1965—2

CITY OF PROVIDENCE MILK DEPARTMENT

Joseph Smith, M. D.
Superintendent of Health
Inspector of Milk, ex-officio
Health Dept., 161 Fountain St.

Richard S. McKenzie, B.S.
Deputy Inspector of Milk
Laboratory and Office at
Charles V. Chapin Hospital

QUARTERLY REPORT OF THE QUALITY OF MILK SOLD IN PROVIDENCE BY RETAIL DISTRIBUTORS

The following table gives the results of the average of analyses made by this department during the second quarter of the year 1965.

No distributor's name is listed under a particular grade of milk unless at least four samples of that grade were analyzed during the quarter. The standard plate count of colonies of bacteria is obtained by using the logarithmic average set forth in the United States Public Health Service Milk Code.

CERTIFIED MILK

The legal standards for Certified Milk are those adopted by the American Association of Medical Milk Commissions, Inc. and in effect at the time of production.

Unless otherwise indicated on the label it shall contain an average of 4.0% of butter fat with a minimum of 3.5% for individual samples and a minimum of 12% of total solids.

The average bacterial count of Pasteurized Certified Milk shall not exceed 500 colonies of bacteria per cubic centimeter.

NAME OF DEALER	BUTTER FAT Per Cent	TOTAL SOLIDS Per Cent	Standard Plate Count. Colonies of Bacteria in One Cubic Centimeter
Hillside Farms, Inc.	3.75	12.25	85

GRADE A MILK—PASTEURIZED

Grade A Pasteurized milk is produced on farms scoring not less than 85% using the dairy score card of the U. S. Department of Agriculture. The butter fat shall average not less than 3.50% for any four samples taken in a period of not less than 30 days or more than 90 days. The bacteria count shall have a logarithmic average of not greater than 5,000 for any 4 consecutive samples.

The Milk Solids Not Fat shall average 8.50%.

NAME OF DEALER	BUTTER FAT Per Cent	SOLIDS NOT FAT Per Cent	*Standard Plate Count. Colonies of Bacteria in One Cubic Centimeter
Arrow Lakes Dairy, Inc.	3.85	8.81	70
Barber, H. C., Dairy, Inc.	3.93	8.73	9,000
Brown, W. B., & Sons, Inc.	3.76	8.61	625
Christiansen Dairy Co.	3.96	8.90	350
Crandall, E. S., Dairy, Inc.	3.68	8.80	400
Cranston Farms, Inc.	3.67	8.81	75
De Ciantis Bros. Dairy, Inc.	3.95	8.71	250
Farmers' Dairy, Inc.	3.60	8.75	625
Federal Dairy Co., Inc.	3.66	8.62	200
Hennessey Dairy Co.	3.64	8.67	3,000
Hillside Farms, Inc.	3.80	8.80	90
Hood, H. P., & Sons	3.90	8.76	200
Hoogasian Dairy	3.59	8.59	250
Mt. Pleasant Dairy, Inc.	3.68	8.69	475
Munroe, A. B. Dairy, Inc.	3.88	8.83	225
Pippin Orchard Dairy, Inc.	3.93	8.79	1,000
Read's Dairy, Inc.	4.26	8.98	350
Remington's Dairy, Inc.	3.89	8.62	400
Salois Sanitary Dairy	4.04	8.94	250
Turner-Lees Dairy, Inc.	3.88	8.90	200
Winsor, S. B., Dairy, Inc.	4.29	9.00	25

PASTEURIZED MILK

The average bacteria count of pasteurized milk at the time of delivery to the consumer shall not exceed 10,000 per cubic centimeter and the average per centum of butter fat shall be not less than 3.25 per centum by weight.

The Milk Solids Not Fat shall average 8.25%.

NAME OF DEALER	BUTTER FAT Per Cent	SOLIDS NOT FAT Per Cent	*Standard Plate Count. Colonies of Bacteria in One Cubic Centimeter
Arrow Lakes Dairy, Inc.	3.59	8 80	100
Barber, H. C., Dairy, Inc.	3.64	8.81	2,750
Brown, W. B., & Sons, Inc.	3.58	8.58	675
Burgess Dairy	3.45	8.55	1,250
Cherry Valley Dairy	3.53	8.64	625
Christiansen Dairy Co.	3.91	8.87	275
Crandall, E. S., Dairy, Inc.	3.55	8.64	350
Cranston Farms, Inc.	3.72	8.77	100
Cumberland Farms, Inc.	3.50	8 66	1,100
De Ciantis Bros. Dairy, Inc.	3.70	8.59	475
Farmers' Dairy, Inc.	3.53	8 74	1,750
Federal Dairy Co., Inc.	3.53	8 73	350
First National Stores, Inc.	3.76	8.75	675
Garelick Bros. Dairy, Inc.	3.39	8.56	1,250
Hennessey Dairy Co.	3.42	8.46	1,250
Hillside Farms, Inc.	3.57	8.72	75
Hill View Dairy	3.96	8.83	300
Hood, H. P., & Sons	3.77	8.69	225
Hoogasian Dairy	3.48	8 49	700
Ledge Dairy	3.56	8 60	225
Mello's Dairy	3.40	8.55	1,250
Mt. Pleasant Dairy, Inc.	3.59	8 72	350
Munroe, A. B., Dairy, Inc.	3.71	8.86	325
Pippin Orchard Dairy, Inc.	3.79	8 74	1,725
Read's Dairy, Inc.	3.85	8 76	300
Remington's Dairy, Inc.	3.68	8 55	600
Salois Sanitary Dairy	3.77	8.87	400
Souza's Dairy	3.65	8.65	275
Stop & Shop, Inc.	3.74	8.66	200
Sunnybrook Farm, Inc.	3.45	8 51	375
Turner-Lees Dairy, Inc.	3.94	8.95	225
Whiting Milk Co.	4.01	8.50	1,500
Winsor, S. B., Dairy, Inc.	4.20	9.00	80

* STANDARD PLATE COUNT—The counts as listed are not all in accord with the "Standard Methods for the Examination of Dairy Products" as at present in force. Inasmuch as Standard Methods tries to overcome human errors as much as possible, only plate counts between 30 and 300 are to be tabulated. Inasmuch as direct plating, without dilution, would render the plate difficult to count through the milk cloud, most dilutions are 1:10 or 1:100. As most of the plates show a count under 30, Standard Methods insists that such plates be listed and averaged as less than 300, (30 times 10), organisms per millilitre. It is our feeling, however, that our method serves as a goal and greater incentive towards purer milk. This heading should preferably read PLATE COUNT.

Respectfully submitted,

JOSEPH SMITH, M.D.
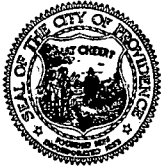
Inspector of Milk

IN CITY COUNCIL

SEP 16 1965

READ:
  WHEREUPON IT IS ORDERED THAT
THE SAME BE RECEIVED.

CLERK

CITY OF PROVIDENCE - RHODE ISLAND

The Public Service Engineer

Peter J. Hicks, Jr.
Public Service Engineer

112 Union Street, Providence, R. I. 02903

September 3, 1965

Mr. Vincent Vespia
City Clerk
City Hall
Providence, Rhode Island

Dear Mr. Vespia:

I enclosed herewith the bill of the Narragansett Electric

Company for the month of August, 1965 for the street lighting of

the City of Providence.

The total net amount of the bill is $41,956.61.

Very truly yours,

Peter J. Hicks, Jr.
Public Service Engineer

PJH,JR/jd

IN CITY COUNCIL
SEP 16 1965
APPROVED:
CLERK

Received of Department of City Clerk September 21, 1965