FOOD SAFETY ADVISORY
Avoid Raw Milk and Uninspected Dairy Products
06 December 2017

Consumers should not buy raw milk or uninspected dairy products, as they may be unsafe to eat or drink. Without proper handling, sanitation, and pasteurization, raw milk products pose a health risk, especially to very young, very old, pregnant, or immune-compromised individuals.

The Indiana State Board of Animal Health (BOAH) Dairy Division encourages consumers to be aware that uninspected products may be offered for sale at farmers markets, online suppliers, and farm-direct sources.

Unpasteurized milk and dairy products (often called “raw”) can carry illness-causing organisms, such E. coli, campylobacter and listeria. These organisms can cause severe illness, or even death. Pasteurization is a heat-treatment process that kills harmful illness-causing pathogens without affecting the nutritional value of the milk.

By law, all dairy products sold for human consumption in Indiana must originate from a state-licensed and inspected farm, with appropriate processing, packaging and labeling at a state-inspected processing facility, including those operated on farmstead sites. This standard applies to all dairy products, including milk produced by cows, goats, sheep, and camels. The only exception to this law is an allowance for certain raw milk cheeses that are produced under official state inspection using specific aging processes.

How does a consumer know if a product is inspected?
First, check the label. Labels on all state-inspected products will list a plant or facility code. This number is two digits, followed by a hyphen and three or four more numbers. The packaging used must be of professional quality and approved by the state, including required listings of ingredients and nutritional content.

Information
Dairy producers interested in selling milk or dairy products should contact the BOAH Dairy Division at: 877-747-3037.

Find locally sourced dairy products on BOAH’s Dairy Buyer’s Guide.

BOAH works with local health departments across the state to ensure that products offered to the public are safe to eat. More information about safe dairy products is online at: www.in.gov/boah/2334.htm