

(4.) (a.) All cream intended for delivery to a manufacturing dairy shall from the time when it is separated to the time when it is deposited in such manufacturing dairy be at all times adequately protected from the sun.

(b.) The occupier of every supplying dairy shall comply with the requirements of this subclause until the delivery of such cream to the owner of the manufacturing dairy or to some person on his behalf.

(c.) The owner of every manufacturing dairy shall comply with the requirements of this subclause from the time of receipt of such cream by such owner or by any person on his behalf.

(d.) Every person for the time being having the actual possession or custody of any such cream shall comply with the requirements of this subclause during the period of such possession or custody:

Provided always that the liability imposed by this paragraph is without prejudice to the liability of any other person under paragraph (b) or paragraph (c) of this subclause.

DISINFECTANTS ON TEATS AND UTENSILS.

17. No occupier of any supplying dairy shall use or allow to be used on the teats of cows in milk or on dairy utensils any poisonous or markedly odorous disinfectants such as coal-tar derivatives.

GRADING OF CREAM SUPPLIED TO CREAMERIES OR WHEY-BUTTER FACTORIES.

18. (1.) As soon as practicable, but in no case more than three hours, after the arrival at any creamery of any whole-milk cream supplied thereto the owner of such creamery shall grade such cream, or cause it to be graded, in accordance with the standards set out in clause 25, into one or other of three classes to be known as finest, first grade, and second grade respectively.

(2.) Where two or more lots of cream arrive at a creamery mixed together, the grading of such lots may be based on examination of samples, provided the following provisions are complied with:—

(a.) Each sample shall be of not less than half a pint:

(b.) The sample shall be taken from a lot before it is mixed with any other lot:

(c.) Each sample shall be taken by a responsible agent appointed in that behalf by the owner of the creamery:

(d.) Each sample shall be left until grading in a separate bottle so marked as to indicate the particular lot from which it was taken.

(3.) In all other cases the grading shall be based on examination of the cream as delivered.

(4.) Notwithstanding the provisions of subclause (1) of this clause the owner of any such creamery may, in lieu of grading any lot or lots of cream at the creamery, grade such lot or lots at any dairy registered as a cream-receiving depot, provided the provisions of this clause are complied with in all other respects.

19. Payment to each supplier of such whole-milk cream shall be so made that the rate shall be at least one halfpenny per pound of butterfat more for cream graded as finest than for that graded as first grade, and at least one penny per pound of butterfat less for cream graded as second grade than for that graded as first grade.

20. As soon as practicable, but in no case more than three hours, after the arrival at any whey-butter factory of any whey cream supplied thereto the owner of such factory shall grade such cream, or cause it to be graded, in accordance with the standards set out in clause 26, into one or other of two classes, to be known as first grade and second grade respectively.

21. Payment to each supplier of such whey cream shall be so made that the rate shall be at least one penny per pound of butterfat less for whey cream graded as second grade than for that graded as first grade.

22. All such whole-milk cream or whey cream containing less than thirty-five per centum, by weight, of butterfat shall be paid for at a rate one halfpenny per pound of butterfat less than the rate that would otherwise have been payable for it according to its grade.

23. In every case where payment for such whole-milk cream or whey cream is made by way of more than one part-payment, any adjustment in the rate of payment required to be made under clauses 19, 21, or 22 hereof shall, in connection with each lot of such cream, be made on the first part-payment made in respect of such lot.

24. All relevant books and records of the owner of every creamery or whey-butter factory shall be kept available for examination by any Inspector, or by any officer of the Department of Agriculture authorized by the Director in that behalf, for the purpose of ascertaining all particulars of payments made for such cream; and any Inspector or any officer so authorized may at any reasonable time make such examina-

tion after giving written or oral notice to the owner of his intention so to do.

25. The following shall be the standards for grading whole-milk cream supplied to any creamery:—

"Finest" shall be cream that is clean in flavour, of uniform consistency, and free from appreciable defects in all other respects.

"First-grade" shall be cream that is almost clean in flavour, is of uniform consistency, and is free from serious defects in all other respects.

"Second-grade" shall be cream that is below first-grade quality but suitable for the manufacture of butter for human consumption.

26. The following shall be the standards for grading whey cream supplied to any whey-butter factory:—

"First grade" shall be whey cream of that quality which in the opinion of the cream-grader would, if manufactured separately by the method usual in the Dominion, yield "first-grade" whey butter.

"Second grade" shall be whey cream of that quality which in the opinion of the cream-grader would, if manufactured separately by the method usual in the Dominion, yield whey butter below "first grade."

27. Should any cream-grader allot to any whole-milk cream or whey cream any points intended to indicate its quality, he shall so allot the same points as would, in his opinion, be allotted by a Grader to butter made from the said cream if manufactured separately by the method usual in the Dominion, allowing in respect of matters not dependent on the quality of the cream the number of points that might reasonably be expected to be allotted by a Grader to such butter.

28. (1.) After the expiration of two months (or such longer period as the Minister shall by notice in the *Gazette* appoint in that behalf) from the commencement of these regulations every person who grades any cream in compliance with clauses 18 or 20 shall hold a cream-grader's certificate.

(2.) Every person desiring to obtain a cream-grader's certificate shall make application therefor in writing to the Director.

(3.) Such application shall be accompanied by a certificate of character from the applicant's present or last employer or some other reputable person.

(4.) Such application shall set out the following particulars with relation to the applicant:—

(a.) His full name;

(b.) His postal address;

(c.) The date of his birth;

(d.) His educational attainments;

(e.) His experience in dairying; and

(f.) The name of the creamery or whey-butter factory at which he intends to grade.

(5.) If such certificate is desired for use immediately on the expiration of the period referred to in subclause (1) of this regulation, the application shall be made within one month after the coming into operation of these regulations.

(6.) In every other case the application shall be made at least fourteen days before the applicant proposes to commence grading.

(7.) The Director on being satisfied that the applicant has passed such examination as the Director considers necessary, and is otherwise a fit and proper person to grade cream, shall, as soon as practicable, issue to him a cream-grader's certificate as required by this clause.

(8.) Every such certificate shall be signed by the Director, and shall be in the form No. 4 in the Schedule hereto, and shall remain the property of the Department, and shall be surrendered forthwith to the Director by the holder on written notice in that behalf.

(9.) Whenever any cream-grader has failed to grade any cream on behalf of the owner of a creamery or whey-butter factory during six consecutive months his certificate shall thereupon cease to be in force, and the holder shall forthwith return it to the Director.

(10.) If at any time the Director is satisfied that the holder of any cream-grader's certificate is no longer a fit and proper person to grade cream, the Director may give him written notice to surrender his certificate. Upon receipt of such notice such certificate shall cease to be in force.

(11.) The Director shall cause a register to be kept of the names of all persons to whom cream-graders' certificates have been granted and are from time to time in force, and entries shall be made therein of any matter whereby a certificate ceases to remain in force.

(12.) A copy certified by the Director of any entry in the register shall be *prima facie* evidence of such entry and of the facts appearing therein, and a certificate under the hand of the Director of the absence of an entry in the register shall be *prima facie* evidence of the facts stated in such certificate.