

1962/15

**THE DAIRY PRODUCE REGULATIONS 1938,
AMENDMENT NO. 20**

COBHAM, Governor-General

ORDER IN COUNCIL

At the Government Buildings at Wellington this 26th day of February
1962

Present:

THE RIGHT HON. KEITH HOLYOAKE PRESIDING IN COUNCIL

PURSUANT to the Dairy Industry Act 1952, His Excellency the Governor-General, acting by and with the advice and consent of the Executive Council, hereby makes the following regulations.

REGULATIONS

1. (1) These regulations may be cited as the Dairy Produce Regulations 1938, Amendment No. 20, and shall be read together with and deemed part of the Dairy Produce Regulations 1938* (hereinafter referred to as the principal regulations).

(2) These regulations shall come into force on the day after the date of their notification in the *Gazette*.

2. Paragraph (f) of subclause (2) of regulation 7 of the principal regulations is hereby amended by adding the following proviso:

“Provided that where the churn is rollerless and of stainless steel, then, subject to such conditions as may from time to time be notified in that behalf by the Director to the owner or manager of the manufacturing dairy, the same churn may be used for the manufacture of both creamery butter and whey butter.”

3. Regulation 22 of the principal regulations is hereby amended by adding the following subclauses:

“(14) Before any milk is manufactured into cheese in any dairy registered as a factory for the manufacture of cheese, the milk shall be subjected to treatment by heat in equipment approved for the purpose by the Director.

*S.R. 1938/91

Reprinted with Amendments Nos. 1 to 8: S.R. 1954/33

Amendment No. 9: S.R. 1954/72

Amendment No. 10: S.R. 1954/121

Amendment No. 11: S.R. 1955/195

Amendment No. 12: S.R. 1956/182

Amendment No. 13: S.R. 1956/195

Amendment No. 14: S.R. 1957/68

Amendment No. 15: S.R. 1957/217

Amendment No. 16: S.R. 1957/239

Amendment No. 17: S.R. 1958/180

Amendment No. 18: S.R. 1959/117

Amendment No. 19: S.R. 1959/195

“(15) All milk subjected to treatment by heat pursuant to sub-clause (14) of this regulation shall be heated to a degree of temperature specified from time to time by the Director by notice in writing given to the owner or manager of the registered dairy and shall be retained at that temperature for a period of not less than 15 seconds.

“(16) Every milk pasteuriser installed in a dairy registered as a factory for the manufacture of cheese shall at all times be equipped with a recording thermometer which is accurate to within half a degree Fahrenheit, and the temperature shown by the recording thermometer shall be checked daily with the temperature shown on an indicating thermometer which shall be placed in a convenient position on the milk pasteuriser.

“(17) Every recording chart used in a dairy registered as a factory for the manufacture of cheese shall at all times be kept in a neat and orderly fashion and shall be retained for not less than 12 months after the date on which any entry was made on the recording chart. There shall be written in ink on the recording chart, on every day on which it is used, the following particulars:

- (a) Date:
- (b) Reading of indicating thermometer:
- (c) Signature of person by whom the reading was taken.”

T. J. SHERRARD,
Clerk of the Executive Council.

EXPLANATORY NOTE

This note is not part of the regulations, but is intended to indicate their general effect.

Regulation 2 permits churns of prescribed types to be used for the manufacture of both creamery butter and whey butter. Previously no churn could be used for both these purposes.

Regulation 3 requires milk to be given prescribed treatment before it is manufactured into cheese.

Issued under the authority of the Regulations Act 1936.

Date of notification in *Gazette*: 1 March 1962.

These regulations are administered in the Department of Agriculture.