

1. Line 64 through 68:

64 (g) the bacterial count of the raw milk used to produce the raw milk product does not
 65 exceed 20,000 colony forming units per milliliter ~~and~~ → and, if the bacterial count of the
 65a raw milk used to produce the raw milk product exceeds 40,000 colony forming units
 65b per milliliter or the producer is implicated in a foodborne illness outbreak, the raw
 65c milk shall be tested and may not contain the following pathogens:

- 65d (i) STEC;
- 65e (ii) e.coli 0157:H7;
- 65f (iii) listeria;
- 65g (iv) salmonella; and
- 65h (v) campylobacter ←~~and~~ ;

66 (h) the coliform count of the raw milk used to produce the raw milk product does not
 67 exceed 10 colony forming units per milliliter ~~and~~ → and, if the coliform count of the raw
 67a milk used to produce the raw milk product exceeds 20 colony forming units per
 67b milliliter or the producer is implicated in a foodborne illness outbreak, the raw milk
 67c shall be tested and may not contain the following pathogens:

- 67d (i) STEC;
- 67e (ii) e.coli 0157:H7;
- 67f (iii) listeria;
- 67g (iv) salmonella; and
- 67h (v) campylobacter ←~~and~~ ;

68 (i) the production of the raw milk product conforms to departmental rules for the

2. Line 236 through 238:

236 the raw milk product meets the standards described in Subsections (2)(g) and
 237 (h) and is free of the pathogens listed in Subsections (2)(g) and (h) ←~~and~~ ; or
 238 (B) receives a genome sequencing test result that demonstrates that the producer's