

(13.) No person who is not registered as the holder of a cream-grader's certificate for the time being in force, or who is the holder of any such certificate that ought to have been returned to the Director, shall, after the expiration of the time specified in subclause (1) of clause 28, grade any cream supplied to a creamery or whey-butter factory.

(14.) Every cream-grader shall produce on request at any reasonable time his cream-grader's certificate for inspection by an Inspector or by any supplier of cream to the manufacturing dairy at which he grades cream.

29. Every cream-grader shall at the close of each week, or part-monthly testing-period, in which he has graded any cream forward to the Director, or to the officer of the Department of Agriculture appointed by the Director in that behalf, a signed and dated return showing, with respect to all cream graded by him as second grade during the week, or part-monthly testing-period, the name of the creamery or whey-butter factory, the name and address of the supplier of the cream, the date of grading, the weight in pounds of second-grade cream received from each supplier, and the percentage graded as second grade of the total weight of cream graded at such respective creamery or whey-butter factory during the period to which the return relates. It shall be sufficient compliance with the requirement in regard to the percentage mentioned if the cream-grader attaches to his return a statement of the said percentage signed by or on behalf of the owner of the creamery or whey-butter factory.

30. No cream-grader shall knowingly assign to any cream any grade other than its true grade according to the standards set out in clauses 25 and 26; and no person shall falsify any record of the grading of, or of the payment for, any cream supplied to any creamery or whey-butter factory.

CONTAMINATED OR DECOMPOSING MILK OR CREAM.

31. (1.) No person shall deliver, or send for delivery, to any manufacturing dairy, and no owner of any dairy shall accept delivery of or use for manufacture, any milk or cream which contains or has contained any animal, bird, maggot, or other thing making it unfit for the manufacture of a product for human consumption, or any milk or cream affected by putrefactive decomposition.

(2.) Should any such milk or cream as aforesaid be delivered to any manufacturing dairy, the owner of such dairy shall forthwith add to such milk or cream a sufficient quantity of methyl violet to effectively colour the whole of it.

(3.) Any Inspector may in like manner and in any place wheresoever add methyl violet to any such milk or cream as aforesaid which in his opinion is intended or likely to be used or manufactured for human consumption.

MANUFACTURE OF CHEESE.

32. (1.) No person shall incorporate in any cheese during its manufacture any inferior curd or cheese.

(2.) No person shall deliver, or send for delivery, to any factory or private dairy for manufacture into cheese any milk to which any cream has been added, unless with the previous consent in writing of the owner of such factory or private dairy.

(3.) The shape and size of any kind of modified-milk cheese shall be as approved from time to time, and no person shall manufacture any kind of modified-milk cheese in a shape or size not so approved.

MATURITY OF CHEDDAR CHEESE.

33. Every owner of a registered dairy in which Cheddar cheese is manufactured shall keep all such cheese on shelves for at least fourteen days before packing it, or allowing it to be packed, for sale or export, and during such period shall turn each cheese upside-down once a day.

PROTECTION OF WHEY FROM CONTAMINATION.

34. (1.) No whey for use in the manufacture of food for human consumption, or from which cream is to be separated for such use, shall be brought into direct contact with any pipe, channel, tank, or other conveying or holding appliance made of wood or concrete or of iron, whether galvanized or not.

(2.) No such whey shall be conveyed or held except in conveyers or holders having a smooth and hard surface impervious to moisture.

MANUFACTURE OF WHEY BUTTER.

35. If any owner of a dairy mixes or allows to be mixed cream or butterfat recovered from whey with cream or butterfat separated from milk for the purpose of manufacturing butter therewith, the resulting product shall be deemed to be whey butter for the purposes of these regulations.

36. Immediately after being separated whey cream shall be heated to a minimum temperature of 176 degrees Fahrenheit, and shall thereafter be forthwith cooled to a temperature not exceeding 65 degrees Fahrenheit, and after being so cooled

shall be kept at a temperature not exceeding 65 degrees Fahrenheit until churned or delivered from the factory as whey cream.

37. No matter from cheese-presses, whether white whey, washings, butterfat, or other matter, shall be used in the manufacture of whey butter.

38. All piping used for the conveyance of whey for separating for the purpose of manufacturing whey butter shall be erected in easily handled lengths, suitably joined together with such couplings as will facilitate expeditious dismantling.

39. The internal parts of all pumps used for the pumping of whey prior to its being separated for the purpose of manufacturing whey butter shall be of some metal other than iron, and all such pumps shall be so constructed as to be readily dismantled.

40. (1.) Every owner of a whey-butter factory shall comply with the requirements of clauses numbered consecutively from 36 to 39 hereof (inclusive) so far as they relate to such whey-butter factory.

(2.) Every owner of a manufacturing dairy shall keep, exhibit to any Inspector on demand, and supply to the Director whenever he so requests, accurate daily records of the number of pounds of each of the following dealt with in such dairy:—

- (a.) Butterfat in cream separated or recovered from whey;
- (b.) Butterfat purchased in the form of whey cream;
- (c.) Butterfat in cream which has been separated from milk and added in making whey butter;
- (d.) Butterfat contained in milk added to whey cream; and
- (e.) Whey butter manufactured from such butterfat as is referred to in subparagraphs (a), (b), (c), and (d) of this clause.

BRANDING AND MARKING.

41. (1.) Before sending or allowing to be sent any butter other than milled butter to an appointed grading-store the owner of the butter shall plainly mark with stencil or rubber stamp on every package a number to indicate whether the butter was included in the first, second, third, or other specified churning (as the case may have been) of the day of its manufacture, also a number to indicate the day of the month on which the butter was manufactured. The said numbers shall be in plain figures not less than $\frac{3}{4}$ in. nor more than 1 in. in height.

(2.) Before sending or allowing to be sent any milled butter to an appointed grading-store the owner of the butter shall plainly mark with stencil or rubber stamp on every package a number to indicate whether the butter was included in the first, second, third, or other specified milling (as the case may have been) of the day on which it was milled, also a number to indicate the day of the month on which the butter was milled. The said numbers shall be in plain figures not less than $\frac{3}{4}$ in. nor more than 1 in. in height.

(3.) Before sending or allowing to be sent any cheese to an appointed grading-store the owner of the cheese shall plainly mark with stencil or rubber stamp on every package the words "white" or "coloured," as the case may require; the consecutive number of the package; a number to indicate whether the cheese was included in the first, second, third, or other specified vat (as the case may have been) of the day of its manufacture; and a number to indicate the day of the month on which the cheese was manufactured. The words "white" or "coloured" shall be in block letters $1\frac{1}{4}$ in. in height and $\frac{1}{2}$ in. in thickness of line, and all the said numbers shall be in plain figures not less than $\frac{3}{4}$ in. nor more than 1 in. in height.

42. (1.) Before sending or allowing to be sent from his manufacturing dairy any butter or cheese, the owner of the dairy shall cause every package to be clearly and indelibly branded with his brand as registered by the Director, and with respect to such brand the following provisions shall apply:—

- (a.) The brand shall consist of a die-impression, or of some other kind of approved brand, coloured as herein-after provided.
- (b.) Such die-impression or brand shall, according to the class of dairy and the kind of produce, be in such one of the forms 5 to 10 in the Schedule hereto as is applicable:

Provided that the form may be varied in such manner as is approved, but so nevertheless that the particulars specified in the form in the Schedule are clearly set out.

- (c.) The owner of every factory or private dairy shall cause each cheese manufactured therein to be, within twenty-four hours of its first removal from the cheese-hoop, clearly and indelibly branded with—
 - (i.) His registered brand by means of a stencil or rubber-stamp; and
 - (ii.) The vat-number of the cheese and the number of the day of the month on which the cheese was manufactured.