

## CHAPTER 32

### DAIRY PRODUCTS

32.103 Inspection of dairies.

32.486 Cultured dairy food; farmstead cheese.

**32.103 INSPECTION OF DAIRIES.**

At such time as the commissioner may deem proper, the commissioner shall cause to be inspected all places where dairy products are made, stored, or served as food for pay, and all places where cows are kept by persons engaged in the sale of milk or cream, and shall require the correction of all insanitary conditions and practices found therein.

Physical threat, refusal, or neglect to obey any lawful direction of the commissioner, or the commissioner's agent, given in carrying out the provisions of this section, shall be deemed a misdemeanor.

**History:** 1989 c 312 s 3

**32.486 CULTURED DAIRY FOOD; FARMSTEAD CHEESE.**

Subdivision 1. **Definitions.** (a) The definitions in this subdivision apply to this section.

(b) "Cultured dairy food" means a dairy product other than a grade A cultured dairy product.

(c) "Minnesota farmstead cheese" means cheese manufactured within the state of Minnesota on the same farm on which the milk is produced that is used in the manufacture.

Subd. 1a. **Processing requirements.** (a) Milk used to manufacture Minnesota farmstead cheese may not be more than 48 hours old when used.

(b) Pasteurization is required in all facilities making Minnesota farmstead cheese and facilities making 70,000 pounds or less of cultured dairy food per year.

*[For text of subs 2 and 3, see M.S.1988]*

**History:** 1989 c 123 s 1,2

**NOTE:** Subdivision 1a, as added by Laws 1989, chapter 123, section 2, is effective August 1, 1989, except persons processing Minnesota farmstead cheese or cultured dairy food need not have pasteurization until July 1, 1991. See Laws 1989, chapter 123, section 3.