

May 22nd 1939

J. F. C. B. Vance Esq.
Sir

Re Milk & Cream for Ice Cream
mix.

Juxey Farms Dairy
10 cans (10 gal) fresh farm
milk fresh, sweet and free
from off flavors or odors etc
Sealed and placed in cold
storage.

10 cans (10 gal) fresh separated
cream from inspected farm
milk free of flavors or odors etc
separated cold placed in
clean sterilized cans sealed
& tagged placed in cold storage
The whole process under
supervision of Supt. Mr. Davidson
Bacteriologist Mr. Ingledew and
City food & Sanitary Inspectors
Mr. Eisman.

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II

Mr. Davidson & myself left
the dairy with this milk &
cream at 1:35 PM arrived
at Central Creamery Railway
St. about 1:50 PM.

Pasteurizing vat at Central
Creamery was not very clean
so I had them clean up same
before placing ingredient of
mix into it. On checking
vat over I find it had a
very bad cold pocket drawn
off water about 18" from vat.
Pipe lines leading to cooler,
cooler, homogenizer and all
connections very dirty
corroded up with milk
stone and verdu gris present.

I advised the management of
Central Creamery & Mr. Davidson
of Juxey Farms dairy that I

III

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Could not O.K. the mix to be made into ice cream in this equipment also no mixes or ice cream made in this equipment to be sent to Royal Party would get the O.K. from us.

The management of Central Dry & Mrs. Davidson of Jersey Farms Dairy agreed that I was perfectly justified in the action I was taking. We agreed on other arrangements mix to be made at Jersey Farms Dairy May 23rd and frozen at Central Creamery May 24. Freezing equipment at Central Dry new and in good condition.

Yours Respectfully
Wm. W. Wagoner
Food Inspector

May 24th 1939

J. F. C. B. Vance Esq.
Re Central Creamery

I beg to report further on equipment. Equipment mentioned in previous report has been cleaned up but will not be used for any of the products for the Royal Party order.

Equipment part. Vats etc. will be changed in a short time.

Yours Respectfully
Wm. W. Wagoner
Food Inspector