

February 1, 1951.  
Agriculture 2, Horticulture and Dairy

**House File 309**  
By SMITH.

Passed House, Date .....  
Vote: Ayes..... Nays.....  
Passed Senate, Date.....  
Vote: Ayes..... Nays.....  
Approved .....

## A BILL FOR

An Act to amend section one hundred ninety point one (190.1),  
Code 1950, relating to ice cream manufacture and  
storage.

*Be It Enacted by the General Assembly of the State of Iowa:*

1 Section 1. Section one hundred ninety point one (190.1),  
2 Code 1950, is hereby amended as follows:

3 1. Strike from subsection thirty-three (33) lines  
4 seventeen (17) and eighteen (18) the words "one hundred  
5 thousand (100,000) to the cubic centimeter" and insert in  
6 lieu thereof the following words, "fifty-thousand (50,000)  
7 per milliliter or gram, and not more than ten coliform  
8 bacteria per milliliter or gram".

9 2. Add to subsection thirty-four (34) line thirteen  
10 (13) the following: "The container holding ice cream mix,  
11 ice milk mix or imitation ice cream mix, shall be clearly  
12 tagged showing manufacturer's name, percentage of butterfat  
13 and date of manufacture on each container. No unfrozen mix  
14 shall be used which is more than seven (7) days old from  
15 date of manufacture."

16 3. Strike from subsection thirty-four (34) line

17 seventeen (17) and eighteen (18) the words, “one hundred thousand  
18 (100,000) to the cubic centimeter” and insert in lieu thereof the  
19 following words, “fifty-thousand (50,000) per milliliter or  
20 gram and not more than ten coliform bacteria per milliliter  
21 or gram”.

22 4. Strike from subsection thirty-six (36) line five  
23 (5) the words, “containing less than ten (10) per cent of  
24 butterfat” and insert in lieu thereof the following words  
25 “shall contain not less than three (3) per cent by weight  
26 of milk fat nor more than five (5) per cent by weight of  
27 milk fat”; strike from lines eight (8), nine (9), and ten  
28 (10) the words, “and shall not contain more than one hundred  
29 fifty-thousand (150,000) bacteria per cubic centimeter” and  
30 insert in lieu thereof the following words, “or an equivalent  
31 temperature and holding time as prescribed by the dairy  
32 industry department of Iowa State College and shall not  
33 contain more than fifty-thousand (50,000) bacteria per  
34 milliliter or gram or more than ten (10) coliform bacteria  
35 per milliliter or gram”.

#### EXPLANATION OF H. F. 309

This Act embodies changes which will coordinate the Iowa law with the Federal Food and Drug Department. It prevents ice cream and ice milk products from being held longer than seven days. At present investigations by Iowa State College indicate that a considerable amount of ice cream mix and ice milk are being held for too long a time.

This Act lowers the maximum allowable bacteria count in ice cream and ice milk.