

Title 15 - Mississippi Department of Health

Part III – Office of Health Protection

Subpart 74 – Milk and Dairy

CHAPTER 02 REGULATION GOVERNING THE PRODUCTION AND SALE OF MILK AND MILK PRODUCTS

100 Authority of Regulation

Section 41-3-15, (5) (a) and (ix), Mississippi Code of 1972, Annotated, gives the Mississippi State Board of Health (MSBH) the authority, in its discretion, to establish programs to promote public health in Milk Sanitation. Section 41-3-17 gives the MSBH "Power to make and publish rules and regulations".

101 Adoption by Reference

The current revision of the "Grade A Pasteurized Milk Ordinance", including all public health reasons, administrative procedures, and all appendices, recommended by the U. S. Public Health Service/Food and Drug Administration (hereinafter referred to as the "Milk Ordinance") is adopted by reference. Copies of this Regulation including the adopted Milk Ordinance may be obtained from the Dairy Farm Inspection Branch and/or the Milk Plant Inspection Branch.

102 Modifications of the Adoption by Reference

102.01 The provisions of this Regulation make amendments, additions, and deletions to the Milk Ordinance adopted by reference in Section 5.2 of this Regulation.

102.02 In the Milk Ordinance, several blank spaces are identified by three periods ("..."). The following provisions identify the location of the blank spaces in the Milk Ordinance and provide the words to be inserted in the blanks:

1. On page 31, Part II, the second paragraph, the word "State" is inserted in the first blank, and the word "Mississippi" is inserted in the second blank.
2. On page 36, Section 1, Item X, the words "delegated representative" are inserted in the first blank, and the words "Mississippi State Department of Health" are inserted in the second blank, and the rest of the sentence is deleted.
3. On page 37, Section 2, the first paragraph, the word "State" is inserted in the first blank, and the word "Mississippi" is inserted in the second blank.
4. On page 38, Section 3, the first paragraph, the word "State" is inserted in the first and third blanks, and the word "Mississippi" is inserted in the second and fourth blanks.

5. On page 42, Section 5, the first paragraph, the word "State" is inserted in the first blank, and the word "Mississippi" is inserted in the second blank.
6. On page 46, Section 6, the last paragraph, the word "latest" is inserted in both blanks.
7. On page 76, Section 7, Item 6p, the first paragraph, the word "State" is inserted in the first blank, and the word "Mississippi" is inserted in the second paragraph.
8. On page 77, Section 7, Item 6p, Administrative Procedure #1, the word "State" is inserted in the first blank, and the word "Mississippi" is inserted in the second blank.
9. On page 112, Section 11, the first paragraph, the word "State" is inserted in the first blank, and the word "Mississippi" is inserted in the second and third blanks.

102.03 The Milk Ordinance is amended by:

1. Deleting the words "or its jurisdiction" wherever the words appear in the Milk Ordinance, and substitute the words "Health Authority" for the words "Regulatory Agency" wherever the words appear in the Milk Ordinance.
2. Deleting the words "twelve months from the date this ordinance is adopted" as they appear on page 121, Section 9, Milk and Milk Products Which May Be Sold, of the Milk Ordinance, and substitute the words "the effective date of this Ordinance".
3. Adding the following Definitions to Section 1:
 - a. **Imitation Milk or Imitation Milk Products.** Imitation milk or imitation milk products shall be taken to mean any substance, mixture, or compound in part or whole regardless of the name under which it may be processed, packaged, or sold or offered for sale in imitation or having the appearance or semblance of milk or milk products and which may or may not contain any milk or milk products. Imitation milk and milk products shall contain the minimum percentages of wholesome fat or oil other than milkfat and solids not fat as defined in this Regulation for milk and milk products. Where the words "milk" and/or "milk products" appear in this Regulation, they shall be interpreted to include "imitation milk" and/or "imitation milk products". Except that, substances, mixtures, or compounds having the appearance or semblance of milk or milk products that are prominently and conspicuously labeled as NON-DAIRY PRODUCTS and which contain no amount of any major milk constituent shall not be defined as imitation milk or imitation milk

products and are exempt from the requirements of this Regulation. NON-DAIRY-PRODUCTS may contain very small amounts of milk constituent derivatives added for functional purposes.

- b. **Breed Milk.** Breed milk is milk produced from dairy farms milking exclusively one recognized breed of dairy cows, and complying with the definition of "milk".
 - c. **Sour Cream Dressing.** Sour cream dressing is made in semblance of sour cream and contains not less than 18 percent milkfat; except, that when the product is characterized by the addition of nutritive sweetener or bulky flavoring ingredients, the weight of the milkfat is not less than 18 percent of the remainder obtained by subtracting the weight of such optional ingredients from the weight of the product; but, in no case does the product contain less than 14.4 percent milkfat. Sour cream dressing has a titratable acidity of not less than one-half (0.5%) percent calculated as lactic acid. The blend of all ingredients used shall be pasteurized; except, that volatile flavoring substances, enzymes, bacterial cultures, and acidifying agents may be added following pasteurization.
 - d. **Cottage Cheese.** Cottage cheese is the soft uncured cheese which is prepared by mixing cottage cheese dry curd with a creaming mixture of safe and suitable ingredients and containing by weight not less than four (4%) percent milkfat and not more than 80 percent moisture. This product is further defined in the Code of Federal Regulations, Title 21, Section 133.128.
 - e. **Lowfat Cottage Cheese.** Lowfat cottage cheese is the soft uncured cottage cheese prepared by mixing cottage cheese dry curd with a creaming mixture of safe and suitable ingredients and containing by weight not less than one-half (0.5%) percent milkfat and not more than two (2%) percent milkfat and not more than 82.5 percent moisture. This product is further defined in the Code of Federal Regulations, Title 21, Section 133.131.
 - f. **Cottage Cheese Dry Curd or Dry Curd Cottage Cheese.** Cottage cheese dry curd or dry curd cottage cheese is the soft uncured cheese prepared by mixing cottage cheese dry curd with a creaming mixture of safe and suitable ingredients and containing by weight less than one-half (0.5%) percent milkfat and not more than 80 percent moisture. This product is further defined in the Code of Federal Regulations, Title 21, Section 133.129.
4. Making the following changes in Section 3, Permits:
 - a. After the first paragraph on page 38, add the following paragraphs:

Dairy farms, milk haulers, transfer stations, and receiving stations shall obtain annual permits. When such permits expire, but were in good standing prior to expiration, an application for permit will not be required, and the health authority shall issue the annual permit. When such permits expire, but were not in good standing prior to expiration (the permitting inspection revealed a violation or violations), an application for a permit shall be made to the Health Authority upon forms provided by the Health Authority and shall contain such information as the Health Authority may require. In compliance with Mississippi Law, there shall be no fee charged for such permits.

Milk plants including milk and milk product processing plants, imitation milk and imitation milk product processing plants, and single-service container and closure (for milk and milk products and imitation milk and imitation milk products) fabricating plants shall obtain annual permits. An application for a permit shall be made to the Health Authority upon forms provided by the Health Authority and shall contain such information as the Health Authority may require. Each application for a permit shall be accompanied by a permit fee in the amount set forth in Mississippi Law payable to the Mississippi State Department of Health. Failure to submit fee on initial application shall result in disapproval of application. Failure to submit fee with subsequent annual application shall result in revoking the permit. When the Health Authority is in receipt of all required information and the permit fee, the annual permit shall be issued.

- b. Insert the following italicized phrase shown below into the same sentence of the third paragraph on page 38:

.....imminent hazard to the public health; or whenever adulterated or misbranded milk and milk products are found; or in any case of a willful refusal.....

- c. Delete the last paragraph of Administrative Procedures under Suspension of Permit on page 39.
- d. Substitute the following paragraph for the first and second paragraphs under Reinstatement of Permits - Administrative Procedures on page 39:

Any milk producer, milk hauler, or milk plant, receiving station, or transfer station operator whose permit has been suspended may make written application for the reinstatement of his/her permit. Within one (1) week or less of the receipt of notification of any person whose permit has been suspended, the Health Authority shall make such inspections(s) and/or take sample(s) as deemed necessary to

determine compliance with the requirements of this Regulation, in accordance with Sections 5, 6, and 7 of the Milk Ordinance.

5. Making the following change in Section 4, Labeling:
 - a. Amend #1. labeling requirement on page 40 as follows:
 1. The words "Grade A"; except, in the case of imitation milk and imitation milk products.

6. Making the following changes in Section 5, Inspection of Dairy Farms and Milk Plants:
 - a. Delete the entire paragraph and title concerning Certified Industry Inspection Program under the Administrative Procedures on page 44.
 - b. Change the first sentence of the paragraph under Inspection Reports of the Administrative Procedures on page 45 as written below:

A copy of the inspection report shall be filed by the regulatory agency and retained for at least 24 months.

7. Making the following changes in Section 6, the Examination of Milk and Milk Products:
 - a. Insert the italicized phrase shown below into the same sentence of the fifth paragraph on page 45:

.....During any consecutive six months, at least four samples of pasteurized milk, *ultra-pasteurized, and aseptically processed milk*, flavored milk, flavored lowfat milk, flavored skim milk,.....
 - b. Delete the italicized phrase shown below from the fifth paragraph on page 45:

.....flavored skim milk, each fat level of lowfat milk and each milk product defined in this Ordinance, *except aseptically processed*, shall be collected in at least four separate months,.....
 - c. Insert the italicized sentence below into the sixth paragraph on page 45:

.....Samples of milk and milk products shall be taken while in the possession of the producer or distributor at any time prior to delivery to the store or consumer. *Samples may be collected by the Health Authority from "drop shipments" of packaged milk and milk products after such products have been delivered to the cooler of a retail establishment by a distributor and are no longer in the possession of*

the distributor. Samples of milk and milk products from dairy retail stores, food service establishments, grocery stores, and other places where milk and milk products are sold shall be examined periodically as determined by the Health Authority.....

- d. Amend the first paragraph on page 46 to read as follows by adding the italicized wording as shown below:

Required bacterial counts, somatic cell counts, cooling temperature checks, *and such other tests deemed necessary* shall be performed on raw milk for pasteurization. In addition, drug tests on producer's milk shall be conducted at least four times during any consecutive 6 months. Required bacterial counts, *test for milkfat content*, coliform determination, drug test, phosphatase test, *adulterant test*, cooling temperature check, *and such other tests deemed necessary* shall be performed on pasteurized milk, ultra-pasteurized, and aseptically processed milk and milk products as applicable.

- e. Insert the italicized words shown below into the same sentence of the second paragraph on page 46.

.....Whenever two of the last four consecutive bacterial counts (except those for aseptically processed milk and milk products), *milkfat tests*, somatic cell counts, coliform determinations, or cooling temperatures, taken on separate days,.....

.....instituted whenever the standard is violated by three of the last five bacterial counts (except those for aseptically processed milk and milk products), *milkfat tests*, coliform determinations, cooling temperatures or somatic cell counts.

- f. Insert the following paragraph between the second and third paragraphs on page 46:

Whenever a freezing point determination exceeds the standard, the cause shall be determined. Where the cause is added water, it shall be corrected and any milk or milk product involved shall not be offered for sale.

- g. Insert the following paragraph between the fifth and sixth paragraphs on page 46:

The suspension of permit shall be rescinded when the results of the last sample comply with applicable standards. However, when the permit is suspended within six (6) months of the last suspension, it will be reinstated when the results of three (3) of the last five (5) samples comply with applicable standards. Samples shall be taken at

a rate of not more than two (2) per week. No milk produced on a dairy farm while under permit suspension shall be sold Grade A.

8. Adding provisions promulgated concerning "Equivalent Penalty" immediately after the Paragraph on Penalties of Appendix "N"; Part II, Regulatory Agency Responsibilities; Part B, Enforcement, on page 315 that are required by the "Grade A Pasteurized Milk Ordinance" to be developed and enforced by the Mississippi State Department of Health as follows:

Equivalent Penalties. The Health Authority shall use equivalent penalties where their use is allowed in Appendix "N". Provided; all milk used as equivalent penalty has been dumped to waste, and the dairy farmer whose Grade A permit has been suspended due to drug residual has not been paid for the milk dumped to waste nor has benefited financially for the milk dumped to waste. The weight of milk or the number of milkings proposed as equivalent penalty against the suspension period may include: (1) the dairy farmer's production found to be adulterated that is contributed to a tanker load that is also found to be adulterated; (2) the remaining weight of milk on the same adulterated tanker load of milk that was paid for by the dairy farmer whose Grade A permit was suspended; and/or, (3) milk in the dairy farmer's bulk milk tank(s) at the time of suspension of permit, due to positive drug residual, that is dumped to waste on the farm. Equivalent penalty cannot be "saved" and applied to a future permit suspension. The Health Authority shall request evidence in the form of information by telephone and documentation from the dairy farmer and/or management of the member dairy farmer's bulk tank unit concerning certification of the weight of milk or number of milkings dumped to waste. Financial instruments indicating payment or non-payment to the suspended dairy farmer for milk dumped to waste and indicating payment by the suspended dairy farmer for other milk on the adulterated tanker load of milk that was dumped to waste due to drug residual shall be provided the Health Authority upon request. If at any time and for any reason the Health Authority cannot obtain the evidence required above, an equivalent penalty counted against the suspension period will not be allowed when dealing with a suspended dairy farmer belonging to the non-cooperating bulk tank unit; and, the penalty will be the dumping of milk on the farm for the suspension period from that time forward.

9. Amending Table 1., Chemical, Bacteriological, And Temperature Standards, in Section 7 on page 51 as follows:
 - a. Insert the following standards after "Somatic Cell Count" in the "Grade A Raw Milk And Milk Products For Pasteurization, Ultra-Pasteurization, Or Aseptic Processing" Section of the Table:

Freezing Point - 0.530 Degrees C. or Lower.

Pesticides and Other Deleterious Chemicals.....Federal Food and Drug Administration and Mississippi State Department of Health Tolerances and Safe Levels

- b. Insert the following standards after "Drugs" in the "Grade A Pasteurized Milk And Bulk Shipped Heat-Treated Milk Products" Section of the Table:

Freezing Point - 0.525 Degrees C. or Lower.

Pesticides and Other Deleterious Chemicals Federal Food and Drug Administration and Mississippi State Department of Health Tolerances and Safe Levels.

Milkfat Content As required by Product Definition herein.

- c. Insert the following standards after "Drugs" in the "Grade A Aseptically Processed Milk And Milk Products" Section of the Table:

Freezing Point - 0.525 Degrees C. or Lower.

Pesticides and Other Deleterious Chemicals Federal Food and Drug Administration and Mississippi State Department of Health Tolerances and Safe Levels.

Milkfat Content As required by Product Definition herein.

10. Making the following changes in the "Sanitation Requirements for Grade A Pasteurized, Ultra-Pasteurized and Aseptically Processed Milk and Milk Products" in Section 7, Standards for Milk and Milk Products, starting on page 73:

- a. Insert the italicized phrase shown below into the same sentence of the first paragraph under Item 1p., Floors--Construction, on page 73:

.....sloped, provided with trapped drains *at least four (4) inches in diameter* and kept in good repair.....

- b. Substitute the following paragraphs as appropriate for the first paragraph and Administrative Procedures 1 and 2 under Item 2p on page 74:

Walls and ceilings of rooms in which milk or milk products are handled, processed, or stored, or in which milk containers, utensils, and equipment are washed, and of all rooms in which the functional purpose may require cleaning with water and or chemicals, shall have

a smooth, washable, light-colored surface, in good repair, equivalent to glazed tile, and not less than ten (10) feet in height.

Administrative Procedures

This item is deemed satisfied when:

1. Walls of all rooms in which milk is handled, processed or stored, or in which milk containers, utensils, or cases are washed, and of all rooms in which the functional purpose may require cleaning with water and/or chemicals, such as mechanical rooms, clean-in-place operations room, tank gallery, and refrigerated rooms, are constructed of sheet metal, dairy type tile, cement block, brick, concrete, cement plaster, or similar impervious materials of light color and smooth, washable surface.
 2. Walls of other rooms and ceilings of all rooms are finished with smooth, washable, light-colored painted wood, tile, smooth-surface concrete, cement plaster, brick, or other equivalent materials with washable, light-colored surfaces.
- c. Insert the following into Item 5p., Separate Rooms, following Sub-item #4 on page 75:
5. Cold storage.
 6. Dry storage of ingredients and containers and packaging materials; and,
 7. For mechanical purposes.

Plants receiving milk in bulk transport tanks shall provide for unloading, cleaning, and sanitizing facilities. Unless all milk and milk products are received in bulk transport tanks, a receiving room, mentioned in four (4) above shall be required.

Insert the following into Item 5p., Separate Rooms, following the second paragraph of the Item on page 75:

Cottage cheese vats shall be located in a separate room, maintained free from flies and other vermin, and kept in a clean condition: provided, that in existing installations, cottage cheese vats may be located in the processing room when there is no evidence of overcrowding, excessive traffic, condensation, or splash. Cottage cheese vats located in processing rooms shall be equipped with multiple-service or single-service covers which shall be kept in place at all times during the "setting" operation.

Insert the following into the Administrative Procedures of Item 5p., Separate Rooms, following Administrative Procedure #7 on page 76:

8. Cottage cheese vats are located in a separate room, maintained free from flies and other vermin, and kept in a clean condition: provided, that in existing installations, cottage cheese vats may be located in the processing room when there is no evidence of overcrowding, excessive traffic, condensation, or splash.

9. Cottage cheese vats located in processing rooms are equipped with multiple-service or single-service covers which are kept in place at all times during the "setting" operation.

- d. Substitute the following paragraph for the first paragraph under Item 6p., Toilet-Sewage Disposal Facilities, on page 76:

Every milk plant shall be provided with flush type toilet facilities conforming with the Regulations of the State of Mississippi. Toilet rooms shall not open directly into any room in which milk and/or milk products are handled or processed. Toilet rooms shall be completely enclosed and shall have tight-fitting, self-closing doors. Toilet rooms shall have a lavatory including hot and cold running water, soap, and individual sanitary towels. Dressing rooms, toilet rooms, and fixtures shall be kept in a clean condition, in good repair, and shall be well-ventilated and well-lighted. Signs shall be posted in all toilet rooms used by employees directing them to wash their hands before returning to work. Sewage and other liquid wastes shall be disposed of in a sanitary manner approved by the Health Authority.

Add the following to the Administrative Procedures of Item 6p., Toilet-Sewage Disposal Facilities, after Administrative Procedure #8 on page 77:

9. Toilet rooms are supplied with a hand-washing lavatory including hot and cold running water, soap, and individual sanitary towels.

10. Signs are posted in all toilet rooms used by employees directing them to wash their hands before returning to work.

11. All drains from a flush type toilet room shall be trapped and drain into the sanitary sewer including floor drains, showers, lavatories, and all toilet room fixtures.

12. All wastes resulting from the cleaning and rinsing of containers, equipment, and floors, from flush toilets, and from washing facilities are disposed of in a sanitary manner by proper

connection of the plant's sewer system to a public sewer; provided, if a public sewer is not available, a proper connection shall be made to a properly designed, installed, and operated individual wastewater disposal system approved by the Mississippi State Department of Environmental Quality.

13. All new sanitary toilet facilities serving plant processing facilities have floors constructed of dairy type tile, concrete, or similar impervious material sloped to drain; and, are provided with a trapped drain of at least two (2) inches in diameter draining into the sanitary sewer. The joints between the floor and walls are impervious; and, the floor and joint are maintained in good repair.

14. All new sanitary toilet facilities serving plant processing facilities have walls constructed of dairy type glazed tile, cement block, concrete, brick, or similar impervious, light-colored, smooth surfaced and washable material. The walls are maintained in good repair; and, the ceiling and painted surfaces are repainted when the finish discolors.

- e. Add the following to the Administrative Procedures of Item 7p., Water Supply, after Administrative Procedure #8 on page 78:

9. Water supply outlets are provided immediately available to the cottage cheese vats. The hose for transport of water for washing cottage cheese curd shall be arranged in such a way as to preclude the possibility of the hose touching the floor or the product.

- f. Amend Administrative Procedure #6 of Item 10p., Sanitary Piping, on page 81 by adding a second sentence to the paragraph as follows:

Provided, that cottage cheese, cheese dressings, or cheese ingredients may be transported by other methods which protect the product from contamination.

- g. Insert the italicized phrases shown below into the same sentence of the first paragraph under Item 11p., Construction and Repair of Containers and Equipment, on page 81:

.....shall be constructed for ease of cleaning; shall be kept in good repair; *shall meet the 3-A Sanitary Standards, and be approved by the State Health Authority. All equipment and appurtenances shall be at least two (2) feet from the wall and other stationary equipment; and adequate work space shall be provided.* All single-service containers, closures, gaskets, and other articles with.....

Add the following to the Administrative Procedures of Item 11p., Construction and Repair of Containers and Equipment, after Administrative Procedure #10 on page 82:

11. Woven wire screens or multiple screen packs used in fill nozzles to minimize the generation of foam in containers are designed, constructed, and installed in compliance with 3-A Sanitary Standards.

- h. Insert the italicized sentences shown below into the same sentences of the first paragraph of Item 15p., Protection From Contamination, on page 87:

.....The processing or handling of products other than milk or milk products in the pasteurization plant shall be performed to preclude the contamination of such milk and milk products. *Breed milk and imitation milk and milk products as defined under Section 1 may be handled, processed, and packaged in a plant with other milk; provided, they are kept separate, and sufficient records maintained as directed by the State Health Authority. No ungraded milk and/or milk products are permitted in a plant; except, as provided under Section 2, Section 4, Item (1), and Section 9.* The storage, handling and use of poisonous or toxic materials shall be performed to preclude the contamination of milk and milk products, or ingredients of such milk and milk products or the product-contact -surfaces of all equipment, containers or utensils.

- i. Insert the italicized sentence shown below into the same sentences of the first paragraph of Item 17p., Cooling of Milk, on page 114:

.....Every room or tank in which milk or milk products are stored shall be equipped with an accurate thermometer. *Open type surface coolers are prohibited.* Provided, that aseptically processed milk and milk products to be packaged in hermetically sealed containers shall be exempt from the cooling requirements of this item.

Substitute the following sentence for all paragraphs of Administrative Procedure #4 under Item 17p., Cooling of Milk, on pages 114 and 115:

4. All open type surface coolers are prohibited.

Amend the first paragraph of Administrative Procedure #3 under Item 17p., Cooling of Milk, on page 114 by adding the following sentence to the first paragraph:

Each delivery vehicle shall be equipped with an accurate thermometer.

- j. Amend the first paragraph under Item 18p., Bottling and Packaging, on page 11 by adding the following sentence:

Provided, that cottage cheese, dry curd cottage cheese, and lowfat cottage cheese may be transported in sealed containers in a protected, sanitary manner from one plant to another for creaming and/or packaging.

Amend the Administrative Procedures under Item 18p., Bottling and Packaging, by adding a new Administrative Procedure on page 116 as follows:

13. Cottage cheese, dry curd cottage cheese, and lowfat cottage cheese are protected in a sanitary manner; they may be transported in sealed containers from one plant to another for creaming and/or packaging.

- k. Amend the Administrative Procedures under Item 19p., Capping, by adding to the end of each indicated Administrative Procedure on page 117 the appropriate sentence written below:

1. Provided further, that if suitable equipment is not available for capping cottage cheese, dry curd cottage cheese and lowfat cottage cheese, other methods of capping which eliminate possible chances of contamination may be approved by the Health Authority.

4. Closures for cottage cheese, dry curd cottage cheese and lowfat cottage cheese containers shall extend over the top edges of the container so as to protect the product from contamination during subsequent handling.

5. Provided, that this requirement shall not apply to cottage cheese, dry curd cottage cheese, and lowfat cottage cheese container closures, when such closures are supplied in a totally enclosed package, or wrapped so as to protect the closures.

11. Making the following changes in Section 11, Milk and Milk Products From Points Beyond the Limits of Routine Inspection:

- a. Add to the Administrative Procedures on page 123 as follows:

7. After receipt, aseptically processed milk and milk products shall comply with the bacteriological and chemical requirements of Section 7.

8. All milk and milk products that are proposed for sale in the State of Mississippi shall comply with the labeling requirements of Section 4 upon receipt.

12. Making the following change in Section 15, Enforcement:
 - a. Substitute the following paragraph for the only paragraph under Section 15 on page 126:

This Regulation shall be enforced by the Health Authority in accordance with the Grade A Pasteurized Milk Ordinance with Administrative Procedures – 1993 Recommendations of the United States Public Health Service/Food and Drug Administration and its subsequent amended editions, a certified copy of which shall be on file in the Office of the Executive Secretary, Mississippi State Board of Health. Where the mandatory compliance with provisions of the appendices is specified, such provisions shall be deemed a requirement of the Regulation.

13. Making the following change in Section 16, Penalty:
 - a. Substitute the following paragraph for the only paragraph under Section 16 on page 126:

Any person who shall violate any of the provisions of this Regulation shall be guilty of a misdemeanor and, upon conviction thereof, shall be punished by a fine as provided by law, at the discretion of the Court and/or such persons may be enjoined from continuing such violations. Each day upon which such a violation occurs shall constitute a separate violation.

14. Making the following change in Section 17, Repeal and Date of Effect:
 - a. Substitute the following paragraph for the only paragraph under Section 17 on page 126:

All Regulations and parts of Regulations in conflict with this Regulation are hereby repealed. This Regulation shall be in full force and effective immediately upon adoption as provided by law.

15. Adding a paragraph concerning :