

**CONSUMER PROTECTION COMMITTEE**

**of the**

**SUFFOLK COUNTY LEGISLATURE**

**Minutes**

A regular meeting of the Consumer Protection Committee of the Suffolk County Legislature was held in the Rose Y. Caracappa Legislative Auditorium of the William H. Rogers Legislature Building, 725 Veterans Memorial Highway, Smithtown, New York on September 8, 2009.

**MEMBERS PRESENT:**

Leg. John M. Kennedy, Jr., Chairman  
Leg. Ricardo Montano, Vice Chair  
Leg. Brian Beedenbender  
Leg. Lou D'Amaro  
Leg. Edward P. Romaine

**ALSO IN ATTENDANCE:**

George Nolan Counsel to the Legislature  
Sarah Simpson, Assistant Counsel  
Steven Tricaraco, Aide to County Executive  
Renee Ortiz, Deputy Clerk  
Paul Perillie, Aide to Majority Leader  
Linda Bay, Aide to Minority Leader  
Denis McElligott, Commissioner of Consumer Affairs Department  
Ali Nazir, Aide to Leg. Kennedy  
Bob Martinez, Aide to Leg. Montano  
Kaitlin Boyd, Aide to Leg. Beedenbender  
Justin Littell, Aide to Leg. D'Amaro  
Lynne Bizzarro, County Attorney's Office  
William Shilling, Aide to Presiding Officer  
Michael Pitcher, Aide to Presiding Officer  
Thomas K. Cullen, King Kullen Grocery Co., Inc.  
Frank Minton, Long Island Farms  
Bruce W. Krupke, Northeast Dairy Foods Association  
Aaron Jonas, Elmhurst Dairy  
Michael Wielzorek, Crestwood Farms & Long Island Farms  
George Campbell, Rolling Dairy  
Gary Latta, Northeast Dairy Foods Association  
And all other interested parties

**MINUTES TAKEN BY:**

Diana Flesher, Court Stenographer

## **THE MEETING WAS CALLED TO ORDER AT 1:13 PM**

### **CHAIRMAN KENNEDY:**

Could we have all the Legislators for the Consumer Protection Committee come to the horseshoe, please? And let's have our Pledge of Allegiance lead by Legislator Beedenbender, please.

### **SALUTATION**

Okay. Good afternoon everybody and welcome to the Consumer Protection Committee.

### **PUBLIC PORTION**

We have no presentations on the agenda today; however, we do have a number of cards, a number of speakers who have asked to appear before us. So first we have Mr. Cullen, Thomas Cullen, please, if you would. Thank you. And then following Mr. Cullen we have Mr. Minton; Frank Minton.

### **MR. CULLEN:**

Good afternoon, members of the Suffolk County Legislature Consumer Protection Committee. My name is Thomas Cullen. I am Vice President and a family member of King Kullen Grocery Company, Bethpage, New York. We have 48 stores in Suffolk, Nassau and Kings County. We employ approximately 4700 people.

As an employer today I stand before to ask for you to reconsider the Suffolk County legislative resolution 1633-09 in its implementation. Resolution 1633 would mandate a nine-day milk hold on all milks sold in Suffolk County.

Currently Suffolk County does not have a rule on milk dating. The way I understand the process, not including New York City, is the manufacturer can put a date that the feel the product will continue to be fresh for. Example, I believe, the people that supply King Kullen, Tuscan puts 17 days and Oak Tree puts 14 days on their milk. I as a person who represents the consumer for King Kullen Grocery Company in response to all consumer complaints do not recall any particular consumer matters on outdated milk or milk with a problem. In fact, you'll see the last -- second to last paragraph in my presentation today is last year King Kullen sold more than 3,800,000 gallons of milk with returns of only 1,800 gallons, less than one half of one percent of all milk sold. That is a very small number.

The policy at our stores is anything that is asked to be returned is returned without question; a hundred percent satisfaction guaranty, whether the consumer left it in their car, whether they didn't get it into their house into their refrigerator on time, it is returned no questions asked.

Suffolk County does not have a rule on milk dating as I stated. I can't remember the last time that we had any quality problems with either manufacturer who sells King Kullen milk. In general Suffolk County has a much better receiving procedure than New York City. And I think the nine-day and the two-days that are on the milk cartons is one is by the manufacturer, which they believe is a fair date for expiration for the consumer; and the other one is New York City.

The difference between Suffolk County and New York City is that the refrigeration issue in Suffolk County, the stores -- it comes in a truck, it's put into a refrigerator within the store within a short period of time. In the case of King Kullen immediately from a refrigerated truck into a refrigerator holding box for eventually to be put on the shelf for the consumer. Very little time where it reaches any difference in temperature. In fact our cases are monitored on a daily basis.

We don't have any outside drops like New York City. The New York City bill was created because they dropped the milk on the sidewalk because they do not have back rooms. And then they take it and they place it into the store and eventually it gets into the refrigerated cases. That is not the case for Suffolk County.

Milk is very temperature sensitive. So the longer it stays out of refrigeration, the less of the shelf life it will have. Being that we don't receive credit on our outdated milk, I feel that if this legislation passes, it will have a negative impact on milk and the profitability of milk for companies like King Kullen.

With the volume that this category produces, it will cost our company hundreds of thousands of dollars in shrink, meaning the product that we have to take back, that we would have to throw out and discard into basically septic tanks or whatever the case may be, wherever it would go, but somehow it would end up down the drain.

The change of dating on milk is not necessary and will cause a lot of milk to be discarded when it's still fresh for the consumer. We believe, and as I gave you in the legislation and in my notes, that only one half of one percent of milk is returned to King Kullen on an annual basis. Please consider this milk dating legislation because it's truthfully in our opinion is not necessary for the consumer. Thank you.

**CHAIRMAN KENNEDY:**

Mr. Cullen, we have a question here from the panel. Legislator Montano.

**LEG. MONTANO:**

Yes, hi, Mr. Cullen. More technical. Is there a difference in the shelf life from -- with respect to skim milk versus whole milk?

**MR. CULLEN:**

I do not know that answer.

**LEG. MONTANO:**

Okay.

**MR. CULLEN:**

I don't want to say something I don't know.

**LEG. MONTANO:**

All right. I was just curious. But these are the dates that the company puts on the containers in terms of the purchase date?

**MR. CULLEN:**

That is correct.

**LEG. MONTANO:**

The 17 and the 13.

**MR. CULLEN:**

That is correct.

**LEG. MONTANO:**

Okay. And that's a --

**MR. CULLEN:**

One is 14 days; and one is 17 days.

**LEG. MONTANO:**

Why the difference?

**MR. CULLEN:**

I don't know that answer. It could be a processing or just something they feel is a reasonable amount of time to be put on the product but that's the way it exists today.

**LEG. MONTANO:**

Okay. Thank you.

**CHAIRMAN KENNEDY:**

Okay. We have Mr. Minton from Long Island Farms.

**MR. MINTON:**

Good afternoon. My name is Frank Minton. I represent Long Island Farms local business, Suffolk County. I lived here most of my life. I drank milk most of my life. I still do. There is never an issue as far as sour milk, problems with milk. There's no epidemic. We contacted the Health Department to find out whether or not they had problems with people getting sick.

I think you're using the word freshness wrong. I know something to be fresh when you put two pies in the oven, you bake them. You take one out, you eat it; it's warm. That's fresh. You take the other one, you put it in the refrigerator, you take it to your mother's two days later; it's not the same. The only way you're going to get fresher milk is by drinking it when it comes right out of the cow. From the time it leaves the cow to get to the plant, to get to the distributor to put it into the store, it's probably an average of 48 hours. You're not going to get anything fresher.

With the technology they have in the pasturization of the milk, it's good for 14, 16 days. These companies spend a lot of money to pasteurize and make sure the product lasts to the date or longer. Why would a company worry about spending money and making sure that their product is going to last if you're only telling them to go to nine days? I can't speak for them because they're not here. I wish they were, to let you know that they spend a lot of money to make sure that that milk is safe for the date that they put on that container.

As far we know, the New York Agriculture Department is just dragging their feet with getting information that they don't feel is a benefit here. I know that they said they were going to be forwarding information to this Committee. Tuscan is a manufacturer. Elmurst Dairy is a manufacturer. They don't believe there's a benefit to this. You have one little distributor that wants to see this pushed through. You have to say to yourself why? What's the benefit? You don't want to do a feel-good bill that means nothing to the consumer, that's not going to change anything.

New York City has nine days because as stated prior because of refrigeration with delivery problems. They have nine million people in a small area. Suffolk County doesn't have that small area. They don't have nine million people. You're going to having smaller accounts that don't do the volume of milk and you're going to have a problem that they're going to have a lot of returns or not be able to sell it because you're not going to get a company to turn around and say now since only there's nine days on the code, we're going to give you credit for all of this.

Who's going to foot the bill for that in the industry? Now you're going to hurt little stores where people come into a store to buy a gallon of milk, a loaf of bread, lotto, cigarettes, helping generate business for that store. Without that milk there, are they going to come to that store? Are they going to go down the road to some place that does a higher volume of business?

**CHAIRMAN KENNEDY:**

Mr. Minton, you got to wrap up. Your three minutes have elapsed.

**MR. MINTON:**

If the gentleman is so concerned about having the freshest product, orange juice is not ultra pasteurized. If you're writing this bill because you're so concerned about the citizens of Suffolk County, you should consider orange juice. You should consider a lot of the bi-products that are in that dairy case that only have a nine day code.

**CHAIRMAN KENNEDY:**

We need you to finish the comment here; however, one of our Committee colleagues here, Legislator Beedenbender, he has a question so perhaps maybe it might get at some of, you know, balance your testimony.

**LEG. BEEDENBENDER:**

If I remember from the General Meeting, when you spoke previous, you're a distributor; correct?

**MR. MINTON:**

Yes, correct.

**LEG. BEEDENBENDER:**

So my concern with this bill, I don't believe I've spoken on it yet, but my concern is that I'm not convinced that this won't make milk more expensive. So the question I have for you is right now under the current situation, if I own a store and I have milk that goes bad, I give it back to you and you credit me for it?

**MR. MINTON:**

Correct.

**LEG. BEEDENBENDER:**

All right. So if more milk goes bad, you have to credit me more and you're not going to eat that so you're going to have to raise your prices.

**MR. MINTON:**

Correct. Or it's going to mean more deliveries to a store which is going to be more costly to me.

**LEG. BEEDENBENDER:**

Well, I agree with the point that you tried to make earlier, that somebody's going to have to pay for it. And eventually it's going to be the consumer. And for me at least I don't -- I won't debate the bill. Thank you.

**CHAIRMAN KENNEDY:**

Okay, thank you, Mr. Minton. Next we have Bruce W. Krupke, Northeast Dairy Foods Association follow by Mr. Aaron Jonas.

**MR. KRUPKE:**

Good afternoon. My name is Bruce Krupke. I'm Executive Vice President for the Northeast Dairy Foods Association. Chairman Kennedy and members of the Consumer Protection Committee of Suffolk County, I'm glad to be here for a second time before you.

I have presented information. I'll let you take a look at it. It's similar to my arguments in opposition to this resolution. I'd like to direct your attention, if I could, to my lapel. There's a pin on my lapel. A week ago yesterday at the New York State Fair in Syracuse, New York, it was Dairy Day at the fair. During Dairy Day at the fair, we held a special brunch. The brunch was for industry representatives throughout New York State, the processing, the manufacturing, dairy farming, academia, Legislators were all present.

During that brunch, we gave away competition awards for a lot of different dairy products. There's about 25 different products. One of those awards was for the best milk in New York State. Where

did that milk come from? It came from Stuart's processing in Saratoga Springs, New York.

The reason is because at Cornell University, who tests the milk throughout the year, they go to the milk plants and they test that milk. What are they testing for? They're testing for a lot of different things. One of the key elements we're looking for is bacteria count. Bacteria count is what spoils milk. The higher the bacteria, the less better tasting the milk is. This is an issue of not freshness. This is an issue of tasting well -- good tasting milk. This is what code dating's all about. The industry that I represent, the milk processing industry, has stride for decades to give consumers the better tasting milk. We do this through technology, investing in our milk plants.

If you mandate a nine day code date, there's a dozen good reasons why you shouldn't do this. But it's not going to get any fresher milk to consumers. From the cow to the supermarket or the deli, it takes a certain period of time. And that's pulled through by demand. Your mandating a nine-day code date will cause a lot of agita for the dairy processing and distribution industry. But the bottom line is there is no safety issue. You're making a mountain out of a mole hill. It's not even a mole hill. This is not an issue with our industry. We're doing a great job at providing the best quality milk we can.

We can't figure out why you're doing this. This is a very bad idea. There's no problem to be solved here. You're causing a lot of strife out there where there's to be none found. There is no issue here. I can't say it any more clearly or cleanly. I'd appreciate if you take a look at my quick notes. I've got four points here that you can read at your own leisure. I've provided you with some information about milk, *Everything We Know About Milk* and our fact sheet. But we'd appreciate if you vote this resolution down today. It doesn't need to get passed. This is a non-issue. I think you need to move on to more important issues for your consumers of milk products here in Suffolk County. I'd be happy to answer any questions. Thank you very much.

**CHAIRMAN KENNEDY:**

Legislator Romaine. Mr. Krupke.

**LEG. ROMAINE:**

Not a question but simply a little bit of facts about the legislative process. Any Legislator is capable of drafting legislation, put it in. So when you refer to the plural "we", I believe there is one sponsor so far on this legislation. Secondarily, it has to go through a process. So the fact that legislation has been introduced, does not automatically assume that every Legislator is supportive of that legislation. Just so that you should be aware.

**CHAIRMAN KENNEDY:**

Thank you, Legislator Romaine. And I echo those comments. As a Committee Chair, any of us as Legislators may draft something, introduce it. We may have an issue in our district. We may see an issue across the board. We appreciate the industry coming out and educating us about milk and its milk delivery. I can remember as a kid being up in Sullivan County where my uncles produced a product raw and seeing a milk truck every morning that would go to a processor up there. From that time I have no idea how the industry's evolved; nevertheless, we appreciate you coming here to speak.

Mr. Jonas, you're up next. And you will be followed by a Mr. Wielzorek; a Michael Wielzorek.

**MR. JONAS:**

Thank you for your time. My name is Aaron Jonas. I'm an employee of Elmurst Dairy Manufacturing, the only manufacturing plant left in New York City. I'm also here in opposition to this potential law.

Just a little history for a moment of dating in general. Many years there was no coding at all on milk. In the 1970's many manufacturers have voluntarily started using dates so that supermarket

employees would know how to rotate stock correctly. The intent -- the original intent was never a health issue. It was to help the -- for consumer benefits so that the supermarkets could rotate stock correctly and know which milk came first; and consequent, federal regulations.

There are no federal regulations -- regulations whatsoever for open dating in the the United States. The only things that are federally regulated are over-the-counter drugs and infant formulas. Nothing else has federal requirements. Those are safety issues.

The issue of milk going passed the sell-by date is not safety. Pasteurization reasonably kills any potential pathogenic micro organisms. And the combination of temperature control and good manufacturing practices helps eliminate contamination which is measured strictly and on a daily basis. This is why the only issue of milk going bad, as people call it sometimes, is a taste issue, not a health issue.

However, in terms of taste and longevity of dating, there could be variances of dating depending upon each individual plant's level of manu -- good manufacturing practices. And each plant since throughout the country codes based upon their level of -- their level of quality. As a matter of fact, the test to see if milk goes bad is actually you give it to a human being and taste it and says, how do you like, you know, has the milk lasted long enough? That's the test.

Experts in the field such as Randolph Associates and Michael {Geranamo} firmly state that shelf life of milk is a taste issue, not a health issue. And it's no different than any other product. Other products that could go stale is maybe a better word. There are cheeses, yogurts, juices, canned goods, eggs, breads, none of them -- none of them have regulations stating how long that the milk should last for. It's good business practice for companies to want to have as long as date as possible. They want the consumer to have a good product. But it's not a mandated process. It's just good manufacturing practice.

Other state regulations: There are practically -- practically every state in the entire nation does not have any type of minimum dating for milk. The practices that -- they follow practices that are consistent with all perishable products, as we mentioned before, which are determined by the manufacturer. The few who do have some minimal requirements are much higher than anything we're considering today. As a matter of fact one state actually has a minimum requirement.

New York City regulations: The New York City rule's very outdated and has actually been adjusted upwards over time. But the last change that took place to the New York City time was 22 years ago. Technology advances of the manufacturing practices for even standard pasteurizations have improved drastically since then. Did I run over?

**CHAIRMAN KENNEDY:**

That's the three minute time, sir. I actually have a question for you.

**MR. JONAS:**

Yeah.

**CHAIRMAN KENNEDY:**

I believe you said you are the only producer or -- I'm sorry -- manufacturer here on Long Island; is that correct?

**MR. JONAS:**

In New York City.

**CHAIRMAN KENNEDY:**

In New York City? Okay.

**MR. JONAS:**

Sorry I missed my last couple comments but they are -- pretty much I was just going to state how bad it was for consumers, etcetera.

**CHAIRMAN KENNEDY:**

Okay. Does anybody -- who inspects your operations? Who actually comes in and says that you're running a healthy or safe or clean production plant?

**MR. JONAS:**

I'm not an expert in these issues. I'm not in quality control, but federal and state agencies clearly come and check all -- all the time to check the status of our products.

**CHAIRMAN KENNEDY:**

So there is some regulatory process that's occurring now for you to be able to -- you take bulk milk in, you do whatever you do with it, whether it's pasteurization or whatever, you package it in cartons and then you send it out there for some of the gentlemen who are distributors here or what have you; is that correct?

**MR. JONAS:**

Correct.

**CHAIRMAN KENNEDY:**

Okay. What is your radius as far as where you ship your milk product?

**MR. JONAS:**

It's primarily through distributors, primarily in the New York area. It could go into Long Island, into Westchester, Jersey; primarily in the five boroughs and in that area.

**CHAIRMAN KENNEDY:**

How do you measure the milk product that you put out there? Is it by cartons, is it by units? I mean, we got gallon, half gallons, quarts?

**MR. JONAS:**

Both. We're talking in all of those -- all those terms.

**CHAIRMAN KENNEDY:**

Okay. Just out of the ballpark, how many -- a hundred thousand, a half million, how many cartons are you vending each year?

**MR. JONAS:**

You're talking gallons, for a second. We're, you know, between 1.3 million to 1.6 million in that range. I'm not an -- I don't have exact number but somewhere in that range gallons per week.

**CHAIRMAN KENNEDY:**

Okay. Gallons per week?

**MR. JONAS:**

Yeah.

**CHAIRMAN KENNEDY:**

Okay. And have you ever had a particular issue associated with one of those gallons being bad?

**MR. JONAS:**

I've never heard of any health complaints regarding that.

**CHAIRMAN KENNEDY:**

No one has ever come back to you --

**MR. JONAS:**

No.

**CHAIRMAN KENNEDY:**

-- as an operator, as a manufacturer?

**MR. JONAS:**

Correct.

**CHAIRMAN KENNEDY:**

Okay. All right. Thank you very much.

**MR. JONAS:**

Thank you.

**CHAIRMAN KENNEDY:**

All right. Next up we have Mr. Wielzorek. And then we have George Campbell.

**MR. WIELZOREK:**

How are you doing? My name is Michael. I'm the owner of Crestwood Farms and Long Island Farms. I'm a distributor based out of Bay Shore, New York. Distribution is from the Nassau Queens boarder all the way out to Montauk in Suffolk County.

I'm here to represent a distributor. We're opposed to the law because it is definitely going to increase a cost to the customers. I'm going to have to pass on the returns that I'm getting back from customers due to them -- their milk going out of date because the milk is going to go into the store with less than a week; then they're not going to have enough time to sell it. Consumers are not going to go these delis, bagel stores which are very, very key part of my business.

I was a one truck operator. Started with my father 11 years ago. We had one employee. My father and me made it two. Currently right now we employ 25 people. Our growth was due to becoming a distributor for a quality control company. The company that I purchased from produces milk with an 18-day shelf life. The reason why they're able to do that is that their facilities are inspected by New York State to make sure that their milk will last to that date and beyond.

By you guys having to make this law go through, or if it does go through, it's going to make them have to put -- go from 18 days to put another date on their code to 9. That is going to cause a big disruption in my distribution into my customers. I've been able to grow my company due to the quality of this product. We've never had an issue ever. It's been going on 11 years now. Nothing. We've been able to grow our business in a recession. I'm able to grow my business due to the quality product that I distribute for. By putting this date on, that's going to stop everything for me. It's going to make things very, very difficult to try to keep growing when I have a product that lasts to the expiration date if not beyond.

So I'm here today to try to ask you please do not pass this law. It's going to be detrimental to my business in making the growth go on from where we are today. You know, I'm young. I strive to do nothing but the best and keep growing. This law would definitely put a damper on my goal in life, you know. My father, I proved to him what we can do. And we're just going to keep going.

So I'd just ask again please to look at this and consider it because it's going to be detrimental to my business, to my customers, to their consumers. And it's just going to go all the way through. And it's not going to help the people of Suffolk County. The only thing it's going to do is make it more difficult for them, for the small businesses to survive to sell milk at a cost where they can be competing with the higher end stores.

So I ask again, please, look into this. And, you know, quality control is the key to freshness. That's the thing. You're going to stock these other dairies that don't have the ability to put a longer shelf life on their product. You're going to have no reason to do it. Why look into getting better machinery to make milk last longer? Have quality control, refrigeration, right trucks, distribution. So please don't let this law pass. Thank you.

**CHAIRMAN KENNEDY:**

Thank you, sir. Okay. Last up we have George Campbell.

**MR. CAMPBELL:**

Good afternoon, ladies and gentlemen. My name is George Campbell. I'm here on behalf of Rolling Dairy, Farmingdale, Suffolk County Long Island. I've been in the business for over 30 years. The past 25 with Sunnysdale Farms and now with Rolling Dairy.

I have never heard a complaint from any consumer about the length of expiration dates on the milk carton. The question of access to the freshest milk possible is a question of degree. We keep talking about 9 days and 15 days and 17 days. It's a mathematical question. I mean 9 days and 8 days would be fresher than 9 and 7 fresher than 8. From the practical point of view, it makes no sense because milk has been on the shelves in Long Island between 15 to 17 to 18 days with no complaints from the consumer about the number of days on that milk carton.

Now, the Long Island consumer is very discriminating. They are very aware of the expiration date on that milk carton. I've got a wife and four grown daughters. And they dump the milk on that day, the day it says expired. If we were to reduce that number of days by, let's say, 8 or 9 days, they'll dump that milk 8 or 9 days sooner. Now, who's going to eat that cost? The milk companies will. And the consumer will not have a fresher product because it's the same product they've been using for years being dumped 8 or 9 days sooner. Absolutely no practical reasons for that.

Now, from the Long Island dairy's -- actually all dairies' point of view, if this law were to be enacted, the dairies and manufacturers will have a greater amount of returns. Consequently they will have a greater cost of doing business. That added to the fact that they will have to now increase the number of deliveries to the same customers would even increase their costs a little bit more.

Most dairies have got union drivers. That's an expensive delivery cost. Now added to the fact that we're going to be dumping more milk, paying more delivery trips, the price of milk will have to go up. If that doesn't happen, you will have a reduction in labor. You'll have lay offs and more higher -- higher employment in Nassau.

With respect, I don't know why New York City's 9-day code is such a magic number. There's no scientific or practical reason for this. It just -- it seems to be a following New York City. And if we were to follow New York City, which I love, but I'm a Long Islander, why don't we build 120 stories skyscrapers and why don't we disallow right turns and red like New York City does? I thought we were leading, but we are following here. People move from New York City to Long Island to have a better life and we enjoy this to a great extent.

**CHAIRMAN KENNEDY:**

Mr. Campbell, you're over time. Can you just please wrap up?

**MR. CAMPBELL:**

Okay. Well, in a nutshell, we strongly oppose this new code and we hope that you would reconsider and not allow this to be passed. It will result in higher costs and perhaps lay offs and not a fresher product.

**CHAIRMAN KENNEDY:**

All right, thank you very much, sir. I appreciate it. That's it for cards. Is there anybody else who wishes to speak before the Committee?

**MR. LATTA:**

I have something. It'll take a minute.

**CHAIRMAN KENNEDY:**

That would be fine, sir. You have to identify yourself and then after you speak, if you would please fill out a card with the Clerk there.

**MR. LATTA:**

Hello. My name is Gary Latta. And I'm Director of Industry Relations for Northeast Dairy Foods Association. And I just want to flush out some of the things that were said earlier with respect to how our plant's inspected and how is quality guaranteed. Just real quick. The dairy farms, first of all, are inspected either by the cooperatives or by independent farm inspectors and these people have to be licensed. And the plants are inspected. New York State Department of Agriculture and Markets regularly is in the plants doing inspection. OSHA, of course, inspects the plants.

Then there's a thing called the Pasteurized Milk Ordinance. I work for 25 years for Crowley Foods and HP Hood. And part of my job was plant licensing and permits and also following the Pasteurized Milk Ordinance. Every couple months we got a big book, but it's the federal interstate and milk shippers' ratings. Plants have to maintain a certain bacteria count in order to get listed in the book. And it's a favorable thing to get listed. And if you fall below a standard bacteria count or if the plant falls below a certain standard, then you lose your interstate milk shipper's rating. So these are just a few things. And also, of course, you've heard earlier that Cornell University's testing for milk in the state. And the state is in the stores inspecting it. So I just wanted to follow-up just to let you know that there are several layers of inspection all throughout the process.

**CHAIRMAN KENNEDY:**

Okay, sir. Thank you very much. I generally appreciate that.

#### **TABLED RESOLUTIONS**

Okay. Seeing no other speakers, then let's turn to the agenda. And first we have on the tabled resolutions **Introductory Resolution 1415, adopting Local Law No. -2009, A Local Law banning the sale of drop-side cribs in Suffolk County. (Horsley)**

**LEG. BEEDENBENDER:**

Motion to table for public hearing.

**CHAIRMAN KENNEDY:**

Okay. I'll second that. All those in favor? Opposed? Resolution's tabled. **(Vote: 4-0-0-1. Leg. D'Amaro not present)**

Next we have **IR 1633, Adopting Local Law No. -2009, a Local Law to standardize the dating and labeling of milk in Suffolk County. (Alden)**

**LEG. BEEDENBENDER:**

Motion to table.

**CHAIRMAN KENNEDY:**

Legislator Beedenbender makes a motion to table. Do I have a second? Do I have a second to table that resolution?

**LEG. D'AMARO:**

I'll second.

**CHAIRMAN KENNEDY:**

Okay. Seconded by Legislator D'Amaro. All those in favor? Opposed? Okay, resolution stands tabled. **(Vote: 5-0)**

Is there any other business? Seeing none, I'll entertain a motion to adjourn. Thank you. Second? That's it, we're out of here. Thanks folks, I appreciate you coming down.

**THE MEETING CONCLUDED AT 1:46 PM  
{ } DENOTES SPELLED PHONETICALLY**