FOOD AND AGRICULTURAL CODE
SECTION 35891-35893

35891. Grade A raw milk is market milk which conforms to all the following minimum requirements:
   (a) The health of the cows and goats shall be determined at least once in two months by an official representative of an approved milk inspection service, or a milk inspection service which is established by the director.
   (b) It shall be produced on dairy farms that score not less than 90 percent on the dairy farm scorecard.
   (c) It shall be cooled as provided in Section 35782 and so maintained until delivered to the consumer, at which time it shall contain not more than 15,000 bacteria per milliliter or more than 10 coliform bacteria per milliliter.

35892. All persons who come in contact with grade A raw milk shall exercise scrupulous cleanliness and shall not be afflicted with any communicable disease or be in a condition to disseminate the germs of any communicable disease which is liable to be conveyed by milk. The absence of such germs in all such persons may at the discretion of an approved or established milk inspection service be determined by bacteriological and physical examination in such manner as may be prescribed by the director and by such person or laboratory which is approved in writing by the department, conducted at the time of employment and every six months thereafter in a manner which is approved by the director.

35893. Milk for grade A pasteurized milk is market milk that conforms to all the following minimum requirements:
   (a) The health of the cows or goats shall be determined at least once in six months by an official representative of an approved milk inspection service, or a milk inspection service that is established by the director.
   (b) The milk shall be cooled as provided in Section 35783.
   (c) It shall be produced on dairy farms that score not less than 90 percent on the dairy farm scorecard that is adopted by the director.
   (d) Shall meet the standards of Section 35781 or the regulation adopted pursuant thereto.