall go to one hundred percent testing until the whole herd tests shows no positive animals are found	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(E)(1)	Regardless of location or other herd status, a milk producer whose herd: Has a suspicious milk ring test result shall have the entire herd blood tested within thirty days after the date of the laboratory test.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-09(E)(2)	Regardless of location or other herd status, a milk producer whose herd: Is identified as the origin of a brucellosis reactor animal shall have the entire herd blood tested within thirty days after the laboratory tests, unless the test requirement has been waived by an epidemiological investigation conducted by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(E)(3)	Regardless of location or other herd status, a milk producer whose herd: Is identified as the origin of a tuberculosis reactor or suspect, shall follow all statutes, rules, and recommendations of the Ohio department of agriculture concerning the testing and disposition of animals in the herd.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(F)	For diseases other than brucellosis and tuberculosis, the director may require appropriate physical, chemical, or bacteriological tests.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(F)	The diagnosis of other diseases in dairy cattle shall be based upon test results and the diagnosis of a licensed veterinarian or a veterinarian in the employ of a governmental agency.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-09(F)	The milk producer shall dispose of any animal diagnosed as being diseased in accordance with applicable laws and rules.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(A)	The milking barn, stable, or parlor shall be of a size and arrangement that will promote a sanitary milking operation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(A)	It shall be provided with natural or artificial light, well distributed for day or night milking and have sufficient air space and air circulation to prevent condensate and excessive odors.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(A)	The floors and gutters shall be in good repair and constructed of concrete or other impervious material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(A)	Concentrates and feed, when stored in the milking facility, shall be kept in a tightly covered box or bin.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(A)	The facility shall be kept clean,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(A)	the manure removed daily and no swine or fowl shall be permitted in any part of the milking facility.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(B)	If milk is exposed in the milking facility, it shall be protected in a manner that prevents any contamination of the milk, equipment, containers, or utensils.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-10(B)	No milk shall be strained, poured, transferred, or stored unless it is properly protected from contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(C)	Milk stools, surcingles and antikickers shall be kept clean and stored off the floor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(D)	The cowyard, housing area or loafing area shall be of ample size to prevent overcrowding,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(D)	shall be kept clean and drained to prevent forming of standing water pools, insofar as practicable .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-10(D)	The dairy animals shall be prevented from having any access to stored or accumulated manure.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	The milk producer shall ensure that milking is done only in the milking barn, stable, or parlor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	The flanks, udders, bellies, and tails of all milking animals shall be free from visible dirt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	All brushing shall be completed prior to milking.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	The udders and teats of all milking animals shall be clean and dry before milking.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	The milk producer shall ensure that the animals' teats are treated with a sanitizing solution just prior to the time of milking and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	shall be dry before milking.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(A)	Wet-hand milking is prohibited.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(B)	The milker's outer clothing shall be clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(B)	Hands shall be clean and dry immediately before milking and performing any milkhouse function, and prior to resuming any of these activities if interrupted.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(B)	No person with an infected cut or open sore on their hands or arms shall milk dairy animals, or handle milk, milk containers, utensils or equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-11(C)	Dairy animals which secrete abnormal milk, shall be milked last or with separate equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-12(A)	A manufacture milk producer shall do one of the following: (1)In the case of manufacture milk that is stored in cans on a manufacture milk producer's farm, cool the milk to and store it at a temperature of sixty degrees Fahrenheit (sixteen degrees Celsius) or lower within two hours after completion of the milking; or (2)In the case of manufacture milk that is stored in a bulk tank on the manufacture milk producer's farm, cool the milk to and store it at a temperature of fifty degrees Fahrenheit (ten degrees Celsius) or lower within two hours after completion of the milking.	ORC 917.02(A)(1)(a)	Yes, state law	Yes, state law
OAC 901:11-2-12(B)	Manufacture milk stored in accordance with paragraph (A)(1) of this rule shall be used exclusively in the manufacture of cheese.	ORC 917.02(A)(1)(a)	Yes, state law	Yes, state law
OAC 901:11-2-13(A)	A milkhouse or milkroom shall be provided for handling and cooling milk and for washing, handling, and storing the utensils and equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(A)	Other products shall not be handled or other activities performed in the milkroom which would be likely to contaminate milk or otherwise create a public health hazard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(B)	The milkhouse or milkroom that is a part of the barn or other building shall be partitioned and sealed to prevent the entrance of dust, flies, or other contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(B)	The floor of the milkhouse or milkroom shall be of concrete or other impervious material and graded to drain so that there are no pools of standing water.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(B)	The walls and ceilings shall be constructed of smooth easily cleaned material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(B)	All newly constructed milkhouses shall have walls and ceilings constructed of smooth material kept in good repair and well painted with a light-colored washable paint or finished in an equally suitable manner.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-13(B)	All outside doors shall open outward and be self-closing, unless they are provided with tight-fitting, self-closing, screen doors that open outward or unless other effective means are provided to prevent the entrance of flies or insects. A direct opening between the milkhouse or milkroom and the milking barn, stable, or parlor is permitted when the opening has a tight fitting, self-closing, solid door.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(B)	The milkhouse or milkroom shall have sufficient air space and air circulation to prevent condensate and excessive odors.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(B)	It shall be provided with natural or artificial light well distributed for day or night milkhouse activities.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(C)	The milkhouse or milkroom shall be equipped with a two-compartment wash vat, utensil rack, milk cooling facilities and have an adequate supply of hot water available for cleaning milking equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(C)	If a farm bulk milk tank is used, it shall be situated in the milkhouse or milkroom to allow access to all areas of the milkhouse or milkroom and to the exterior of the bulk milk tank for cleaning and servicing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(C)	The farm bulk milk tank shall not be located over a floor drain or under a ventilator.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(D)	The truck approach to the milkhouse or milkroom shall be properly graded and surfaced to prevent mud or pooling of water at point of loading.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(D)	The transferring of milk from a farm bulk milk tank to a transport tank is through a hose port located in the milkhouse wall.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(D)	The port shall be fitted with a tight door which shall be in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(D)	It shall be kept closed when the port is not in use. An easily cleanable surface shall be constructed under the hose port, adjacent to the outside wall, and sufficiently large to protect the milk hose from contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(E)	The milkhouse or milkroom shall be kept clean and free of trash.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-13(E)	Animals and fowl shall not be allowed access to the milkhouse or milkroom at any time.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-14(A)	Animal biologics and other drugs intended for treatment of animals, and insecticides approved for use in dairy operations, shall be clearly labeled and used in accordance with label instructions .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(B)	Only drugs that are approved by the food and drug administration or biologics approved by the United States department of agriculture for use in dairy animals that are properly labeled according to the food and drug administration or the United States department of agriculture regulations shall be administered to such animals.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(C)	When drug storage is located in the milkroom, milkhouse, or milking area, the drugs shall be stored on a shelf or in a storage unit and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(C)	shall be stored in a manner which will prevent accidental contact with milk and milk contact surfaces.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(C)	Such drugs shall further be segregated in such a way so that drugs labeled for use in lactating dairy animals are separated from drugs labeled for use in non-lactating dairy animals.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(D)	Drugs labeled for use in non-dairy animals shall not be stored with drugs labeled for use in dairy animals.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(D)	When drugs labeled for use in non-dairy animals are stored in the barn, the drugs shall be located in an area of the barn separate from the milking area.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-14(E)	Herbicides, fertilizers, pesticides, and insecticides that are not approved for use in dairy operations shall not be stored in the milkhouse, milkroom, or milking area.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(A)	Utensils, milk cans, milking machines, pipeline systems, and other equipment used in the handling of milk shall be maintained in good condition,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(A)	shall be free from rust, open seams, milkstone, or any unsanitary condition,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(A)	and shall be washed, rinsed, and drained after each milking, stored in suitable facilities, and sanitized immediately before use with at least fifty parts per million chlorine solution or a sanitizing solution listed in 21 C.F.R. 178.1010(2014) that is used in accordance with label directions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(A)	New or replacement can lids shall be umbrella type.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-15(A)	All new utensils and equipment shall comply with applicable 3-A sanitary standards.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(B)	Farm bulk milk tanks shall meet 3-A sanitary standards for construction at the time of installation	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(B)	and shall be installed in accordance with rule 901:11-2-13 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-15(C)	Single service articles shall be properly stored and shall not be reused.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-16	The dairy farm water supply shall be properly located, protected, and operated,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-16	and shall be easily accessible, ample, and of safe, sanitary quality for the cleaning of dairy utensils and equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-16	The water supply shall come from a source which is approved by the state regulatory authority; or from a spring, dug well, driven well, bored well, or drilled well, the water from which complies with Chapter 3701-28 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-16	A source that does not conform with the construction requirements of the state regulatory authority, but is tested annually by a laboratory approved by the director and found to be safe and of sanitary quality, as outlined in Chapter 3701-28 of the Administrative Code, shall be satisfactory.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-16	Provided, that after adoption of this regulation any new sources of water supply or any farm water supply requiring repairs or reconstruction or any source from which tested samples have been found unsatisfactory shall meet the construction requirements of Chapter 3701-28 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-17	House, milkhouse, milkroom, and toilet wastes shall be disposed of in a manner that will not pollute the soil surface, contaminate any water supply, or be exposed to insects.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-18(A)	No person shall be issued a producer or processor license or registration unless they are in compliance with rules 901:11-2-01 to 901:11-2-44 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-18(B)	The licensed dairy farm or dairy plant shall be inspected annually after the initial licensing inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-19(A)	The premises shall be kept in a clean and orderly condition, ...	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-19(A)	and shall be free from strong or foul odors, smoke, or excessive air pollution.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-19(A)	Driveways and adjacent plant traffic areas shall be constructed of concrete, asphalt, or similar material and maintained to keep dust and mud to a minimum.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-19(B)	The adjacent plant surroundings shall be free from refuse, rubbish, and waste materials to prevent the harborage of rodents, insects, and other vermin.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-19(C)	A suitable drainage system shall be provided which will allow rapid drainage of all water from plant buildings and driveways, including surface water around the plant and on the premises.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-19(C)	All water shall be disposed of in a manner as to prevent a nuisance or health hazard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20	The building or buildings shall be of sound construction and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20	shall be kept in good repair to prevent the entrance or harborage of rodents, birds, insects, vermin, and other animals.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20	Any openings around service pipes through outside walls shall be effectively sealed around the openings or sealed with tight metal collars.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(A)	All openings to the outer air including doors, windows, skylights, and transoms shall be effectively protected or screened to prevent the entrance of flies and other insects, rodents, birds, dust, and dirt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(A)	All outside doors opening into processing rooms shall be in good condition and fit properly.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(A)	All hinged, outside screen doors shall open outward.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(A)	All doors shall be tight-fitting and self-closing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-20(A)	All doors and windows shall be kept clean and in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(A)	Outside conveyor openings and other special-type outside openings shall be effectively protected to prevent the entrance of flies and rodents by means of doors, screens, flaps, fans, or tunnels.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(A)	Outside openings for sanitary pipelines shall be covered when not in use. On new construction, window sills should be slanted downward at an angle of forty-five degrees.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(B)	The walls, ceilings, partitions, posts of rooms in which milk or dairy products are processed, manufactured, handled, packaged, or stored (except dry storage of packaged finished products and supplies) or in which utensils are washed and stored, shall have a smooth finish with a suitable material of light color, which is substantially impervious to moisture and shall be kept clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(B)	These surfaces shall be refinished as often as necessary to maintain a neat, clean surface.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(C)(1)	The floors of all rooms in which milk or dairy products are processed, manufactured, packaged, or stored or in which utensils are washed shall be constructed of tile properly laid with impervious joint material, concrete, or other equally impervious material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(C)(1)	The floors shall be smooth, kept in good repair, and graded so that there will be no pools of standing water or milk products after flushing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(C)(1)	Drains shall be equipped with traps properly constructed and shall be kept in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(C)(1)	On new construction, bell-type traps shall not be used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(C)(1)	The plumbing shall be installed to prevent the backup of sewage into the drain lines and onto the floor of the plant.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(1)	Light shall be ample and well distributed. (2)	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-20(D)(1)	All rooms in which dairy products are manufactured or packaged or where utensils are washed shall have at least thirty foot-candles of light intensity on all working surfaces and at least fifty foot-candles of light intensity in areas where dairy products are graded or examined for condition and quality.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(1)	In all other rooms, there shall be at least five foot-candles of light intensity when measured at a distance of thirty inches from the floor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(1)	Where contamination of product by broken glass is possible, light bulbs, fluorescent tubes, skylights, or other fixtures over the product shall be protected against breakage.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(2)	There shall be adequate heating, ventilation, or air conditioning in all to facilitate maintenance of sanitary conditions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(2)	Exhaust or inlet fans, vents, hoods, or temperature and humidity control facilities shall be provided as needed to minimize or eliminate undesirable room temperatures, objectionable odors, moisture condensation, or have an atmosphere relatively free from mold (not exceeding ten mold colonies per cubic foot of air).	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(2)	Inlet fans shall be screened and should be provided with an adequate air filtering device to eliminate dirt and dust from incoming air.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(2)	Ventilation systems shall be cleaned periodically and shall be maintained in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(D)(2)	Exhaust outlets shall be screened or be provided with self-closing louvers to prevent the entrance of insects when not in use.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)	Rooms in which any raw materials, packaging materials, ingredient supplies, or dairy products are handled, manufactured, packaged, or stored shall be designed, constructed, and maintained to assure desirable room temperatures and enhance clean, orderly operating conditions free from objectionable odors and vapors. (1) (2) (3) (4) (a) (b) (5)	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)	Enclosed bulk milk receiving rooms when present shall be separated from the processing rooms by a partition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-20(E)	Rooms for receiving can milk shall be separated from processing rooms by a partition (partial or complete), by suitable arrangement of equipment, or by allowing enough distance between receiving and processing operations to avoid possible contamination of milk or dairy products during manufacturing and handling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)	Processing rooms shall be kept free from equipment and materials which are not routinely used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(1)	Coolers and freezers used for storage of dairy products shall be clean, reasonably dry and maintained at proper uniform temperature and humidity levels by providing adequate circulation of air at all times to protect the product and minimize mold growth.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(1)	Coolers and freezers shall be free from rodents, insects and pests.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(1)	Shelves shall be kept clean and dry.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(1)	Refrigeration units shall have provisions for the collection and disposal of condensate.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(2)	Supply rooms used for the storage of packaging materials, containers, and miscellaneous ingredients shall be kept clean, dry, orderly, free from insects, rodents, and mold and maintained in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(2)	Such items stored therein shall be adequately protected from dust, dirt, or other extraneous matter and so arranged on racks, shelves, or pallets to permit access to the supplies and to permit cleaning and inspection of the room.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(2)	Insecticides, rodenticides, cleaning compounds, and other nonfood products shall be properly labeled and segregated, and stored in a separate room or cabinet away from milk, dairy products, ingredients, or packaging supplies.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(3)	Boiler and tool rooms shall be separated from other rooms where milk and dairy products are processed, manufactured, packaged, handled, or stored.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(3)	Such rooms shall be kept orderly and reasonably free from dust and dirt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)	Toilet and dressing room facilities shall be conveniently located to all processing operations.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-20(E)(4)(a)	Toilet rooms shall not open directly into any room in which milk or dairy products are processed, manufactured, packaged or stored.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)(a)	Doors shall be self-closing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)(a)	Ventilation shall be provided by mechanical means or by screened openings to the outer air.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)(a)	Fixtures including but not limited to toilet stools, sinks, lights and lockers, shall be kept clean and in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)(b)	If employees are furnished with a locker or other storage facility, the lockers or other storage facilities shall be kept clean and orderly.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)(b)	Adequate hand-washing facilities shall be provided as specified in paragraph (B) of rule 901:11-2-21 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(4)(b)	Durable, legible signs shall be posted conspicuously in each toilet or locker room directing employees to wash their hands before returning to work.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-20(E)(5)	Adequate sanitary facilities shall be provided for the handling of starter cultures.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)	The water supply for the plant shall be properly located, protected, and operated and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)	shall be easily accessible, ample, and of safe, sanitary quality for the cleaning of utensils and equipment:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(1)	There shall be an ample supply of safe hot and cold water.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(1)	Adequate facilities shall be provided for proper distribution of water throughout the plant and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(1)	the water shall be protected against contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(1)	Water from other facilities, when officially approved, may be used for boiler feed water and condenser water provided that such waterlines are completely separated from the waterlines carrying the sanitary water supply, and the equipment is constructed and controlled as to preclude contamination of product contact surfaces.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(1)	There shall be no cross connection between the safe water supply and any unsafe or questionable water supply, or any other source of pollution through which contamination of the safe water supply is possible.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-21(A)(1)	The director shall make bacteriological examinations of the sanitary water supply and the recirculated water supply at least twice a year, or as often as necessary to determine purity and suitability for use in manufacturing dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(1)	The processor shall keep on file a copy of all water test results for a period of one year; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(2)	The location, construction and operation of the water supply shall come from a source which is approved by the state regulatory authority;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(A)(2)	or from a spring, dug well, driven well, bored well, or drilled well, the water must comply with the requirements found in appendices D and G of the PMO.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(B)	Convenient hand-washing facilities shall be provided, including hot and cold running water, soap or other detergents, and sanitary single-service towels or air dryers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(B)	Such facilities shall be located in or adjacent to toilet and dressing rooms and also at other places in the plant convenient to all personnel handling dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(B)	Vats for washing equipment or utensils shall not be used as hand-washing facilities.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(B)	Metal or plastic containers shall be provided for used towels and other wastes.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(B)	Waste containers located in the plant shall be covered.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(C)	Steam shall be supplied in sufficient volume and pressure for the satisfactory operation of each applicable piece of equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(C)	Culinary steam used in direct contact with milk or dairy products shall be free from harmful substances or extraneous material,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(C)	only nontoxic boiler compounds shall be used, or	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(C)	a secondary steam generator shall be used in which soft water is converted to steam and no boiler compounds are used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(C)	Steam traps, strainers, and condensate traps shall be used wherever applicable to insure a satisfactory and safe steam supply.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-21(C)	Culinary steam shall comply with appendix H of the PMO.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(D)	The method for supplying air under pressure which comes in contact with milk or dairy products or any product contact surface shall comply with the 3-A accepted practices for supplying air under pressure.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(D)	The air used at the point of application shall be free from volatile substances, which may impart any flavor or odor to the products, and extraneous or harmful substances.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Dairy wastes shall be properly disposed of from the plant and premises.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Waste containers located outside the plant shall be covered.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	The sewer system shall have sufficient slope and capacity to readily remove all liquid waste from the processing operations.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Where a public sewer is not available, all liquid wastes shall be properly disposed of in a manner not to contaminate milk equipment or to create a nuisance or public health hazard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Containers used for the collection and holding of solid wastes shall be constructed of metal, plastic, or other equally impervious material and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	shall be kept covered with tight fitting lids.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	These containers shall be placed outside the plant on a concrete slab or on a rack raised at least twelve inches above the ground. Alternatively waste containers may be kept inside a suitably enclosed, clean and fly proof room.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Solid wastes shall be disposed of regularly and the containers shall be cleaned before reuse.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Accumulation of dry wastepaper and cardboard shall be kept to a minimum.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-21(E)	Paper burned at the plant shall be done in a properly constructed incinerator. The waste paper and cardboard may also be compressed or bagged and hauled away.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-21(F)	Water reclaimed from the condensing of milk and dairy products shall comply with the specifications outlined in appendix D of the PMO . Reclaimed water which meets category I requirements may be used for the purposes of sanitizing product contact surfaces and equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(A)	All equipment and utensils used for the processing of milk and manufacturing of dairy products shall be constructed in a manner to be readily demountable when necessary for cleaning, sanitizing, and inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(A)	The product contact surfaces of all utensils and equipment shall be constructed of stainless steel or of other equally corrosion-resistant material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(A)	Nonmetallic parts, other than glass, having product contact surfaces shall meet the 3-A sanitary standards for plastic or rubber and rubberlike materials.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(B)	All equipment and piping shall be designed and installed to be easily accessible for cleaning and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(B)	shall be kept in good repair, free from cracks and corroded surfaces.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(B)	New or rearranged equipment shall be set away from walls or spaced in such a manner to facilitate proper cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(B)	All parts or interior surfaces of equipment, pipes (except certain piping cleaned in place) or fittings, including valves and connections, shall be accessible for inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(B)	Milk and dairy product pumps shall be of sanitary design and easily dismantled for cleaning or...	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(B)	shall be of specially approved construction to allow effective cleaning-in-place.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(C)	All CIP systems shall comply with the 3-A sanitary practices for permanently installed sanitary product, pipelines, and cleaning systems for those CIP circuits that can not be readily inspected.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(D)	Weigh cans and receiving tanks shall meet the 3-A sanitary standards and be protected sufficiently with the necessary covers or baffles to prevent contamination from splash, condensate, and drippage.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-22(D)	The cans and tanks shall be easily accessible for cleaning and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(D)	shall be elevated above the floor to provide easy access for the cleaning of floors and adjacent wall areas.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(E)	Can rinsers shall have sufficient capacity and ability to provide thoroughly rinsed, dry cans and covers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(E)	Rinsers shall be maintained in a clean and satisfactory operating condition and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(E)	shall be kept free from accumulation of scale or debris which adversely affects the efficiency of the rinser.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)	Product storage tanks shall be fully enclosed or tightly covered and be well insulated.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)	The entire interior surface, agitator and all appurtenances shall be accessible for thorough cleaning and inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)	Any opening or vent at the top of the tank including the entrance of the agitator shaft shall be suitably protected against the entrance of dust, moisture, insects, oil, or grease.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)	Sight glasses, if used, shall be clean, and in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)	Tanks which have hinged covers shall be so designed that moisture or dust on the surface cannot enter the tank when the covers are raised.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)(1)	If the storage tanks are equipped with air agitation, the system shall be of an approved type and properly installed in accordance with the 3-A accepted practices for supplying air under pressure.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)(2)	Storage tanks intended to hold product for longer than eight hours shall be equipped with refrigeration and/or be insulated in order to hold the product at the required product temperature.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(F)(3)	All new storage tanks shall meet the appropriate 3-A sanitary standards and shall be equipped with thermometers in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(G)	Surface coolers shall be equipped with hinged or removable covers for the protection of the product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(G)	The edges of the fins shall be so designed as to divert condensate on non-product contact surfaces away from product contact surfaces.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(G)	All gaskets or swivel connections shall be leak proof.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-22(H)	Vacuum chambers shall be constructed in a manner to facilitate cleaning and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(H)	all product contact surfaces shall be accessible for inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(H)	A vacuum chamber shall be equipped with a vacuum breaker and a check valve on the product discharge line.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(H)	Only steam which meets the requirements of culinary steam shall be used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(H)	The incoming steam supply shall be regulated by an automatic solenoid valve which will cut off the steam supply in the event the flow diversion device of the high-temperature, short-time (HTST) pasteurizer is not in the forward flow position.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(H)	When condensers are used they shall be equipped with a water level control and an automatic safety shutoff valve.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(I)	Hot wells shall be enclosed or covered...	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(I)	and shall be equipped with an indicating thermometer either in the hot well or in the hot milk inlet line to the hotwell.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(I)	If used for holding high heat products, a hot well shall also have a temperature recorder.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(J)	Open-type evaporators and/or vacuum pans shall be equipped with an automatic condenser water level control, barometric leg, or so constructed so as to prevent water from entering the product, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(J)	shall meet the applicable 3-A sanitary standards. When enclosed-type condensers are used, no special controls are necessary to prevent water from entering the product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(K)	If product, including foam, held in the surge tank is not maintained at a minimum of one hundred fifty degrees Fahrenheit, then two or more surge tanks shall be installed to permit flushing and cleaning during processing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(K)	Such tanks shall be completely emptied and washed after each four hours of operation or less.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(K)	Covers easily removable for cleaning shall be provided and used at all times.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-22(L)	High pressure lines may be cleaned-in-place and shall be of such construction that dead ends, valves, and high pressure pumps can be disassembled for manual cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(L)	New high pressure pumps shall meet the 3-A sanitary standards regarding homogenizers and high pressure pumps of the plunger type.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(M)	Spray dryers shall be of continuous discharge type construction.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(M)	All joints and seams in the product contact surfaces shall be welded and ground to a smooth finish.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(M)	All dryers shall be constructed to facilitate ease in cleaning and inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(M)	Sight glasses of sufficient size shall be located at strategic positions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(M)	Dryers shall be equipped with air intake and exhaust recording thermometers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(M)	In gas-fired dryers, precautions shall be taken to assure complete combustion.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(N)	Air filter system intake media shall consist of fiberglass with a downstream backing dense enough to prevent fiberglass break off from passing through, or cotton flannel, wool flannel, spun metal, activated carbon, activated alumina, non-woven fabric, absorbent cotton fiber, electrostatic or other materials which under conditions of intended use are non-toxic, non-shedding and which do not release to the atmosphere, toxic volatiles, or volatiles which may impart any flavor or odor to the product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(N)	Filtering media or devices shall prevent the entrance of foreign substances into the drying chamber.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(N)	The filtering system shall be cleaned or the component parts shall be replaced as often as necessary to maintain a clean air supply.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(N)	Air shall be drawn into the dryer from sources free from objectionable odors, smoke, dust, or dirt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The drums of a roller dryer shall be smooth, readily cleanable, and free of pits and corrosion.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The knives shall be maintained in a condition not to cause scoring of the drums.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-22(O)	The end boards shall have an impervious surface and be readily cleanable.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	They shall be provided with a means of adjustment to prevent leakage and accumulation of milk solids.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The stack, the hood, the drip pan inside of the hood, and related shields shall be constructed of stainless steel and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	shall be readily cleanable.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The lower edge of the hood shall be constructed to prevent condensate from entering the product zone.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The hood shall be properly located and the stack shall be of adequate capacity to remove the vapors.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The stack shall be closed when the dryer is not in operation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The augers shall be of stainless steel construction or be properly plated, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	shall be readily cleanable.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The auger troughs and related shields shall be constructed of stainless steel and be readily cleanable.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	All air entering the dryer room shall be filtered to eliminate dust and dirt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The filter system shall consist of filtering media or a device that will effectively, and in accordance with good manufacturing practices, prevent the entrance of foreign substances into the drying room.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	The filtering system shall be cleaned and component parts replaced as often as necessary to maintain a clean and adequate air supply.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(O)	All dryer adjustments shall be made and the dryer shall be operating normally before food grade powder can be collected from the dryer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(P)	Collectors and conveyors shall be constructed of stainless steel or equally noncorrosive material and be constructed to facilitate cleaning and inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(P)	Filter sack collectors, if used, shall be in good condition and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(P)	the system shall be of such construction that all parts are accessible for cleaning and inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-22(Q)	Dry dairy product cooling equipment shall be provided with sufficient capacity to cool the product to one hundred twenty degrees Fahrenheit or lower immediately after removal from dryer and prior to packaging.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(Q)	If bulk bins are used, the product should be cooled to approximately ninety degrees Fahrenheit but shall not be more than one hundred twenty degrees Fahrenheit.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(Q)	A dry air supply, that meets the requirements of paragraph (N) of this rule, shall be provided where air cooling and conveying is used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(R)	Each plant handling dry milk products shall be equipped with a heavy duty industrial vacuum cleaner.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(R)	A regular schedule shall be established for its use in vacuuming applicable areas.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(S)	Brine tanks used for the treating of parchment liners shall be constructed of noncorrosive material, have a safe means of heating the salt solution for the treatment of the liners, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(S)	shall be provided with a satisfactory drainage outlet.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(T)	Churn salt brine vats shall be constructed of stainless steel or equally corrosion-resistant metal and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(T)	shall be constructed according to applicable 3-A sanitary standards.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-22(T)	The vats shall be in good repair and equipped with tight-fitting lids.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(A)(1)	Milk cans used in transporting milk from the dairy farm to the plant shall meet the requirements of utensils and equipment as specified in rule 901:11-2-15 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(A)(2)	New farm bulk tanks shall meet the 3-A sanitary standards for construction and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(A)(2)	shall be installed in accordance with the requirements of the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(1)	Vehicles used for the transportation of can milk or cream shall be of the enclosed type, constructed and operated to protect the product from extreme temperature, dust, or other adverse conditions and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(1)	shall be kept clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-23(B)(1)	Cans or bulk tanks on vehicles which are used for the transportation of milk from the farm to the plant shall not be used for any other purpose.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(2)	The exterior shell of the farm bulk milk transport tanks shall be clean and free from open seams or cracks which would permit liquid to enter the jacket.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(2)	The interior shell shall consist of stainless steel and constructed so that it will not buckle, sag, or prevent complete drainage.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(2)	All product contact surfaces shall be smooth, easily cleaned, and maintained in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(2)	The pump and hose cabinet shall be fully enclosed with tight-fitting doors and the inlet and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(2)	outlet shall be provided with dust covers to provide adequate protection from road dust.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(B)(2)	New and replacement farm bulk milk transport tanks shall meet the 3-A sanitary standards for milk transport tanks.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(C)	Enclosed or covered facilities shall be available for cleaning and sanitizing of farm bulk milk transport tanks, piping and accessories, at central locations or at all plants that receive or ship milk or dairy products in transport tanks.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(D)	Transfer of milk to transport tanks shall be transferred under sanitary conditions from farm bulk tanks through stainless steel piping or approved tubing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-23(D)	The ends of the sanitary piping and tubing shall be capped when not in use.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(A)	All milk shall be held and processed under conditions and at temperatures that will prevent contamination and rapid deterioration.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(A)	Drip milk from can washers or any other sources shall not be used for the manufacture of dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(A)	Bulk milk in storage tanks within the dairy plant shall be handled in such a manner as to minimize bacterial levels and shall be maintained at fifty degrees Fahrenheit or lower until processing begins.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(A)	shall be maintained at fifty degrees Fahrenheit or lower until processing begins.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-24(B)	The bacteriological level of raw commingled milk in storage tanks shall be one million per mL or lower.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(C)	Whenever the commingled raw milk bacterial count indicates the presence of more than one million per mL, the following procedures shall be applied: (1) (2) ; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(C)(1)	The processor shall be notified in writing of an excessive bacterial count and the director may initiate an investigation to determine the cause;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-24(C)(2)	Processor license action shall be taken only if the	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(A)	All necessary precautions shall be taken to prevent contamination or adulteration of the milk or products during manufacturing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(A)	All substances and ingredients used in the processing or manufacturing of any dairy product shall be subject to inspection and shall be wholesome and free from impurities.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(A)	All finished products shall comply with the requirements of the Federal Food, Drug, and Cosmetic Act (2004) as to composition and wholesomeness.	Federal Food, Drug and Cosmetic Act (2004) ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-2-25(B)	Chlorinating facilities shall be provided for butter wash water if needed and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(B)	all other necessary precautions shall be taken to prevent contamination of products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(C)	The director may sample product as often as necessary to ensure microbiological control. All samples shall be collected and held in substantial compliance with the standard methods as defined in rule 901:11-2-01 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(D)	All necessary precautions shall be taken throughout the entire manufacturing operation to prevent the adulteration of one product with another.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(D)	The commingling of one type of liquid or dry product with another shall be considered as an adulteration of that product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(E)	All products sampled and tested by the director shall meet the specifications for that product as specified in the code of federal regulations. The director may remove or embargo product offered for sale that has been determined to be a public health risk.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-25(E)	Product determined to be improperly labeled shall not be offered for sale until the product has been properly labeled as specified in rule 901:11-2-42 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(F)	All finished products sampled and tested by the director shall not exceed total coliform, Escherichia coli and Escherichia coli O157:H7 standards established by the department.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(F)(1)	The director shall order a stop sale on a product lot when the lot sample exceeds five hundred p/mL total coliform and one hundred p/mL Escherichia coli.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(F)(1)	The lot shall remain on hold until the department has completed an official laboratory analysis of a second sample from the same lot.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-25(F)(2)	When a second sample from the same lot exceeds five hundred p/mL total coliform, one hundred p/mL Escherichia coli and the presence of Escherichia coli O157:H7 is detected, the lot shall be destroyed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(A)	When pasteurization is intended or required, or when a product is designated "pasteurized" every particle of the product shall be subjected to temperatures and holding periods that will assure proper pasteurization of the product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(A)	When product is desired to be heat-treated, the product shall be heated to temperatures greater than one hundred twenty-five degrees Fahrenheit but less than one hundred sixty-one degrees Fahrenheit, provided, cream may be heated further to less than one hundred sixty-six degrees Fahrenheit in a continuous heating process and immediately cooled to forty-five degrees Fahrenheit or less when necessary for enzyme deactivation for a functional reason.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(B)	Pasteurization shall comply with the applicable specifications of item 16p of the PMO .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(B)	The recording and indicating thermometers of heat-treating devices shall be checked by the director as often as required.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-26(B)	Nothing in this rule shall be construed as barring any other pasteurization process that has been recognized by the food and drug administration to be equally effective and which is approved by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(C)	The phenol value of test samples of a pasteurized finished product shall be no greater than the maximum specified for that product as determined and specified by the phosphatase test method prescribed in the official methods .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(D)	All milk, buttermilk and whey used in the manufacture of dry dairy products shall be pasteurized at the plant where dried.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(D)	Milk or skim milk to be used in the manufacturing of nonfat dry milk shall be pasteurized prior to condensing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(E)	All buttermilk or cream from which it is derived shall be pasteurized prior to condensing at a temperature of at not less than one hundred eighty-five degrees Fahrenheit for at least fifteen seconds.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(F)	All cheese whey or milk from which it is derived shall be pasteurized prior to condensing at a temperature of not less than one hundred sixty-one degrees Fahrenheit for at least fifteen seconds.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(G)	The milk or cream shall be pasteurized at the plant where the milk or cream is processed into butter.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(G)	Cream or re-melt butter for butter manufacturing shall be pasteurized at a temperature of not less than one hundred sixty-five degrees Fahrenheit and held continuously in a vat at such temperature for at least thirty minutes; or pasteurized by the HTST method at a temperature of not less than one hundred eighty-five degrees Fahrenheit for at least fifteen seconds; or by any other equivalent time and temperature combination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(H)	The pasteurization of cream for plastic or frozen cream shall be pasteurized at the plant where the milk or cream is processed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(H)	The temperature for the vat pasteurization method shall be not less than one hundred seventy degrees Fahrenheit for at least thirty minutes.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-26(H)	Pasteurization by the HTST method shall be at a temperature of not less than one hundred ninety degrees Fahrenheit for at least fifteen seconds or by any other temperature and holding time which will assure adequate pasteurization and comparable keeping quality characteristics.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(I)	The public health controls shall be sealed at the correct setting by the director to assure pasteurization.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(I)	When direct steam pasteurizers are used, the steam, prior to entering the product, shall be conducted through a steam strainer and steam purifier equipped with a steam trap and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(I)	only steam meeting the requirements for culinary steam shall be used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)	Each batch of cheese within the cooker, including the optional ingredients, shall be thoroughly commingled and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(1)	the contents shall be pasteurized at a temperature of not less than one hundred fifty-eight degrees Fahrenheit and held at that temperature for at least thirty seconds.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(2)	Cheese particles or ingredients shall not be added after the cooker batch of cheese has reached the final heating temperature.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(2)	After holding for the required period of time, the hot cheese shall be emptied from the cooker as quickly as possible.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(3)	Cookers shall be of the steam jacketed or direct steam type.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(3)	They shall be constructed of stainless steel or other equally corrosion-resistant material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(3)	All product contact surfaces shall be readily accessible for cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(4)	Each cooker shall be equipped with an indicating thermometer and a temperature recording device.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(5)	Steam check valves on direct steam type cookers shall be mounted flush with the cooker wall, be constructed of stainless steel and designed to prevent the backup of product into the steam line,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-26(K)(5)	or the steam line shall be constructed of stainless steel pipes and fittings which can be readily cleaned.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-26(K)(5)	If direct steam is applied to the product, only culinary steam shall be used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	Equipment, sanitary piping and utensils used in receiving, storing, and processing of the milk and manufacturing and handling of the product shall be maintained in a sanitary condition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	Sanitary seal assemblies shall be removable on all agitators, pumps and vats, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	shall be inspected at regular intervals and shall be kept clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	Unless other provisions are recommended in the following supplemental sections, all equipment not designed for CIP cleaning shall be disassembled after each day's use for thorough cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	Dairy cleaners, detergents, wetting agents, sanitizing agents or other similar materials, which will not contaminate or adversely affect the products shall be used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	Steel wool or metal sponges shall not be used in the cleaning of any dairy equipment or utensils.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	All product contact surfaces shall be subjected to an effective sanitizing treatment immediately prior to use, except where dry cleaning is permitted.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(1)	Utensils and portable equipment used in processing and manufacturing operations shall be stored above the floor in clean, dry locations and in a self-draining position on racks constructed of impervious, corrosion-resistant material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(2)	CIP cleaning, including spray ball systems, shall be used only on equipment and pipeline systems which have been designed and engineered for that purpose.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(2)	When such cleaning is used, careful attention shall be given to the proper procedures to assure satisfactory cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(2)	All CIP installations and cleaning procedures shall be in accordance with 3-A suggested methods for the installation and cleaning of clean-in-place sanitary milk pipelines for milk and dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(2)	The established cleaning procedure shall be posted or made available to employees and followed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-27(A)(2)	Following the circulation of the cleaning solution, the equipment and lines shall be thoroughly rinsed with lukewarm water and inspected for effectiveness of cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(2)	All caps, plugs, special fittings, valve seats, cross ends, pumps, plates, and tee ends shall be opened or removed and brushed clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(A)(2)	Product contact surfaces shall be sanitized immediately prior to beginning the flow of product .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(B)	A covered or enclosed wash dock and cleaning and sanitizing facilities shall be available at all plants that receive or ship milk in bulk milk transport tanks.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(B)	Bulk milk transport tanks, sanitary piping, fittings, and pumps shall be cleaned and sanitized at least once each day after use.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(B)	If they are not to be used immediately after emptying, then they shall be washed promptly after use and sanitized immediately before use.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(B)	Each bulk milk transport tank shall be identified by a tag attached to the outlet valve after cleaning and sanitizing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(B)	The tag shall bear the plant name and specific location where cleaned, date and time of cleaning and sanitizing, the name of the person who cleaned the tank and the name of the person who sanitized the tank.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(B)	The tag shall remain in place until removed at the location where the bulk milk tank transport truck is next received and kept on file for fifteen days.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(C)	All product contact surfaces of all multi-use containers, utensils, and equipment used in the transportation, processing, handling and storage shall be cleaned and sanitized after each production run.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(C)	Storage tanks shall be emptied at least once every ninety-six hours after filling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(D)	Dryers, conveyor, sifters, and storage bins shall be cleaned as often as necessary to maintain such equipment in a clean and sanitary condition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-27(D)	The cleaning procedure, whether wet or dry, and the frequency of cleaning shall be based upon observation of actual operating results and conditions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-28(A)	The size, style, and type of packaging containers used for dairy products shall be commercially acceptable and acceptable to the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(A)	The packaging containers and materials shall satisfactorily cover and protect the quality of the contents under normal conditions of handling during storage and shipment .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(A)	The weight and shape within each size or style shall be as uniform as is possible.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(B)	Packaging materials for dairy products shall provide sufficiently low permeability to air and vapor to prevent the formation of mold growth and surface oxidation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(B)	Packaging materials shall be practically free of bacterial contamination. In addition, the outer package wrapper should be resistant to punctures, tearing, cracking, or breaking under normal conditions of handling, shipping, and storage.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(B)	When special-type packaging is used the instructions of the manufacturer shall be followed closely as to application and methods of closure.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(C)	Caps or covers which extend over the lip of the container shall be used on all cups or tubs containing two pounds or less to protect the product from contamination during subsequent handling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(D)	Supplies of parchment liners, wrappers, and other packaging material shall be protected against dust, mold, and other possible contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(D)(1)	Prior to use, parchment liners for bulk butter packages shall be completely immersed in a boiling salt solution in a suitable container constructed of stainless steel or other equally noncorrosive material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(D)(1)	The liners shall be maintained in the solution for not less than thirty minutes.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(D)(1)	The solution should consist of at least fifteen pounds of salt for every eighty-five pounds of water and shall be strengthened or changed as frequently as necessary to keep the solution at full strength and in good condition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(D)(2)	Other liners, such as polyethylene plastic, shall be treated or handled in a manner to prevent contamination of the liner prior to filling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-28(E)	Packaging, cutting, and repackaging of all dairy products shall be conducted under rigid sanitary conditions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(E)	The atmosphere of the packaging rooms shall have an atmosphere relatively free from mold (not exceeding ten mold colonies per cubic foot of air) and be practically free from bacterial contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(E)	Methods for determining the level of contamination shall be as prescribed by the latest edition of standard methods.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	An area shall be provided for filling bulk bins, drums, bags, or other bulk containers and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	shall be constructed in accordance with rules 901:11-2-20 and 901:11-2-22 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	The number of control panels and switch boxes in this area shall be kept to a minimum.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	Control panels shall be mounted a sufficient distance from the walls to facilitate cleaning or	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	shall be mounted in the wall and provided with tight-fitting removable doors to facilitate cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	An adequate dust collection system shall be provided at the point of packaging to minimize the accumulation of product dust within the packaging area and,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	where needed, a dust collector shall be provided and properly maintained to keep roofs and outside areas free of dry product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	Only packaging materials that are used within one day may be kept in the packaging area. These materials shall be kept off the floor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(F)	Unnecessary fixtures, equipment, or inaccessible areas which may collect dust and harbor insects, shall not be allowed in the packaging area.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(G)	An area shall be provided for the transfer of bulk dry dairy products from bags or drums to the hoppers and conveyors which are connected to the fillers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-28(G)	This area shall meet the same requirements for construction and facilities as the bulk packaging operation. Areas and facilities provided for the transfer of dry dairy products from portable bulk bins will be acceptable if gasketed surfaces or direct connections are used that significantly eliminate the escape of product into the area.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(H)	Packages or containers used for the packaging of nonfat dry milk or other dry milk products shall be any clean, sound, commercially accepted container or packaging material that is acceptable to the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(H)	Those packages or containers that satisfactorily protect the contents through shipment, without significant impairment of quality with respect to flavor, wholesomeness, or moisture content under the normal conditions of handling shall be used. In no instance will containers which have previously been used for nonfood items or food which would be deleterious to the dairy product be allowed to be used for the bulk handling of dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	Containers to be filled shall be protected at all times from possible contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	Containers, which are to be lined, shall not be prepared more than one hour in advance of filling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	Every precaution shall be taken during the filling operation to minimize product dust and spillage.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	When necessary, a mechanical shaker shall be provided.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	The tapping of containers shall be prohibited.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	The containers shall be closed immediately after filling and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(I)	the exteriors shall be vacuumed or brushed when necessary to render them practically free of product particles before transfer from the filling room to the palleting or dry storage areas.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	The entire repackaging operation shall be conducted in a sanitary manner with all precautions taken to prevent contamination and to minimize dust.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-28(J)	All exterior surfaces of individual containers shall be practically free of product before over wrapping or packing in shipping containers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	The floor shall be kept free of dust accumulation, waste, cartons, liners, or other refuse.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	Conveyors, packaging, and carton making equipment shall be vacuumed frequently during the operating day to prevent the accumulation of dust.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	No bottles or glass materials of any kind shall be permitted in the repackaging or hopper room.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	The inlet openings of all hoppers and bins shall be of minimum size, screened and placed considerably above the floor level.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	The room and all packaging equipment shall be cleaned as often as necessary to maintain a sanitary operation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	Close attention shall be given to specific points of equipment where residues of the dry product may accumulate.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	A thorough cleanup including windows, doors, walls, light fixtures, and ledges, shall be performed as frequently as necessary to maintain a high level of cleanliness and sanitation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(J)	All waste dry dairy products including the remaining product at the fillers shall be properly identified and disposed of as animal feed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(K)	All supplies shall be placed on dunnage or pallets and arranged in an orderly manner for accessibility and cleaning of the room. .	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(K)	Supplies shall be kept enclosed in their original packaging material until used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(K)	After removal of supplies from the original containers, the supplies shall be kept in enclosed metal cabinets, bins, or on shelving and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(K)	if not enclosed shall be protected from powder and dust or other contamination	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(K)	The room shall be vacuumed as often as necessary and shall be kept clean and orderly.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-28(L)	Churn areas, in addition to proper construction and sanitation, shall be equipped so that the air is kept free from objectionable odors and vapors and extreme temperatures by means of adequate ventilation and exhaust systems or air conditioning and heating facilities.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(M)	Areas used for packaging print or bulk butter and related products shall, in addition to proper construction and sanitation, have an atmosphere relatively free from mold (not exceeding ten mold colonies per cubic foot of air), dust, or other airborne contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(N)	When filling bulk butter containers, the lined butter containers shall be protected from possible contamination prior to filling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(O)	If cheese is to be paraffined, a drying room of adequate size shall be provided to accommodate the maximum production of cheese during the flush period.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(O)	Adequate shelving and air circulation shall be provided for proper drying.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(O)	Suitable temperature and humidity control facilities shall be provided.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(P)	For rind cheese, a separate room or compartment shall be provided for paraffining and boxing the cheese.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(P)	The room or compartment shall be of adequate size and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(P)	the temperature shall be maintained near the temperature of the drying room to avoid sweating of the cheese prior to paraffining.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(Q)	For rindless blocks, a suitable space shall be provided for proper wrapping and boxing of the cheese.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(Q)	The area shall be free from dust, condensation, have an atmosphere relatively free from mold (not exceeding ten mold colonies per cubic foot of air) or other conditions which may contaminate the surface of the cheese or contribute to an unsatisfactory packaging of the cheese.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(R)	Coolers or curing rooms where cheese is held for curing or storage shall be clean and maintained at the proper uniform temperature and humidity to adequately protect the cheese.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(R)	Proper circulation of air shall be maintained at all times.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-28(R)	The rooms shall be free from rodents, insects, and pests.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(R)	The shelves shall be kept clean and dry.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(S)	When small packages of cheese are cut and wrapped, an area shall be provided for the cleaning, preparation, cutting and wrapping operation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(T)	Packaging rindless cheese or cutting and repackaging all styles of bulk cheese shall be conducted under rigid sanitary conditions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-28(T)	The atmosphere of the packaging rooms and the equipment and packaging material shall have an atmosphere relatively free from mold (not exceeding ten mold colonies per cubic foot of air) and be practically free from bacterial contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(A)	All fluid processed product for bulk shipment shall be stored and maintained at a temperature of fifty degrees Fahrenheit. This does not preclude holding milk or whey at higher temperatures for a period of time, where applicable to particular manufacturing or processing practices.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(B)	Storage rooms for the dry storage of product shall be adequate in size, clean, orderly, free from rodents, insects, have an atmosphere relatively free from mold (not exceeding ten mold colonies per cubic foot of air) and maintained in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(B)	Storage rooms shall be provided with natural or artificial light, well distributed with at least five foot-candles of light and have sufficient air space and air circulation to prevent condensation and excessive odors.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(B)	The ceilings, walls, beams, and floors shall be free from structural defects and inaccessible areas which may harbor insects.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(B)	The dry storage of product shall be stored an adequate distance from the wall in aisles, rows, or sections and lots, in such a manner as to be orderly and easily accessible for inspection.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(B)	Care shall be taken in the storage of any non-dairy products in the same room, in order to prevent contamination or damage to the dairy product from mold, odors, vermin or insects.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-29(B)	Control of humidity and temperature shall be maintained at all times, consistent with good manufacturing practices, to prevent conditions detrimental to the product and container.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(C)	Refrigerated storage of finished product shall be placed on shelves, dunnage, or pallets and properly identified.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(C)	All products shall be kept under refrigeration at temperatures of forty degrees Fahrenheit or lower after packaging and until ready for distribution or shipment except products that are cured.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(C)	After curing, the products shall be kept refrigerated as stated above.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(C)	The product shall not be exposed to any substance from which it might absorb any odors or be contaminated by drippage or condensation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(D)	Plastic cream or frozen cream intended for storage shall be placed in quick freezer rooms immediately after packaging, for rapid and complete freezing within twenty-four hours.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(D)	The packages shall be stacked or spaced in such a manner that air can freely circulate between and around the packages.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(D)	The rooms shall be maintained at minus ten degrees Fahrenheit or lower and shall be equipped with high-velocity air circulation for rapid freezing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(E)	The freezer storage room shall be maintained at a temperature of zero degree Fahrenheit or lower. Adequate air circulation is desirable.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(F)	Surge tanks or balance tanks if used between the evaporators and the dryer shall be used to hold only the minimum amount of condensed product necessary for a uniform flow to the dryers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(F)	Such tanks holding product at temperatures below one hundred fifty degrees Fahrenheit shall be completely emptied and washed after each four hours of operation or less.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-29(F)	Alternate tanks shall be provided to permit continuous operation during washing of tanks.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-30	Each dryer should be operated at not more than the manufacturer's rated capacity for the highest quality dry product and consistent with the most efficient operation. This does not preclude the remodeling or redesigning of dryers after installation or after properly engineering.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-30	The dry products shall be removed from the drying chamber continuously during the drying process.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-31	Prior to packaging and immediately following removal from the drying chamber, the dry product shall be cooled to a temperature not to exceed one hundred twenty degrees Fahrenheit.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(A)	All instant nonfat dry milk offered for sale shall be sampled and tested by the director at least once each month for the purpose of assuring that the product meets the requirements of paragraph (B) of rule 901:11-2-32 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(A)	In addition the dry milk plant shall have each subplot of approximately four-thousand pounds tested and analyzed prior to being packaged or offered for sale.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(A)	Product not meeting the requirements of paragraph (B) of rule 901:11-2-32 of the Administrative Code shall not be offered as extra grade.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(1)	The flavor and odor shall be sweet, pleasing, and desirable but may possess the following flavors to a slight degree: chalky, cooked, feed, and flat;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(2)	The physical appearance shall possess a uniform white to light cream natural color;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(2)	shall be reasonably free-flowing, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(2)	shall be free from lumps except those that readily break up with very slight pressure	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(3)	The standard plate count shall not exceed thirty thousand per gram;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(4)	The coliform count shall not exceed ten per gram;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(5)	The milkfat shall not exceed 1.25 per cent;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(6)	The moisture shall not exceed 4.5 per cent;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(7)	Scorched particles shall not exceed fifteen mg.;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(8)	The solubility index shall not exceed one mL.;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(9)	The titratable acidity shall not exceed 0.15 per cent;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-32(B)(10)	The dispersibility shall not be less than eighty-five per cent by the modified Moats-Dabbah method; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-32(B)(11)	The direct microscopic clump count shall not exceed seventy-five million per gram.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-33	The coolers and freezers shall be equipped to maintain proper temperature and humidity conditions, which are consistent with good manufacturing practices for the applicable product, in order to protect the quality and condition of the products during storage or during tempering prior to further processing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-33	Coolers and freezers shall be kept clean, orderly, free from insects, rodents, and have an atmosphere relatively free from mold, (not exceeding ten mold colonies per cubic foot of air) and shall be maintained in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-33	They shall be adequately lighted and proper circulation of air shall be maintained at all times.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-33	The floors, walls, and ceilings shall be of construction that permits thorough cleaning.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-34	Starter rooms or areas shall be properly equipped and maintained for the propagation and handling of starter cultures.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-35	All necessary precautions shall be taken to prevent contamination of the starter cultures, room, equipment, and air within the starter room.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-35	The room in which the cheese is manufactured shall be of adequate size and be provided with adequate ventilation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-35	The vats shall be adequately spaced to permit movement around the vats and presses for proper cleaning and satisfactory working conditions.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36	All equipment and utensils necessary for the manufacture of cheese and related products shall meet the same general requirements as outlined in rule 901:11-2-22 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36	In addition, for certain other equipment the following requirements shall be met:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(A)	Bulk starter vats shall be constructed of stainless steel or equally corrosion-resistant metal and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(A)	shall be in good repair, equipped with tight-fitting lids, and have adequate temperature controls such as valves, indicating and/or recording thermometers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-36(A)	New vats shall be constructed in accordance with the applicable 3-A sanitary standards.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(1)	The vats used for making cheese shall be of metal construction with adequate jacket capacity for uniform heating.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(1)	The inner liner shall be constructed of at least sixteen gage stainless steel or other equally corrosion-resistant metal, including copper, properly pitched from side to center and from rear to front for adequate drainage.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(1)	The liner shall be smooth and free from excessive dents or creases.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(1)	The liner shall extend over the edge of the outer jacket.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(1)	The outer jacket, when metal, shall be constructed of stainless steel or other metal which can be kept clean and sanitary.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(1)	The junction of the liner and outer jackets shall be constructed to prevent milk or cheese from entering the inner jacket.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(2)	The vat shall be equipped with a suitable sanitary outlet valve.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(B)(2)	Effective valves shall be provided and properly maintained to control the application of heat to the vat.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(C)	Mechanical agitators shall be of sanitary construction.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(C)	The carriage and track shall be constructed to prevent the dropping of dirt or grease into the vat.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(C)	Metal blades, forks, or stirrers shall be constructed of stainless steel and of material approved in the 3-A sanitary standards for plastic and rubber or rubberlike materials and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(C)	shall be free from rough or sharp edges which might scratch the equipment or create metal particles or shavings.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(D)	Curd mill, knives, hand rakes, shovels, paddles, strainers, and miscellaneous equipment shall be constructed of stainless steel or of material approved in the 3-A sanitary standards for plastic and rubberlike material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(D)	The product contact surfaces of the curd mill shall be stainless steel.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-36(D)	All equipment shall be constructed in a manner that they can be kept clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(D)	The wires in the curd knives shall be stainless steel, kept tight and replaced when necessary.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(E)	Hoops, forms, and followers shall be constructed of stainless steel or heavy tinned steel or of material approved in the 3-A sanitary standards for plastic and rubberlike material.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(E)	If tinned, they shall be kept tinned and free from corrosion.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(E)	All hoops, forms, and followers shall be kept in good repair.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(E)	Drums or other special forms used to press and store cheese shall be clean and sanitary.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(F)	The cheese press shall be constructed of stainless steel, approved materials as listed in 3-A sanitary standards, or of other materials acceptable to the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(F)	All welded joints and all surfaces, seams, and openings shall be readily cleanable.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(F)	Press cloths shall be maintained in good repair and in a sanitary condition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(F)	Single-service press cloths shall be used only once.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(G)	The rindless cheese press used to heat seal the wrapper applied to rindless cheese shall have square interior corners, reasonably smooth interior surfaces and controls that provide uniform pressure and heat equally to all surfaces.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(H)	The metal paraffin tanks shall be adequate in size, be equipped with wood to support the cheese, have heat controls, and an indicating thermometer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-36(H)	The cheese wax shall be kept clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-37(A)	Adequate sanitary facilities shall be provided for the disposal of whey.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-37(A)	Necessary precautions shall be taken to minimize flies, insects, and development of objectionable odors.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-37(B)	Whey or whey products intended for human consumption shall at all times be handled in a sanitary manner in accordance with the procedures listed in Chapter 901:11-2 of the Administrative Code as specified for handling milk and dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(A)	The natural cheese shall be cleaned free of all nonedible portions including paraffin , bandages, rind surface mold, unclean areas, or any other part which is unwholesome or unappetizing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(B)	Forming containers either lined or unlined shall be assembled and stored in a sanitary manner to prevent contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(B)	The handling of containers shall be done with extreme care and in a sanitary manner.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(B)	Preforming and assembling of pouch liners and containers shall be kept to a minimum.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(B)	The supply shall be rotated to limit exposure to possible contamination prior to filling.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(2)	Filler valves shall effectively measure the desired amount of product into the pouch or container in a sanitary manner and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(2)	shall cut off sharply without drip or drag of cheese across the opening.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(3)	An effective system shall be used to maintain accurate and precise weight control.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(4)	Damaged or unsatisfactory packages shall be removed from production. Cheese may be salvaged into sanitary containers and added back to cookers.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(5)	The filling of small containers with product shall be done in a sanitary manner.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(5)	The containers shall not contaminate or detract from the quality of the product in any way.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(6)	After filling, the container shall be hermetically sealed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(6)	Bulk containers for unsterilized product shall be suitable and adequate to protect the product in storage or transit.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(C)(7)	The bulk container (including bulk tankers) shall be cleaned and sanitized before filling, and filled and closed in a sanitary manner.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-38(D)	When filling aseptic product, the previously sterilized product shall be filled under conditions which prevent contamination of the product by living organisms or spores.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(D)	Prior to being filled, the containers shall be sterilized and maintained in a sterile condition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-38(D)	The containers shall be sealed in a manner that prevents contamination of the product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39	Adequate plant records shall be maintained of all required tests on all raw milk receipts.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39	Such records shall be available for examination at all reasonable times by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39	The following records shall be maintained for examination at the plant or receiving station where performed:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39(A)	Rejections of raw milk identifying the source and reason for rejection shall be retained for two months;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39(B)	Pasteurization recorder charts shall be retained for six months;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39(C)	CIP recorder charts shall be retained for six months;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39(D)	Production records showing date, quantity, and type of product produced shall be retained for twelve months; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-39(E)	Milk receipt log or record showing weigher, sampler identity, route identity, patron number, name of producer, milk temperature on receipt and milk weight shall be retained for two months.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-40	In addition to any commercial pest control service, a designated employee shall be made responsible for the performance of a regularly scheduled insect and rodent control program.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-40	Poisonous substances, insecticides, and rodenticides shall be properly labeled and handled, stored, and used in such a manner that will not create a health hazard.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-41	Clean clothing and shoe covers shall be provided exclusively for the purpose of cleaning the interior of the drier when it is necessary to enter the drier to perform the cleaning operation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-42(A)	All retail packaged product shall be legibly labeled in accordance with the applicable requirements of the Federal Food Drug and Cosmetic Act (2004), the Nutrition Labeling and Education Act (1990), regulations developed there under, and with: (1)The nameof the product; (2)The netweight; (3)The name and address ofthe packer, manufacturer, or distributor; and, (4)Any other identification that may be required by the director.	Federal Food Drug and Cosmetic Act (2004), the Nutrition Labeling and Education Act (1990), & ORC 917.02(A)(1)(j)	Yes, both state and federal law	Yes, both state and federal law
OAC 901:11-2-42(B)	All commercial bulk packages containing dairy products manufactured under the provisions of rules 901:11-2-01 to 901:11-2-44 of the Administrative Code shall be adequately and legibly labeled with: (1)The name of the product; (2)The net weight; (3)The production code or date ofmanufacture, vat or lot number; (4)The federal information processing standards number or the name and address of the manufacturer; and (5)Any other identification that may be required by the director.	ORC 917.02(A)(1)(j)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-42(C)	Packages of plastic or frozen cream shall be labeled in accordance with paragraph (B) of this rule and	ORC 917.02(A)(1)(j)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-42(C)	shall be marked with the per cent of milkfat.	ORC 917.02(A)(1)(j)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-43	All employees shall wash their hands before beginning work and upon returning to work after using toilet facilities, eating, smoking, or otherwise soiling their hands.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-43	Employees shall keep their hands clean and follow good hygienic practices while on duty.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-43	Expectorating or use of tobacco in any form shall be prohibited in each room and compartment where any milk, dairy product, or supplies are prepared, stored, or otherwise handled.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-2-43	Clean white or light-colored washable outer garments and caps (paper caps or hair nets are acceptable) shall be worn by all persons in receiving, testing, processing, manufacturing, packaging rooms, or by persons handling dairy products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-2-44	No person afflicted with a communicable disease shall be permitted in any room or compartment where milk and dairy products are prepared, manufactured, or otherwise handled.	ORC 917.02(A)(1)(a) & ORC 917.18	Yes, state law	Yes, state law
OAC 901:11-2-44	No person who has a discharging or infected wound, sore or lesion on hands, arms, or other exposed portion of the body shall work in any dairy processing rooms or in any capacity resulting in contact with milk or dairy products.	ORC 917.02(A)(1)(a) & ORC 917.18	Yes, state law	Yes, state law
OAC 901:11-2-44	Milk processors who have received reports, under this rule, from employees who have handled milk, dairy products or associated product contact surfaces shall immediately report these conditions to the director.	ORC 917.02(A)(1)(a) & ORC 917.18	Yes, state law	Yes, state law
OAC 901:11-3-02	Frozen dessert means those articles of food denominated in 21 C.F.R. 135 Subpart B (April 2014) and shall conform to the descriptions contained therein.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-03(A)	When a frozen dessert is made from the milk of an animal other than a cow, the animal species shall precede or follow the name of the product on the label.	ORC 917.02(A)(1)(j)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-03(B)	Retail packaged frozen desserts shall be legibly labeled in accordance with the applicable requirements of the Federal Food Drug and Cosmetic Act (FFD&CA), the Nutrition Labeling and Education Act (NLEA) of 1990, regulations developed there under, and with: (1)The name of the product; (2)The net weight; (3)The name and address of the manufacturer or the federal information processing standards (FIPS) number; and, (4)Any other identification that may be required by the director.	ORC 917.02(A)(1)(j), & Federal Food Drug and Cosmetic Act (FFD&CA), the Nutrition Labeling and Education Act (NLEA) of 1990	Yes, federal law	Yes, federal law
OAC 901:11-3-03(C)	All commercial bulk packages of frozen desserts shall be adequately and legibly marked with: (1)The name of the product; (2)The net weight; (3)The production code or date of manufacture, lot number; (4) The name and address of the manufacturer or the federal information processing standards (FIPS) number; and, (5) Any other identification that may be required by the director.	ORC 917.02(A)(1)(j) & Federal Food Drug and Cosmetic Act (FFD&CA), the Nutrition Labeling and Education Act (NLEA) of 1991	Yes, federal law	Yes, federal law

OAC 901:11-3-04(A)	Raw milk or milk products intended for use in the manufacturer of frozen desserts shall not be accepted by the frozen dessert manufacturer unless the milk and milk products meet the following standards at the time of delivery:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(A)(1)	The milk and milk products must be received at forty-five degrees Fahrenheit (seven degrees Celsius) or less. (2) Bacterial limits. (3) Drugs. (4)	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(A)(2)	The milk and milk products shall not exceed three-hundred thousand parts per milliliter.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(A)(2)	The test for bacterial limits shall be tested in conjunction with the drug residue inhibitory substance test.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(A)(3)	There shall be no positive results on drug residue detection methods analyzed at an officially designated laboratory using examinations in substantial compliance with the standard methods and the official methods.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(A)(4)	These standards shall be maintained by the frozen dessert manufacturer through pasteurization.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(B)	Bulk loads of raw milk and milk products shall be pasteurized in accordance with rule 901:11-3-05 of the Administrative Code at the receiving plant prior to use in the manufacturing of finished products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(C)	Bulk loads of pasteurized milk or milk products shall be re-pasteurized in accordance with rule 901:11-3-05 of the Administrative Code at the receiving plant prior to use in the manufacturing of finished products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(D)	(D) Frozen desserts made from pasteurized milk or milk products shall meet the following standards: (1) Temperature. (2) Bacterial limits. (3) Coliform. (4) Drugs. (5) Phosphatase.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(D)(1)	After pasteurization the milk and milk products shall be cooled to forty-five degrees Fahrenheit (seven degrees Celsius) or less.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(D)(2)	The milk and milk products shall not exceed three-hundred thousand parts per milliliter.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(D)(2)	The test for bacterial limits shall be tested in conjunction with the drug residue inhibitory substance test.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(D)(3)	The milk and milk products shall not exceed ten parts per milliliter.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-04(D)(4)	There shall be no positive results on drug residue detection methods analyzed at an officially designated laboratory using examinations in substantial compliance with the standard methods and the official methods.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-04(D)(5)	The milk and milk products shall not exceed three hundred and fifty milliunits per liter using examinations in substantial compliance with the standard methods and the official methods.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-05(A)	Frozen desserts shall be pasteurized by holding the mixture continuously at or above the following temperatures for not less than the corresponding time: 155 degrees F (69 degrees C) 30 minutes; 175 degrees F (80 degrees C) 25 seconds; 180 degrees F (83 degrees C) 15 seconds; 191 degrees F (89 degrees C) 1.0 second; 194 degrees F (90 degrees C) 0.5 second; 201 degrees F (94 degrees C) 0.1 second; 204 degrees F (96 degrees C) 0.05 second; 212 degrees F (100 degrees C) 0.01 second	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-05(A)	The equipment used and the operation of the equipment shall comply with part II, section 7, item 16p of the PMO , as adopted in chapter 901:11-1 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-05(B)	All milk and milk products, eggs, egg products, cocoa, cocoa products, emulsifiers, stabilizers, vitamins, and liquid sweeteners shall be added to the frozen dessert before it is pasteurized except in cases where: (1)The processor demonstrates to the director's satisfaction that the addition of these ingredients prior to pasteurization will negatively impact the ability to produce the product or the quality of the product; and (2)Records are maintained to the director's satisfaction showing the science proving the ingredients which are added after pasteurization are safe and suitable; and (3)The ingredients are safely and sanitarly added to the frozen dessert product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-05(D)(1)	Totes used to transport frozen dessert mix shall be: (1)Totes used to transport frozen dessert mix shall be: (a)Constructed and managed to protect their contents from sun, freezing, and contamination; (b)Constructed for ease of cleaning; (c)Constructed of smooth, impervious, corrosion-resistant, nontoxic material; (d)Kept in good repair; (e)Kept clean; and, (f)Constructed to be fully enclosed when in transport. Provided, totes of five gallon capacity or less are not required to be fully enclosed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-05(D)(2)	The single service liner used to transport frozen dessert mix shall: (a)Be fabricated from material complying with (2007) 21 C.F.R. parts 175 to 178; (b)Be nontoxic; (c)Be free from deleterious substances; (d)Be free of coliform organisms; and, (e)Have a residual bacteria count not to exceed fifty per container, when the rinse test is used, or not over fifty colonies per eight square inches (one per square centimeter) of product contact surface, when the swab test is used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-05(D)(2)(e)	Testing procedures shall be in substantial compliance with the standard methods as defined in rule 901:11-3-01 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-05(D)(3)	No substance capable of contaminating the frozen dessert mix shall be transported with the product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(A)	Every frozen dessert manufacturer shall conduct, or have conducted for it, an analysis to determine whether there are food safety hazards that are reasonably likely to occur in conjunction with the manufacturing of frozen dessert and to identify the critical control points and preventive measures that apply to control those hazards.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(A)	The analysis shall include food safety hazards which can occur both within and outside the processing plant environment, including food safety hazards that can occur before, during, and after processing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(A)	The frozen dessert manufacturers shall submit their analysis to the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-06(B)	If the analysis done under paragraph (A) of this rule discloses that no food safety hazards are reasonably likely to occur, the frozen dessert manufacturer shall comply with rules 901:11-2-19 to 901:11-2-22, 901:11-2-25, 901:11-2-27 to 901:11-2-29, 901:11-2-33, 901:11-2-39, 901:11-2-40, 901:11-2-43 to 901:11-2-44 and 901:11-3-01 to 901:11-3-05 of the Administrative Code and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(B)	shall be inspected at least once in a twelve month period by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(C)	If the analysis completed under paragraph (A) of this rule discloses one or more food safety hazards are reasonably likely to occur the frozen dessert manufacturer shall create and implement a HACCP plan.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(C)(1)	The HACCP plan shall be specific to: (a)Each location where frozen desserts are manufactured; and(b)Each kind of frozen dessert manufactured by the processor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(C)(2)	The HACCP plan shall be dated and signed:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(C)(2)(a)	List the food safety hazards that are reasonably likely to occur, as identified in accordance with paragraph (A) of this rule, and that thus must be controlled for each frozen dessert.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(C)(2)(c)	List the critical limits that must be met at each of the critical control points;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(C)(2)(g)	The records shall contain the actual values and observations obtained during monitoring.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(D)(1)	The HACCP plan shall be signed and dated, either by the most responsible individual on-site at the frozen dessert processing facility or by a higher level official of the processor.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(D)(1)	This signature shall signify that the HACCP plan has been accepted for implementation by the firm.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(D)(2)	The HACCP plan shall be dated and signed: (a)Upon initial acceptance; (b)Upon any modification; and, (c)Upon verification of the plan in accordance with paragraph (A)(1) of rule 901:11-3-08 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-06(E)	Every frozen dessert manufacturer required to create and implement a HACCP plan shall submit a copy of their HACCP plan to the director no later than three months after licensing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(F)	The director shall, within thirty days of receipt of the HACCP plan, either approve or disapprove the HACCP plan.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(F)	The director shall disapprove the HACCP plan if it does not comply with the requirements of paragraphs (C) and (D) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(G)	If the director disapproves a HACCP plan he shall return the plan to the licensee with a statement of the changes necessary to bring the plan into compliance.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(G)	The licensee shall have thirty days from its receipt of the plan to resubmit it to the director for reconsideration.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(H)	The HACCP plan shall be implemented by the frozen dessert manufacturer within three months of notice of approval of the plan by the director.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(H)	Prior to implementation of a HACCP plan, a frozen dessert manufacturer shall be inspected by the director and comply with the requirements listed in paragraph (B) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(I)	A licensed frozen dessert manufacturer shall be exempt from the requirements of this rule if he requests an exemption in writing and meets the criteria established in paragraphs (I)(1)(a) to (I)(1)(e) and (I)(2) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(J)	A frozen dessert manufacturer that meets the requirements of paragraphs (I)(1)(a) to (I)(1)(e) and (I) (2) of this rule shall be inspected at least once in a twelve month period by the director and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-06(J)	shall comply with the requirements listed in paragraph (B) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-07(A)	Whenever a deviation from a critical limit occurs, a frozen dessert manufacturer shall take corrective action either by: (1)Following a corrective action plan that is appropriate for the particular deviation; or, (2)Following the procedures in paragraph (C) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-07(C)	When a deviation from a critical limit occurs and the frozen dessert manufacturer does not have a corrective action plan that is appropriate for that deviation, the manufacturer shall: (1)Segregate and hold the affected product, at least until the requirements of paragraphs (C)(2) and(C)(3) of this rule are met; (2) Perform or obtain a review to determine the acceptability of the affected product for distribution [see below]; (3) Take corrective action, when necessary, with respect to the affected product toensure that no product enters commerce that is either injurious to health or isotherwise adulterated as a result of the deviation; (4)Take corrective action, when necessary,to correct the cause of the deviation; and, (5)Perform or obtain a timely reassessmentto determine whether the HACCP plan needs to be modified to reduce the risk ofrecurrence of the deviation, and modify the HACCP plan as necessary.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-07(C)(2)	The review shall be performed by an individual who is qualified in accordance with rule 901:11-3-11 of the Administrative Code;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-07(D)	All corrective actions taken in accordance with this section shall be fully documented in records that are subject to verification in accordance with paragraph (A)(3)(b) of rule 901:11-3-08 of the Administrative Code and the recordkeeping requirements of rule 901:11-3-09 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(A)	Every frozen dessert manufacturer shall verify that the HACCP plan is adequate to control food safety hazards that are reasonably likely to occur, and that the plan is being effectively implemented.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(A)(1)	Verification shall include, at a minimum: (1) A reassessment of the adequacy of the HACCP plan whenever any changes occur that could affect the hazard analysis or alter the HACCP plan in any way or at least annually. Such changes may include changes in the following: Raw materials or source of raw materials, product formulation, processing methods or systems, finished product distribution systems, or the intended use or consumers of the finished product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-08(A)(1)	The HACCP plan shall be modified immediately whenever a reassessment reveals that the plan is no longer adequate to fully meet the requirements of paragraph (C) of rule 901:11-3-06 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(A)(3)(a)	The monitoring of critical control points. The purpose of this review shall be, at a minimum, to ensure that the records are complete and to verify that they document values that are within the critical limits. This review shall occur within one week of the day that the records are made;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(A)(3)(b)	The taking of corrective actions. The purpose of this review shall be, at a minimum, to ensure that the records are complete and to verify that appropriate corrective actions were taken in accordance with rule 901:11-3-07 of the Administrative Code. This review shall occur within one week of the day that the records are made; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(A)(3)(c)	The calibrating of any process control instruments used at critical control points and the performing of any periodic end-product or in-process testing that is part of the frozen dessert manufacturer's verification activities. The purpose of these reviews shall be, at a minimum, to ensure that the records are complete, and that these activities occurred in accordance with the frozen dessert manufacturer's written procedures. These reviews shall occur within a reasonable time after the records are made.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(B)	Frozen dessert manufacturers shall immediately follow the procedures in rule 901:11-3-07 of the Administrative Code whenever any verification procedure, including the review of a consumer complaint, reveals the need to take a corrective action.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-08(C)	Whenever a frozen dessert manufacturer does not have a HACCP plan because a hazard analysis has revealed no food safety hazards that are reasonably likely to occur, the frozen dessert manufacturer shall reassess the adequacy of that hazard analysis whenever there are any changes that could reasonably affect whether a food safety hazard now exists.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-08(D)	The calibration of process-monitoring instruments, and the performing of any periodic end-product and in-process testing, in accordance with paragraphs (A)(2)(b) and (A)(2)(c) of this rule shall be documented in records that are subject to the recordkeeping requirements of rule 901:11-3-09 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-09(A)	Each frozen dessert manufacturer shall maintain sanitation control records that document the verification and corrections prescribed by rules 901:11-3-07 and 901:11-3-08 of the Administrative Code.	ORC 917.02(A)(1)(h)	ORC 917.02(A)(1)(h)	ORC 917.02(A)(1)(h)
OAC 901:11-3-09(A)(1) - (4)	These records shall also include; (1)The name and location of the processor; (2)The date and time of theactivity that the record reflects; (3)The signature or initials of the personperforming the operation; and (4) Where appropriate, the identity of the product and the production code, if any.	ORC 917.02(A)(1)(h)	ORC 917.02(A)(1)(h)	ORC 917.02(A)(1)(h)
OAC 901:11-3-09(A)(4)	Processing and other information shall be entered on records at the time that it is observed.	ORC 917.02(A)(1)(h)	ORC 917.02(A)(1)(h)	ORC 917.02(A)(1)(h)
OAC 901:11-3-09(B)(1)	All records required by this part shall be retained at the manufacture milk processing facility for at least one year after the date they were prepared. (2)	ORC 917.02(A)(1)(h)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-09(B)(2)	Records that relate to the general adequacy of equipment or processes being used by a frozen dessert manufacturer, including the results of scientific studies and evaluations, shall be retained at the processing facility for at least one year after their applicability to the product being produced at the facility	ORC 917.02(A)(1)(h)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-10(A)	Each frozen dessert manufacturer shall have and implement a written sanitation standard operating procedure (SSOP) that is specific to each location where frozen desserts are processed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-10(A)	The processor shall correct in a timely manner, those conditions and practices that are not met.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-10(A)(1) - (7)	The SSOP shall detail the practices and procedures implemented to ensure sanitary conditions and practices are maintained in each of the following areas: (1)Safety of the water that comes intocontact with food or food contact surfaces, or is used in the manufacture office; (2)Condition and cleanlinessof food contact surfaces, including utensils, gloves, and outer garments; (3)Prevention ofcross-contamination from unsanitary objects to food, food packaging material,and other food contact surfaces, including utensils, gloves, and outergarments, and from raw product to pasteurized product; (4)Maintenance of hand washing, handsanitizing, and toilet facilities; (5)Protection of food, food packagingmaterial, and food contact surfaces from adulteration with lubricants, fuel,pesticides, cleaning compounds, sanitizing agents, condensate, and otherchemical, physical, and biological contaminants; (6)Proper labeling, storage, and use oftoxic compounds; (7)Control ofemployee health conditions that could result in the microbiologicalcontamination of food, food packaging materials, and food contact surfaces; and (8)Exclusion of pests from themilk processing facility.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-10(B)	The SSOP shall be implemented at the same time as the HACCP plan.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-3-10(B)	The SSOP shall be implemented at the same time as the HACCP plan.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-3-11(A)	No person shall be qualified either through completion of a training course or through work experience to apply HACCP principles unless the person can establish to the satisfaction of the director of agriculture or his representative the ability to: (1)Develop a HACCP plan or adapt a generic HACCP plan that meets the requirements of paragraph (B) of rule 901:11-3-06 of the Administrative Code; (2)Determine, in accordance with rule 901:11-3-07 of the Administrative Code, when a deviation from a critical limit occurs, whether or not the HACCP plan needs to be modified to reduce the risk of reoccurrence of the deviation, and modifying the plan as necessary; and, (3)Implement the requirements of rule 901:11-3-08 of the Administrative Code by: (a)Verifying the adequacy of a HACCP plan; (b)Reassessing the adequacy of a HACCP plan; and, (c)Conducting a review of the records documenting a HACCP plan.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(A)	No person located in Ohio shall act as or hold the person's self out as a weigher, sampler, or tester; or milk hauler unless the person holds a valid license or registration issued by the director under section 917.09 of the Revised Code and this rule or resides out-of-state and is licensed by an out-of-state governmental agency.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(C)	An application shall be submitted for each license type.	ORC 917.02(A)(1)(c)	Yes, state law	No, general rulemaking authority
OAC 901:11-4-02(C)	A license fee of fifteen dollars shall accompany each license or registration application.	ORC 917.02(A)(1)(c)	Yes, state law	No, general rulemaking authority
OAC 901:11-4-02(C)	After the initial issuance of a license or registration, an application and license fee set forth in this paragraph shall be submitted when an additional category within the license type is desired.	ORC 917.02(A)(1)(c)	Yes, state law	No, general rulemaking authority
OAC 901:11-4-02(C)	A license or registration shall remain valid unless suspended, revoked or canceled.	ORC 917.02(A)(1)(c)	Yes, state law	No, general rulemaking authority
OAC 901:11-4-02(D)	Prior to issuance of a weigher, sampler, or tester license, an applicant shall pass an examination that is given in accordance with section 917.08 of the Revised Code and this rule.	ORC 917.02(A)(1)(d)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-02(D)	The exam shall be composed of a minimum of twenty total questions in the following areas: sanitation and personal cleanliness; sampling and weighing procedures; milk or cream testing procedures; proper use, care and cleaning of equipment; and record keeping.	ORC 917.02(A)(1)(d)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(D)	Questions shall be generated from rules 901:11-4-01 to 901:11-4-13 of the Administrative Code: "Standard Methods for the Examination of Dairy Products", 17th edition 2004, edited by H. Michael Wehr, PhD and Joseph F. Frank, PhD, American public health association, 800 I Street, NW, Washington DC 2001; and the "Ohio Bulk Milk Haulers Manual", copyright 2001, Ohio state university extension.	ORC 917.02(A)(1)(d)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(E)	Under the authority of sections 917.09 and 917.091 of the Revised Code the director may issue a temporary weigher, sampler, or tester license or registration to an applicant upon determination that the applicant has met all qualifications for licensure except successful completion of an examination. A temporary weigher, sampler or tester license shall remain in effect for ninety days or the date of the next examination, which ever comes first.	ORC 917.02(A)(1)€& ORC 917.091	Yes, state law	Yes, state law
OAC 901:11-4-02(F)	The director shall inspect each milk hauler's conveyance(s) prior to issuance of a milk hauler license. To determine compliance with rules 901:11-4-01 to 901:11-4-13 of the Administrative Code.	ORC 917.02(A)(1)(e)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(G)	A person when licensed or registered as a milk hauler shall provide the director with a list adequately identifying all owned or leased bulk milk transport tanks or conveyances used to transport raw milk. Thereafter, the milk hauler shall provide the director with any additions, or deletions to such lists annually. The director shall assign an identification number for each bulk milk transport tank or conveyance. The milk hauler shall affix the assigned identification to the tank or conveyance in a manner prescribed by the director.	ORC 917.02(A)(1)(f)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-02(J)	Milk haulers located in Ohio shall pay the milk inspection fees prescribed by the milk sanitation board in accordance with section 917.031 of the Revised Code, in addition to the license or registration fee prescribed by section 917.09 of the Revised Code and this rule.	ORC 917.02(A)(1)(e)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(J)	Inspection fees shall be paid to the treasurer, state of Ohio, within fifteen days after the receipt of the invoice.	ORC 917.02(A)(1)(e)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-02(J)	Failure to pay inspection fees shall be cause for license or registration revocation.	ORC 917.02(A)(1)(e)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-03(A)	No person shall produce, provide, sell, offer, expose for sale, or have in their possession with the intent to sell, any milk or milk product which is adulterated or misbranded.	ORC 917.02(A)(1)(a) & ORC 917.05(F)	Yes, state law	Yes, state law
OAC 901:11-4-03(B)	Upon notification by the director that a milk or milk product contains an adulterant or that an emergency exists that presents a clear and present danger as described in rule 901:11-1-02 of the Administrative Code the hauler shall: (1)Nottransport raw milk from a milk producer's dairy farm found violative under rule 901:11-1-02 or 901:11-2-05 of the Administrative Code until such time that subsequent analysis of the milk producer's milk is no longer positive for drug residue; provided the milkhauler may transport milk for the purpose of disposal; (2)Not transport the adulterated productfrom the designated location until such time that subsequent analysis shows theproduct to meet or exceed acceptable food safety standards; and (3)Immediately notify the director and themilk processor, of the ultimate disposition of the raw milk, if the milkprocessor does not perform the ultimate disposition.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-03(C)	<p>The milk hauler or weigher, sampler, or tester shall not:</p> <p>(1)Switch producer rawmilk samples; (2)Falsify samplecollection, weight, temperature, or test data in a fashion to provide false ormisleading results to the producer, processor, purchasing organization, or anyregulatory agency; (3)Representone producer's milk as that from another; (4)Fail to report tanks, meters or scales that are known to have been tampered with, or altered or improperly installed; (5)Offer or expose for sale; or use for human consumption; or have in his or her possession; or distribute forhuman consumption any milk or milk product which is adulterated or misbranded,as provided in the applicable provisions of Chapter 3715. of the Revised Codeand rules adopted thereunder, or exceeds the specific tolerances set forth inregulations adopted under the food, drug and cosmetic act21 U.S.C. 201,21 U.S.C. 301, 21 U .S.C. 402, or 21 U.S.C. 406 as amended by the FDA Modernization Act of 1997; (6)Sell, offer, or expose for sale or usefor human consumption, or have in his or her possession with intent to sell ordistribute for human consumption, any milk or milk product that is produced atan unlicensed facility or a facility whose license was suspended or revoked bythe director; (7)Manipulate anyoperation or data so as to produce false or misleading information or results; (8)Make a false or misleadingreport; or (9)Engage in anydeceptive practice that would affect prompt and accurate producer payment.</p>	ORC 917.02(A)(1)(a) & ORC 917.05	Yes, state law	Yes, state law
OAC 901:11-4-04(A)	<p>Following the issuance of a milk hauler license the director shall inspect each bulk milk transport tank or conveyance owned or leased by a hauler at least once each twelve months. The milk hauler license may be suspended or revoked for non-compliance of rules 901:11-4-01 to 901:11-4-13 of the Administrative Code.</p>	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-04(B)	<p>Every milk hauler shall permit access to all parts of his or her conveyance and its related multi-use equipment to determine compliance with the provisions of rules 901:11-4-01 to 901:11-4-13 of the Administrative Code.</p>	ORC 917.02(A)(1)(a) & ORC 917.19(B)	Yes, state law	Yes, state law

OAC 901:11-4-04(C)	The weighing and sampling procedures of each licensed weigher, sampler, or tester shall be evaluated by the director at least once each twenty-four months for compliance with rules 901:11-4-01 to 901:11-4-13 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-04(D)	One copy of the inspection report shall be delivered to the licensee.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-04(D)	A copy of the hauler's tank or conveyance inspection shall remain with that tank or conveyance until such time as a subsequent inspection has been accomplished.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-05(A)	All bulk milk transport tanks or conveyances and the related multi-use equipment with which milk or milk products come into contact, shall be constructed at the time of original purchase and be maintained thereafter in accordance with 3-A sanitary standards as those standards and practices are formulated by the cooperative effort of industry and regulatory groups as represented by the dairy industry committee (DIC), international association of milk, food, and environmental sanitarians (IAMFES), U.S. public health service (USPHS), U.S. department of agriculture (USDA), dairy and food industries supply association (DFISA), and united egg association (UEA).	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-05(B)	Conveyances used for the transportation of milk in cans shall be of the enclosed type construction.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-05(B)	Provided, direct farm deliveries, shall be covered and operated to protect the product from extreme temperatures, dust, or other adverse conditions, and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-05(B)	shall be kept clean.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-05(C)	The cabinet portion(s) of the bulk milk transport tanks or conveyances used for the storage of appurtenances and sampling equipment shall be clean, in good repair and constructed to preclude contamination by dust and dirt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-05(D)	The bulk milk transport tanks or conveyances dome lid assemblies, vents and dust covers shall be designed to protect the tank and milk from contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-06(A)	Prior to use, the milk hauler or weigher, sampler, or tester (hauler/sampler) shall clean and sanitize product contact surfaces of all multi-use containers, tanks, equipment, and utensils used in the sampling, testing and transportation of milk and milk products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(A)	Additionally, bulk milk transport tanks and related multi-use equipment shall be cleaned and sanitized after the transport of manufacture milk or the combination of manufacture and grade A milk and prior to the loading and transport of milk and milk products intended for grade A processing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(B)	When ninety-six hours has elapsed before the next use after cleaning and sanitizing, product contact surfaces shall be re-sanitized.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(B)	Sanitization shall be accomplished by the use of a method described in appendix F of the Grade "A" Pasteurized Milk Ordinance, as adopted in rules 901:11-1-01 to 901:11-1-05 of the Administrative Code.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(C)	The bulk milk hauler/sampler shall be responsible for assuring that the milk tank truck has been properly cleaned and sanitized at a permitted milk plant, receiving station, transfer station or NCIMS listed milk tank truck cleaning facility.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(C)	The bulk milk hauler/sampler shall be responsible for assuring a properly completed cleaning and sanitizing tag is affixed to the outlet valve of the milk tank truck.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(D)	Bulk milk transport tanks shall bear a cleaning and sanitizing tag containing the following information: (1)The identity of the state that issued the bulk milktransport tank permit; (2)The tank's state permit identification number; (3)Thedate and time of day the bulk milk transport tank was last cleaned andsanitized; (4)The location where the bulk milk transport tank wascleaned and sanitized; and, (5)The signature ofthe person who cleaned and sanitized the bulk milk transport tank.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(E)	The cleaning and sanitizing tag shall remain affixed to the outlet valve of the bulk milk transport tank until next cleaned and sanitized.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-06(E)(1)	The cleaning and sanitizing tag shall be removed and retained on file for fifteen days at the cleaning facility that next cleans and sanitizes the bulk milk transport tank.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(F)	Multiple loads of milk may be picked up continuously within a twenty-four hour period provided the bulk milk transport tank or conveyance and the related multi-use equipment are cleaned and sanitized after each twenty-four hour period of use.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(F)(1)	The first receiving facility shall clearly indicate on the cleaning and sanitizing tag the earliest milk pickup time as recorded on the milk pickup manifest.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(F)(2)	Each receiving facility shall make a copy of the original wash tag for each bulk milk transport tank load received and maintain a record of this information at their facility.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(G)	The milk hauler or weigher, sampler, or tester shall not place milk or milk products into a bulk milk transport tank which does not bear a cleaning and sanitizing tag showing the identity of the permitting state, permit identification number, date, time, place and signature of the person who cleaned and sanitized the bulk milk transport tank unless the bulk milk transport tank truck delivers to only one receiving unit where responsibility for cleaning and sanitizing can be definitely established.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-06(H)	Milk pickup hoses greater than eight feet in length shall be mechanically cleaned and sanitized.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-07(A)	The weigher, sampler, or tester shall:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-04-07(A)(2)©	When the measuring device is an external gauge assembly and the gauge tube is filled with milk when the weigher, sampler, or tester arrives at the farm, the gauge tube must be emptied and refilled with cold milk and measured;	ORC 917.02(A)(1)(h)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-07(B)	A legible record of the weight or volume of bulk tank milk collected from the farm, shall be left for the producer after each pickup, and	ORC 917.02(A)(1)(h)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-07(B)	shall include all of the following: (1)Producer's route and patron number or applicable identification; (2)Date of pickup; (3)Time of pickup; (4)Temperature of the milk at the time of pickup; (5)Weigher, sampler, or tester's name and license number; and (6)Weight or volume of milk collected.	ORC 917.02(A)(1)(h)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-07(C)	The weighing of milk in cans shall be conducted in a manner using one of the methods listed below: (1)The use of a properly calibrated and sealed dial scale and weigh tank; or (2)The use of a properly calibrated and sealed digital scale and weigh tank; or (3)The use of a properly calibrated collection tank with a measuring rod or capillary tube, where weight or volume may be recorded for each producer prior to pumping to a storage tank; or (4)The use of a properly calibrated bulk tank for each producer's can milk to be measured.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-07(D)	Licensed weigher, sampler, or testers receiving milk or cream in cans, shall sign daily weight sheets.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-07(D)	Information on the weight sheets shall include the producer's name, route/patron number, weight of milk or cream received, and milk temperature at the time of receipt.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-07(D)	The original weighers report shall be kept on file in the plant for six months following the date of weighing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)	Each weigher, sampler, or tester shall collect a sample from each farm bulk milk tank prior to transferring the milk.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)	The sample shall be collected in the following manner:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(1)	Pickup and handling practices shall be conducted to prevent contamination of milk contact surfaces and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(1)	the empty sample containers must be stored to prevent contamination;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(2)	The milk shall be agitated a sufficient time to obtain a homogeneous blend by agitating milk for at least five minutes or for the time recommended by the farm bulk milk tank's manufacturer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(2)	To ensure adequate agitation time, the weigher, sampler, or tester must have a watch;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-08(A)(3)	Monthly the weigher, sampler or tester shall check the accuracy of the farm bulk milk tank indicating and when applicable recording thermometer(s), on each bulk tank.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(3)	The weigher, sampler or tester shall record the results, the date and the name of the individual that preformed the accuracy check on the weight record maintained at the farm.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(3)	The weigher, sampler or tester's thermometer must be certified for accuracy every six months and be accurate within two degrees Fahrenheit (one degree Celsius) with the results and date recorded on the carrying case.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(3)	The thermometer must be available for use by the weigher, sampler, or tester and sanitized prior to use;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(4)	After the milk has been properly agitated, a sample shall be taken. Remove dipper or sampling device from sanitizing solution or sterile container and rinse at least twice in the milk.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(4)	The applicable sanitizer test kit must be available to ensure proper sanitizer strength;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(6)	The sample dipper shall be rinsed free of milk and placed in its carrying container; (8) (9)	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(8)	The weigher, sampler, or tester shall, at the of point collection, label each sample with the date, time and producer identification acceptable to the director;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(9)	A temperature control sample shall also be taken at the first stop of each load.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(9)	This sample must be labeled with date, time, temperature, producer identification and weigher, sampler identification; and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(10)	Place the samples immediately into the sample storage case. The sample case and the storage of samples shall meeting the following criteria:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(10)(a)	The sample case shall be insulated, in good repair, clean and constructed of rigid metal, plastic or waterproof material for safe transportation of samples to the laboratory;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(10)(b)	The sample case shall have ample space to hold samples, as well as a refrigerant;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-08(A)(10)(c)	Samples shall to be cooled and maintained at a temperature of forty degrees Fahrenheit (4.4 degrees Celsius) or less but not cooler than thirty-two degrees Fahrenheit (zero degrees Celsius); and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(10)(d)	Samples shall be stored in an upright position and the level of the refrigerant slightly above the level of the milk in the sample container.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(A)(10)(d)	The neck of the sample container shall be kept above the refrigerant to prevent possible contamination of the sample;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(B)	If the milk hauler or weigher, sampler, or tester determines that the condition of the milk is unacceptable, he shall leave the milk in the bulk milk tank and immediately bring the situation to the attention of the producer and the marketing organization.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(B)	A milk sample still must be taken and the reason for rejection shall be noted on the weight ticket.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(B)	Under no circumstances shall a sample collector cease sample collection because of the condition of the milk.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(C)	Each hauler, weigher, sampler or tester when collecting or testing milk from a producer who direct loads a bulk milk transport tank truck, shall complete their respective responsibilities as specified in the in-line sampler standard operating procedures (SOP's) established for the device and for that producer facility.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-08(D)	(D) Each weigher, sampler, or tester shall collect a sample of milk shipped in cans at the first point of receipt. . . (7) Place the samples immediately into the sample storage case. The sample case and the storage of samples shall meet the following criteria: (a) The sample case shall be insulated and constructed of rigid metal, plastic or waterproof material for safe transportation of samples to the laboratory; (b) The sample case shall have ample space to hold samples, as well as a refrigerant; (c) Samples shall to be cooled and maintained at a temperature of forty degrees Fahrenheit (4.4 degrees Celsius) or less but not cooler than thirty-two degrees Fahrenheit (zero degrees Celsius); and (d) Samples shall be stored in an upright position and the level of the refrigerant slightly above the level of the milk in the sample container. The neck of the sample container shall be kept above the refrigerant to prevent possible contamination of the sample;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)	The sample shall be collected in the following manner: (2)Use a sanitized thermometer to check the temperature of the milk and record the result on the sampling form; (3)Hold the sampling container away from the can or tank opening while filling; (4)Fill the sample container not more than three-fourths full after closing and not expel air from the container if a plastic bag is used; (5)Collect a sample immediately after each producer's cans are emptied into a weigh tank. If the weigh tank is not large enough for the producer's total volume of milk, collect proportionate amounts of milk from each filling into a single sample container; (6)Collect a temperature control sample. When the milk from more than one producer is being sampled a temperature control sample is required for only the first producer's milk sampled; and (7)Place the samples immediately into the sample storage case.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)(1)	The milk must be agitated a sufficient time to obtain a homogeneous blend;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)(7)	The sample case and the storage of samples shall meet the following criteria:	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-08(D)(7)(a)	The sample case shall be insulated and constructed of rigid metal, plastic or waterproof material for safe transportation of samples to the laboratory;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)(7)(b)	The sample case shall have ample space to hold samples, as well as a refrigerant;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)(7)(c)	Samples shall to be cooled and maintained at a temperature of forty degrees Fahrenheit (4.4 degrees Celsius) or less but not cooler than thirty-two degrees Fahrenheit (zero degrees Celsius); and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)(7)(d)	Samples shall be stored in an upright position and the level of the refrigerant slightly above the level of the milk in the sample container.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(D)(7)(d)	The neck of the sample container shall be kept above the refrigerant to prevent possible contamination of the sample; or (e)The samples can be placed in arefrigerator that cools and maintains the samples at a temperature of fortydegrees Fahrenheit (4.4 degrees Celsius) or less but not cooler thanthirty-two degrees Fahrenheit (zero degrees Celsius).	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(E)	When a sample is taken directly from the producers milk cans, the weigher, sampler, or tester shall collect a proportionate amount of milk from each can and transfer the milk into a single sample container.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(E)	The sample shall be collected in accordance with paragraph (D) of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-08(F)	When samples for official laboratory analysis are transported by any individual where the sample chain-of-custody must be established, the driver may be required to carry a valid weigher/sampler or tester license or shall be evaluated biennially for the collection of samples for official laboratory analysis.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-09(A)	Prior to the weighing or sampling of milk, the weigher, sampler, or tester shall wash his hands thoroughly and dry with a clean single-service towel or an air dryer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-09(B)	The activities and pickup practices of milk haulers or weigher, sampler, or testers shall be conducted in such a manner as to prevent the contamination of milk or milk products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-09(C)	The milk hauler or weigher, sampler, or tester shall transfer milk from the farm bulk milk tank to a bulk milk transport tank truck only through a hose port located in the milkhouse wall.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-09(D)	The milk hauler or weigher, sampler, or tester shall keep the bulk milk tank lids closed during the pumping process.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-09(E)	Milk cans shall only be used for transporting milk and milk products.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-09(E)	Milk cans shall not be transported with any other item that may cause contamination.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(A)	No person shall transfer milk or milk products from one container or bulk milk tank transport truck to another except in a milk plant, receiving station, transfer station, or milkhouse.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(B)	The partial pickup shall be recorded on the "Receipt or Producer Milk" form.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(B)	Farm bulk milk tanks containing grade "A" milk shall be completely emptied, cleaned, and sanitized at least every seventy-two hours.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(C)	After a milk hauler or weigher, sampler, or tester pumps the raw milk from the first farm bulk milk tank on the milk route into the bulk milk transport tank or conveyance, the milk hauler or weigher, sampler, tester shall complete the milk route without unnecessary delay.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(C)	If there is a delay of two hours or more between two consecutive pickups, the milk hauler or weigher, sampler, tester shall clean and sanitize the pickup hose and pump prior to the next pickup and shall record the delay on the "Receipt of Producer Milk" form.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(D)	The milk hauler or weigher, sampler, tester shall not pickup milk that is obviously in poor condition due to temperature or adulterated in any way for the purpose of selling, offering, exposing for sale or use for human consumption.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(E)	The milk hauler or weigher, sampler, or tester shall remove the cap from the farm bulk milk tank outlet valve and examine for milk deposits or foreign matter and then sanitize if necessary.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-10(G)	The milk hauler or weigher, sampler, or tester shall observe the inside surface of the farm bulk milk tank for foreign matter or extraneous material and record any objectionable observations on the "Receipt of Producer Milk" form.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-10(H)	With the farm bulk milk tank outlet open, the milk hauler or weigher, sampler, or tester shall thoroughly rinse the entire inside surface of the tank with warm water.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(A)	All conveyances, milk tank trucks and milk cans containing milk or milk products shall be labeled in accordance with the provisions of this rule.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(B)	All conveyances or milk tank trucks, except producer direct farm deliveries, containing milk or milk products shall be legibly marked with the name and address of the person in possession or control of the contents.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(C)	Milk tank trucks transporting raw, heat treated, or pasteurized milk products to a milk plant from another milk plant, receiving station or transfer station shall be marked with the name and address of the milk plant or hauler and the bulk milk transport tank shall be sealed	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(C)	In addition, for each such shipment, a shipping statement shall be prepared containing at least the following information: (1)Shipper's name, address, and license number; (2)License number of hauler, if not an employee of the shipper; (3)Point of origin of shipment; (4)Bulk milk transport tank identity number; (5)Name of product; (6)Weight of product; (7)Grade of product; (8)Temperature of product; (9)Date of shipment; (10)Name of shipper's official regulatory agency at the point of origin of the shipment; (11)Whether the contents are raw, pasteurized, or in the case of cream, skim milk, and lowfat milk, whether they have been heat-treated; (13)Interstate milk shippers bulk tank unit(BTU) number if assigned; and (14)Seal numbers for the seals on the inlet, outlet, wash connection, and vents.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(C)(12)	In the case of condensed milk or milk products, the shipping statement shall include the percent solids of the product;	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-11(D)	Copies of the shipping statement shall be retained as follows; one by the consignor, one by the milk hauler, and at least two copies shall be delivered to the consignee with the product shipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(D)	The consignee shall retain shipping statements, for a period of at least six months.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(E)	Entries made on shipping statements by consignors and consignees shall be legible.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(E)	When the interstate shipment is derived from more than one point of origin, (each farm or collective supply), separate shipping statements for each of the sources involved shall accompany the shipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(F)	Each bulk milk transport tank load of milk shall be accompanied by documentation (weight ticket),	ORC 917.02(A)(1)(a) & ORC 917.11	Yes, state law	Yes, state law
OAC 901:11-4-11(F)	which shall include the following: (1)Producers name; (2)Producer's route and patron number or applicable identification; (3)Date of pickup; (4)Time of pickup; (5)Temperature of the milk at the time of pickup; (6)Hauler's name and license number; (7)Weigher, sampler, or tester's name and license number; (8)Weight or volume of milk collected; and (9)IMS BTU number for each grade A bulk tank unit.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(F)(9)	When raw milk from more than one bulk tank unit is recorded on a weight ticket, the IMS BTU number shall be clearly recorded for each producer.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-11(G)	Where multiple grades of milk are transported on one truck, there shall be a separate weight ticket for each grade of milk.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(A)	When milk or cream is tested for milkfat for the purpose of determining the price to be paid for the milk or cream, the Babcock test, Roese Gottlieb test, turbidimetric test or infrared test method shall be used.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(B)	When the turbidimetric test or infrared test method is used, then either the Babcock test or the Roese Gottlieb test method shall be used as the equipment calibration method.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(C)	Persons desiring to perform the turbidimetric test or infrared test method shall also be licensed for either the Babcock test or Roese Gottlieb test method.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-4-12(D)	All test equipment shall be operated and conducted in accordance with the test equipment manufacturer's manual.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(D)	Any person performing the tests, shall have conveniently available the current operation manual for the test equipment being used, and any laboratory facilities, apparatus or reagents called for by the operation manual.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(D)	When the Babcock test, Roese Gottlieb test, turbidimetric test or infrared test method is used, the procedures set forth in the "Official Methods of Analysis of the AOAC International (OMA)", 17th edition, Dr. William Horwitz, editor, published by AOAC International, Suite 500, 481 North Frederick Ave., Gaithersburg, Maryland 20877-2417 USA shall be followed.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(E)	Testers shall only use a test method for which they have been licensed to determine producer payment for milk or cream.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(F)	Testers shall maintain complete and accurate records of the reading of each sample with the producer's name and number.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(F)	The tester shall indicate the date of testing and period covered by the sample and	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(F)	shall sign the report and give his license number.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-12(F)	The original tester's report shall be kept on file in the plant or laboratory for six months following the date of testing.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-13	Milk haulers or weigher, samplers, or testers shall maintain a clean personal appearance wearing clean outer garments while handling milk, milk containers, utensils, or equipment.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-4-14	They shall not use tobacco in any form while weighing, sampling or testing milk.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-01(C)	The grade designation shall appear on the information panel of the carton or on the cap of a glass or plastic container.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-5-02(B)	If added, vitamin D shall be present in such quantity that each fluid ounce of the food contains twenty-five international units thereof, within limits of good manufacturing practice.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-02(E)	If the food contains added vitamin D. The phrase "vitamin D" or "vitamin D added" shall accompany the name of the food wherever it appears on the principal display panel or panels of the label in letters not less than one-half the height of the letters used in such name. The word "homogenized" may appear on the label if the food has been homogenized.	21 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-02(E)	The name of the food shall include a declaration of the presence of any characterizing flavoring, as specified in Title 21 CFR 101.22(April 2000).	22 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-02(F)	Each of the ingredients used in the food, shall be declared on the label as required by the applicable sections of Title 21 CFR 101(2011) and 21 CFR 130 (2011).	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-03(B)	Vitamin D shall be present in such quantity that each fluid ounce of the food contains 25 international units thereof within limits of good manufacturing practice.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-03(B)	If added, vitamin A shall be present in such quantity that each fluid ounce of the food contains not less than one hundred twenty-five international units thereof within limits of good manufacturing practice.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-03(E)	The name of the food is "Evaporated milk." The phrase "vitamin D" or "vitamin D added," or "vitamin A and D" or "vitamin A and D added," as is appropriate, shall immediately precede or follow the name of the food wherever it appears on the principal display panel or panels of the label in letters not less than one-half the height of the letters used in such name.	21 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-03(E)	The name of the food shall include a declaration of a the presence of any characterizing flavoring, as specified in Title 21 CFR 101.22(April 2000).	22 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-03(F)	Each of the ingredients used in the food, shall be declared on the label as required by the applicable sections of Title 21 CFR 101(2011) and 21 CFR 130 (2011).	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law

OAC 901:11-5-04(D)	The name of the food is "Sweetened Condensed Milk." . . . The name of the food shall include a declaration of the presence of any characterizing flavoring, as specified in Title 21 CFR 101.22(April 2000).	21 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-04(E)	Each of the ingredients used shall be declared on the label as required by the applicable sections of Title 21 CFR 101(2011) and 21 CFR 130 (2011).	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-08(B)(1)	If added, vitamin A shall be present in such quantity that, when prepared according to label directions,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-08(B)(1)	each quart of the reconstituted product shall contain not less than two thousand international units thereof.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-08(B)(2)	If added, vitamin D shall be present in such quantity that, when prepared according to label directions,	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-08(B)(2)	each quart of the reconstituted product shall contain four hundred international units thereof.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-08(E)	The name of the food is "Dry whole milk." The name of the food shall appear on the principal display panel of the label in type of uniform size, style, and color.	21 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-08(E)	The name of the food shall be accompanied by a declaration indicating the presence of any characterizing flavoring as specified in title 21 CFR 101.22(April 2000).	22 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-08(E)	The following phrases in type size not less than one-half the height of the type size used in such name shall accompany the name of the food wherever it appears on the principal display panel or panels: (1)The phrase "Contains _____ % milkfat," the blank to be filled in with the whole number closest to the actual fat content of the food; and (2)If vitamins are "added," the phrase "vitamin A," or "vitamin A added," or "vitamin D," or "vitamin D added," or "vitamins A and D," or "vitamins A and D added," as appropriate. The word "vitamin" may be abbreviated "vit."	23 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-08(F)	(F) Label declaration: Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of Title 21 CFR 101(2011) and 21 CFR 130 (2011).	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law

OAC 901:11-5-09(D)	(D) Nomenclature: The name of the food is " nonfat dry milk." If the fat content is over 1.5 per cent by weight, the name of the food on the principal display panel or panels shall be accompanied by the statement "Contains _____ % milkfat," the blank to be filled in with the percentage to the nearest one-tenth of one per cent of fat contained, within limits of good manufacturing practice.	21 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-09(D)	The name of the food shall include a declaration of the presence of any characterizing flavoring, as specified in Title 21 CFR 101.22(April 2000).	22 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-09(E)	Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of Title 21 CFR 101(2011) and 21 CFR 130 (2011).	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-10(E)	The name of the food is " nonfat dry milk fortified with vitamins A and D." If the fat content is over 1.5 per cent by weight, the name of the food on the principal display panel or panels shall be accompanied by the statement "Contains _____ % milkfat," the blank to be filled in to the nearest one-tenth of one per cent with the percentage of fat contained within limits of good manufacturing practice.	21 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-10(E)	The name of the food shall include a declaration of the presence of any characterizing flavoring, as specified in Title 21 CFR 101.22(April 2000).	22 CFR 101.22 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-10(F)	Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of Title 21 CFR 101(2011) and 21 CFR 130 (2011).	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-11(B)	The minimum butterfat content of standardized breed milk shall not be less than 3.25 per cent butterfat, or the butterfat content declared on the container, whichever is the highest.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-5-11(C)	No person shall sell, offer for sale, or expose for sale breed milk unless he keeps on file and available for inspection by the Ohio department of agriculture: (1)A list of producers whose milk he is using to be sold as breed milk; (2)The monthly milk production and butterfat tests of each such producer; and (3)The monthly amount of milk sold under this breed designation.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-11(C)(3)	These records shall be maintained for a period of ninety days.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-11(D)	Nothing in this regulation prohibits the use of a breed name in the corporate or firm name of any dairy distributor, provided the breed name shall not appear on the label in any type larger than the remainder of the distributor's name.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-14(B)	During its preparation it shall be heated for not less than thirty seconds at not less than one hundred sixty degrees fahrenheit.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-14(B)	The phosphatase test of finished product shall be negative.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-14(C)	Skim milk cheese spread shall contain not more than sixty per cent moisture and not more than one per cent milk fat.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-14(C)	Skim milk cheese solids must constitute no less than forty per cent by weight of the total solids of the finished product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-14(C)	The use of flavoring which simulate the flavor of other cheese of any age or variety is prohibited.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-14(D)	The label of the product shall include, in addition to other required information, a list of the ingredients used in the order of their dominance.	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law
OAC 901:11-5-15(B)	During its preparation it shall be heated for not less than thirty seconds at not less than one hundred sixty degrees fahrenheit.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-15(B)	The phosphatase test of finished product shall be negative.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-15(C)	Low fat cheese spread shall contain not more than sixty per cent moisture and not less than two per cent and not more than four per cent milk fat.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority

OAC 901:11-5-15(C)	The cheese solids used must constitute no less than forty per cent by weight of the total solids of the finished product.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-15(C)	The use of flavoring which simulate the flavor of other cheese of any age or variety is prohibited.	ORC 917.02(A)(1)(a)	No, general rulemaking authority	No, general rulemaking authority
OAC 901:11-5-15(D)	The label of the product shall include in addition to other required information, a list of the ingredients used in the order of their dominance.	21 CFR 101(2011) and 21 CFR 130 & ORC 917.02(A)(1)(a)	Yes, federal law	Yes, federal law