

- (1) Water-shed. Guarded from pollution by exclusion of campers, etc.
- (2) Sanitary Analysis. Should be regular and complete.
 - (a) Physical properties
 - (b) Microscopic
 - (c) Chemical
 - (d) Bacteriological
- (3) Purification. Under modern conditions this is almost always a necessary precaution.
 - (a) Storage
 - (b) Filtration
 - (c) Chemical treatment

2. Milk Supply

Milk is our most valuable and most dangerous food because:

- (1) Bacteria grow readily in milk
- (2) It is difficult to transport
- (3) It is readily decomposable
- (4) It is the only animal food we use raw.

a. Control of Milk Supply

Under modern conditions it is essential to control the production, sale, and distribution of milk in order to protect the public health. This is being accomplished by means of:

- (1) Legal control through State laws and local ordinances.
 - (a) Milk standards are made an essential part of all milk regulations. They include:
 - Physical standards
 - Chemical standards
 - Bacteriological standards
 - Sanitary standards
 - (b) Grading of milk is one of the best devices for the control of milk supply.
 - (c) Pasteurization if properly carried out under supervision is invaluable.

b. System of Control

An adequate system of control for milk supply should include:

- (1) Good milk ordinance
- (2) Inspection of all raw milk supply
- (3) Chemical and bacteriological analysis
- (4) Supervision of milk plants
- (5) Publicity and education.

3. Food and Drug Supply

The supervision of the food and drug supply of the community should be one of the important services of a health department. This should protect the individual against adulteration of foods, as well as against the hazards of poisonous foods and infected food handlers. This involves the following activities: