**Section 785.780 Operations and Operating Procedures − Cheese from Pasteurized Milk**

a) If the cheese is labeled as pasteurized, the milk shall be pasteurized by subjecting every particle of milk to a minimum temperature of 161º F. for not less than 15 seconds.

b) HTST pasteurization units shall be equipped with the proper controls and equipment to assure pasteurization. If the milk is held more than 2 hours between time of receipt or heat treatment and setting, it shall be cooled to 45º F. or lower until time is setting.

(Source: Adopted at 11 Ill. Reg. 2356, effective February 1, 1987)