

**MANUFACTURING MILK LAW OF 2001 (EXCERPT)**  
**Act 267 of 2001**

**288.733 Supplying processed cheese to filler or slice former; requirements.**

Sec. 173. Hot fluid cheese from cookers may be held in hotwells or hoppers to assure a constant and even supply of processed cheese to the filler or slice former. A person that manufactures or processes cheese shall ensure all of the following:

- (a) That filler valves effectively measure the desired amount of product into a pouch or container in a sanitary manner and shall cut off sharply without drip or drag of cheese across the opening.
- (b) That an effective system is used to maintain accurate and precise weight control.
- (c) That damaged or unsatisfactory packages are removed from production and that cheese is, at the plant's option, salvaged into sanitary containers and added back to the cookers.
- (d) That pouches, liners, or containers having product contact surfaces after filling are folded or closed and sealed in a sanitary manner approved by the department to prevent contamination.
- (e) That, in addition to other required labeling, each container is coded in a manner as to be easily identified as to date of manufacture by lot or subplot number.

**History:** 2001, Act 267, Eff. Feb. 8, 2002.