THE GENERAL ASSEMBLY OF PENNSYLVANIA

SENATE BILL No. 1330 ^{Session of} 2020

INTRODUCED BY VOGEL, SCHWANK AND J. WARD, SEPTEMBER 18, 2020

REFERRED TO AGRICULTURE AND RURAL AFFAIRS, SEPTEMBER 18, 2020

AN ACT

1 2 3	Amending Title 3 (Agriculture) of the Pennsylvania Consolidated Statutes, in food protection, providing for milk sell by date and best by date labeling.
4	The General Assembly of the Commonwealth of Pennsylvania
5	hereby enacts as follows:
6	Section 1. Chapter 57 of Title 3 of the Pennsylvania
7	Consolidated Statutes is amended by adding a subchapter to read:
8	SUBCHAPTER C
9	MILK SELL BY DATE AND BEST BY DATE LABELING
10	Sec.
11	5741. Scope of subchapter.
12	5742. Definitions.
13	5743. Label requirement.
14	5744. Sell by date or best by date of greater than 17 days from
15	pasteurization.
16	5745. Prohibitions.
17	5746. Monitoring by milk processors and department.
18	5747. Regulations.
19	<u>§ 5741. Scope of subchapter.</u>

1	This subchapter relates to milk sell by date and best by date
2	labeling.
3	<u>§ 5742. Definitions.</u>
4	The following words and phrases when used in this subchapter
5	shall have the meanings given to them in this section unless the
6	context clearly indicates otherwise:
7	"Milk." Milk, skimmed milk, cream, sour milk, sour cream,
8	buttermilk and any other fluid derivative of milk, or as
9	otherwise defined in the Milk Sanitation Law.
10	"Milk Sanitation Law." The act of July 2, 1935 (P.L.589,
11	No.210), referred to as the Milk Sanitation Law.
12	"Pennsylvania-approved dairy laboratory." Any of the
13	following:
14	(1) A commercial or regulatory laboratory approved and
15	certified by the department within the preceding two years to
16	do official analyses of milk and milk products.
17	(2) A milk industry laboratory approved and certified by
18	the department within the preceding two years for the
19	examination of producer samples of milk for pasteurization,
20	commingled milk for pasteurization or of raw milk for human
21	consumption for the detection of drug residues, bacterial
22	limits and somatic cell count.
23	<u>§ 5743. Label requirement.</u>
24	(a) General ruleThe cap or nonglass container of
25	pasteurized milk held in retail food stores, restaurants,
26	schools or similar food facilities for resale shall be
27	conspicuously and legibly marked in a contrasting color with a
28	sell by date or a best by date.
29	(b) Sell by dateA sell by date shall consist of:
30	(1) a designation of the month and the day of the month

- 2 -

1	after which the product may not be sold or offered for sale,
2	whether expressed in standard fashion (such as "August 15"),
3	numerically (such as "8-15") or with the use of an
4	abbreviation (such as "Aug. 15" or "AU 15"); and
5	(2) either:
6	(i) the words "Sell by" or "Not to be sold after"
7	preceding that designation and appearing legibly on the
8	<u>container; or</u>
9	(ii) the statement "Not to be sold after the date
10	stamped above" following that designation and appearing
11	legibly on the container.
12	(c) Best by dateA best by date shall consist of:
13	(1) a designation of the month and the day of the month
14	in a format as provided in subsection (b) established by the
15	processor as a product quality guideline; and
16	(2) the words "Best by," "Best if consumed by" or "Best
17	if used by" preceding the designation and appearing legibly
18	on the container.
19	(d) Prominence of sell by date or best by date on label
20	The sell by date or best by date shall be separate and distinct
21	from any other number, letter or intervening material on the cap
22	<u>or nonglass container.</u>
23	(e) LimitationA sell by date or a best by date may not
24	exceed 17 days beginning after midnight on the day on which the
25	milk was pasteurized, unless the department approves a longer
26	interval in accordance with the procedure described in section
27	5744 (relating to sell by date or best by date of greater than
28	<u>17 days from pasteurization).</u>
29	(f) Exempt pasteurized dairy products and required lot
30	number or manufacturing date code information for pasteurized

20200SB1330PN1968

- 3 -

1	dairy productsThe following pasteurized dairy products are
2	exempt from the requirements of this subchapter, provided that
3	the cap or container of the pasteurized dairy products contains
4	a lot number or manufacturing date code that is acceptable to
5	the department and can be used for product traceability in the
6	marketplace:
7	(1) Ultrapasteurized dairy products.
8	(2) Cultured dairy products.
9	(3) Aseptically processed dairy products.
10	(4) Dairy products that have undergone higher heat
11	shorter time pasteurization.
12	(5) Milk sold or offered for retail sale on the same
13	premises at which it was processed.
14	<u>§ 5744. Sell by date or best by date of greater than 17 days</u>
15	from pasteurization.
16	(a) General ruleA milk processor may apply to the
17	department for approval to use a sell by date or a best by date
18	that exceeds the 17-day period referenced in section 5743
19	(relating to label requirement). Approval shall be by type of
20	milk and the type and volume of the milk container.
21	(b) Approval processApproval may be obtained by the
22	following process:
23	(1) The applicant must apply to the department for
24	approval to use a specific sell by or best by date that
25	exceeds the 17-day period referenced in section 5743(e),
26	using a form provided by the department.
27	(2) The applicant must specify on the form, by milk type
28	and type and volume of container, each product for which
29	approval is sought, and the specific sell by date or best by
30	date proposed for that product as packaged.

20200SB1330PN1968

- 4 -

1	(3) For each milk type and type and volume of container
2	with respect to which approval is sought, the applicant must
3	include scientific documentation as the department may
4	require to confirm the following:
5	(i) at least three unopened samples were maintained
6	at a temperature of between 34 and 45 degrees Fahrenheit
7	for no less than the entire proposed sell by or best by
8	<u>interval;</u>
9	(ii) after the proposed sell by or best by interval
10	ended, each sample was opened and tested for bacterial
11	count, and the bacterial count for each sample did not
12	exceed 50,000 per milliliter or gram; and
13	(iii) the testing was completed within three months
14	preceding the date the application was submitted to the
15	department.
16	(c) Continuation of approvalApproval issued by the
17	department under this section shall remain in effect as long as
18	the milk processor continues to complete the periodic sampling
19	and testing required in section 5746 (relating to monitoring by
20	milk processors and department) and the bacterial test results
21	do not exceed the bacterial limits for pasteurized milk
22	described in section 5746.
23	<u>§ 5745. Prohibitions.</u>
24	(a) Sell by datePasteurized milk may not be sold or
25	offered for sale if the milk is sold or offered for sale after
26	the sell by date designated on the container.
27	(b) Best by datePasteurized milk may not be sold or
28	offered for sale if the milk is sold or offered for sale after
29	the best by date designated on the container.
30	<u>§ 5746. Monitoring by milk processors and department.</u>

20200SB1330PN1968

1

(a) Sampling and testing .--

(1) If a milk processor labels milk with a sell by date 2 or a best by date that is no later than 17 days beginning 3 after midnight on the day on which the milk was pasteurized, 4 the milk processor shall, at intervals of no greater than 12 5 months and for the highest selling volume milk type and each 6 type and volume of container of that highest selling volume 7 milk type bearing that label information, sample and test in 8 9 accordance with the methodology specified in subsection (b). (2) If a milk processor labels milk with a sell by date 10 or a best by date that is greater than 17 days beginning 11 12 after midnight on the day on which the milk was pasteurized 13 and that has been approved by the department in accordance 14 with section 5744 (relating to sell by date or best by date of greater than 17 days from pasteurization), the milk 15 16 processor shall, at intervals of no greater than six months and for the highest selling volume milk type and each type 17 18 and volume of container of that highest selling volume milk 19 type bearing that label information, sample and test in 20 accordance with the methodology specified in subsection (b). 21 (3) The department shall periodically sample containers 22 of pasteurized milk in the possession of the processor or 23 distributor. The sampling may occur at any time before the 24 pasteurized milk is delivered to the store or the customer. 25 (b) Methodology.--26 (1) The samples described in subsection (a)(1) and (2) shall be analyzed by a Pennsylvania-approved dairy 27 28 laboratory. 29 (2) The samples described in subsection (a) (3) shall be analyzed by the department or a Pennsylvania-approved dairy 30

- 6 -

1 <u>laboratory</u>.

	-
2	(3) The analysis shall determine whether the bacterial
3	test results exceed the bacterial limits for pasteurized milk
4	described in the department's milk sanitation regulations
5	prior to the expiration of the sell by date or best by date
6	designated on the retail container.
7	(c) ReportingA Pennsylvania-approved dairy laboratory
8	that performs any of the testing described in this section shall
9	report the test results to the milk processor and the department
10	in a format and within a time prescribed by the department.
11	(d) Pasteurized milk that exceeds bacterial limits
12	(1) When two or more samples demonstrate a processor
13	cannot produce pasteurized milk that remains consistently
14	within the bacterial limits referenced in subsection (b)
15	during the sell by or best by period, the department shall
16	calculate a reduced sell by or best by period for that
17	pasteurized milk such that bacterial growth in the milk will
18	not exceed the referenced bacterial limits within that
19	revised sell by or best by period, if the milk is maintained
20	in accordance with the temperature standards for pasteurized
21	milk in the department's milk sanitation regulations.
22	(2) The processor shall use the revised sell by date or
23	best by date until the processor obtains a different sell by
24	date or best by date using the procedure in section 5744.
25	<u>§ 5747. Regulations.</u>
26	The department shall make such reasonable rules and
27	regulations as may be deemed necessary for carrying out the
28	provisions of this subchapter.
29	Section 2. The provisions of 7 Pa. Code § 59a.15 are
30	abrogated to the extent of any inconsistency with this act.
202	00SB1330PN1968 - 7 -

1 Section 3. This act shall take effect in 30 days.