**Section 785.435 Raw Product Storage**

a) All milk shall be held and processed under conditions and at temperatures that will avoid contamination and rapid deterioration. Raw milk in storage tanks within the dairy plant shall be handled in such a manner as to minimize bacterial increase and shall be maintained at 45º F. or lower until processing begins. This does not preclude holding milk at higher temperatures for a period of time, where applicable to particular manufacturing or processing practices.

b) The bacteriological quality of commingled raw milk in storage tanks shall be 2 million or lower for all manufactured dairy products except frozen desserts. The bacteriological quality for raw milk and milk products as ingredients for frozen desserts shall be 500,000/gr or lower as commingled before pasteurization.